

EUROSTARS



MADRID TOWER
HOTEL ★★★★★

CELEBRANDO LA NAVIDAD



EUROSTARS

HOTEL COMPANY

Dear Guests,

We are pleased to present this unique and varied range of menus to ensure your celebration is a complete success.

Designed by our Executive Chef Gorka Alonso and his team, these special menus featuring the finest Spanish ingredients are sure to delight the most discerning palates.

All our professionals at Eurostars Madrid Tower remain at your disposal to help you enjoy this most wonderful time of the year.

If you would like to share this sky-high gastronomic experience while enjoying the views of Madrid, or if you have any further queries, please do not hesitate to contact us

**Contact person: Aurelio Restrepo R.
F&B Manager**

E-mail: ayb@eurostarsmadridtower.com

Telephone: 00 34 91 334 27 50 between 10:00 and 19:00

www.eurostarshotelcompany.com



CHRISTMAS EVE DINNER



APPETISERS

Carpet shell clam with green tomato and coriander emulsion
Galician beef steak tartare, rye bread and piparras green chilli
Crispy potato causa, Idiazábal cheese and guajillo chilli emulsion
Grilled octopus, sweetcorn and aubergine

TO START

Seafood stew, monkfish, crispy breadcrumbs and toasted pine nuts

FIRST COURSE

Roasted hake, sea urchin emulsion and pil-pil

SECOND COURSE

Boneless suckling lamb glazed in honey sauce with chestnut purée and basil gnocchi

DESSERT

Chocolate, gianduja, mango and nougat

DRINKS

Freixenet Brut Barroco, D.O Cava
Vionta Godello, D.O Monterrei
Finca Villacreces Pruno 2020, D.O Ribera del Duero
Freixenet Reserva Real, D.O Cava
Water, coffee and nougat

*Includes dinner, parking and a drink at our Lobby Bar
from 00:30 to 02:00, dinner on Floor 30, DJ set

€170

NEW YEAR'S EVE DINNER

APPETISERS

Scallop, smoked butter, ponzu sauce and herbs
Blue corn, root vegetables, Arzúa cheese and roasted onions
Crispy hake, nori seaweed and Vizcaina sauce
LumaGorri chicken, saffron and green garlic croquette

TO START

Foie gras, apple, Pedro Ximénez and fried corn

FIRST COURSE

Roast lobster, mushroom duxelles, prawn and shrimp infusion

MAIN COURSES

Wild sea bass, hazelnut pesto, Calvados and pickled pumpkin tartare

Grilled fillet steak, Perigord sauce, roasted polenta and micro vegetables

DESSERT

Chocolate, strawberry, coconut and beetroot

DRINKS

Freixenet Elyssia Gran Cuvée, D.O Cava
Terras Gauda Albariño 2021, D.O Rias Baixas
Ramón Bilbao Reserva, D.O Rioja
Möet & Chandon Rosé D.O A.O.C Champagne

*Includes dinner, parking and open bar from 00:30 to 05:30, NYE buffet at 03:00, dinner on Floor 30, NYE party in Barcelona Room on Floor -2

€456

Terms and Conditions

Price per person, VAT included.

Reservation required. Payment is required 20 days before the event to confirm the booking.

Please inform us of any allergies or dietary requirements that we should be aware of when preparing your menu.

Booking and cancellation policy:

- If you cancel your booking more than 20 days before the event, you will be refunded 100% of the total amount.
- If you cancel your booking less than 20 days before the event, you will be charged for the total number of covers.

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