



EUROSTARS
HOTELS

MAKING
Dreams
HAPPEN



EUROSTARS
MADRID TOWER





Dear clients,

Here is a unique, varied selection that will make any celebration a resounding success.

Don't hesitate to contact us if you would like to design your own menu. We'll be more than happy to help.

Chef de Cuisine Pablo García and Executive Chef Gorka Alonso, along with their team, will delight the most discerning palates.

Best regards,

If you are interested, have any questions or would like us to design a menu just for you, don't hesitate to contact us.

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CHRISTMAS DINNER

24 December - 9:00 pm

APPETISERS

Guijuelo 100% acorn-fed Iberian ham with tomato-rubbed bread
Cod brandade with cuttlefish tartlet
Caramelised foie, apple and smoked eel
Crab croquette with Galician garlic emulsion

STARTER

Potato and black-truffle foam with lobster

MAIN

Chargrilled wild sea bass with marinera sauce, clams and salicornia
Slow-cooked rack of lamb, roasted apples, sautéed spinach and baby potato rissole with herbs

DESSERT

Hazelnut bonbon with passion fruit, strawberry powder and vanilla ice cream
Coffee, tea and selection of Christmas sweets

BEVERAGES

Sparkling wine: Freixenet Barroco D.O. Cava (appetisers)
White wine: Enate Chardonnay D.O. Somontano
Red wine: Muga D.O.Ca. Rioja
Dessert wine: La Dulce Quietud D.O. Zamora

Includes: dinner + dancing + parking + 1 drink

*Children's menu €75

€170



Cooked by Chef Pablo García

CHRISTMAS LUNCH

25 December - 1:30 pm

APPETISERS

Guijuelo 100% acorn-fed Iberian ham with tomato-rubbed bread
Crunchy prawn with wakame
Mini bluefin-tuna salad with warm escabeche
Salmon millefeuille with cheese and avocado

STARTER

Suquet stew with rock fish, prawns, scallops and orzo

MAIN

Chargrilled sea bass with celeriac purée, fish pepitoria, olive dust and pickles
Slow-cooked beef cheeks with potato textures

DESSERT

Aerated chocolate rocks with coconut ice cream
Coffee, tea and selection of Christmas sweets

BEVERAGES

Sparkling wine: Grace Brut Cueva
White wine: Viontas D.O. Albariño
Red wine: Conde de San Cristobal D.O. Ribera del Duero

Parking included

*Children's menu €45



€88

2017 NEW YEAR'S EVE GALA DINNER

31 December - 9:00 pm

APPETISERS

Cold cream of green almonds with rare sliced duck magret and pineapple with apple compote, crunchy spiced prawn with lime emulsion and Biscay-style cod croquette

STARTERS

Bouillabaisse with crushed parsley and pine nuts
Lobster salad on a bed of stewed vegetables, nasturtium leaves and yuzu vinaigrette

MAIN

Turbot with fumet of mantis shrimp, red prawns and smashed potatoes
Beef sirloin with mushroom sauce and tuber crisps

DESSERT

Textures of chocolate
Coffee, tea and selection of Christmas sweets

BEVERAGES

Sparkling wine: Elyssia Pinot Noir D.O. Cava (appetisers)
White wine: You&Me Bici D.O. Albariño
Red wine: Marques de Vargas Rva D.O.Ca. Rioja
Sparkling wine: Reserva Real de Freixenet D.O. Cava

Includes: dinner, dancing, parking, cotillion and open bar
At 3:00 am, great New Year's buffet with traditional hot chocolate and churros

*Great Cotillion from 12:30 am - €80 per person

**Children's menu €90



Cooked by Chef Gorka Alonso

€280

SPECIAL MENU

1 January - 1:30 pm

APPETISERS

Iberian ham with crystal bread and tomato emulsion
Tuna tartare marinated in soya and lime
Mini Iberian-pork skewers with asparagus

FISH

Chargrilled scallops with asparagus tips, prawns and passion-fruit vinaigrette

MEAT

Honey-glazed boneless lamb, baby greens and roasted Ratte potatoes

DESSERT

White-chocolate and yoghurt soup with lime and ginger sorbet
Coffee, tea and selection of Christmas sweets

BEVERAGES

Sparkling wine: Carols Brut Cueva (appetisers)
White wine: Agnus Dei Albariño D.O. Rias Baixas
Red wine: Calzadilla Allegro D.O.P Calzadilla
Dessert wine: La Dulce Quietud D.O. Zamora

Parking included

*Children's menu €45



€89

EPIPHANY DINNER

5 January - 9:00 pm

APPETISERS

Beef ham from León with crackers and roasted-pepper cream
Salmon mousse
Seafood croquettes

STARTER

Greens, Cabezuela cheese, tapenade, carrot crunch, cherry tomatoes and raspberry vinaigrette

MAIN

Hake, salicornia, cockle cream, plankton and spinach
Slow-cooked Iberian pork cheeks with creamy potatoes and black truffle

DESSERT

Kings' cake
Coffee, tea and selection of Christmas sweets

BEVERAGES

White wine: Enate Chardonnay D.O. Somontano
Red wine: Orube Crianza D.O.Ca. Rioja
Dessert wine: La Dulce Quietud D.O. Zamora

Parking included
*Children's menu €45



€78

EPIPHANY LUNCH

6 January - 1:30 pm

APPETISERS

Guijuelo 100% acorn-fed Iberian ham with tomato-rubbed bread
Marinated salmon with mango emulsion
Porcini croquettes

STARTER

Warm chargrilled-octopus salad with cherry tomatoes, asparagus, confit mushrooms and mango vinaigrette

MAIN

Chargrilled confit salmon with tuber purée and Galician garlic emulsion
Chargrilled Iberian pork with sweet-and-sour red onion, thyme potatoes and apple-herb sauce

DESSERT

Kings' cake
Coffee, tea and selection of Christmas sweets

BEVERAGES

Sparkling wine: Parés Balta D.O. Cava (appetisers)
White wine: Viontas D.O. Albariño
Red wine: Camino Romano D.O. Ribera del Duero
Sparkling wine: Elyssia Pinot Noir D.O. Cava

Parking included

*Children's menu €45



€66



CONDITIONS

All prices for these menus include VAT.

They must be booked ahead of time, no exceptions. Changes in the menu or number of diners are allowed up to 24 hours before the meal. Beyond that time, the menus must be paid in full.

If you have any food allergies or intolerance, please let us know so we can adapt the dishes and you can enjoy your meal.



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CONTACT

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