



MENUS ÁTICO  
CHRISTMAS 2023

THE  
PRINCIPAL  
MADRID  
HOTEL  
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CHRISTMAS EVE



*December 24, 2023*

### APPETIZERS

Old cow tartar and quail egg.  
Foie gras curd, corn and Palo Cortado.  
Taquito of salmon marinated in juniper and baked apple chutney.  
Carabinero prawn fritter.  
Duck magret and pineapple pastrami.

### STARTERS

Cream of crabs, seasoned prawns and salicornia.

### FISH

Wild sea bass loin, spring onion stock and grilled squid.

### MEAT

Iberian acorn-fed pork with boletus edulis and Pedro Ximénez sauce.

### PRE DESSERT

Mango sorbet and wine from our Serena estate.

### DESSERT

Passion fruit egg-puding, milk chocolate soup and coconut ice cream.  
Christmas Sweets.

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### CELLAR:

White wine: Finca Serena  
Red wine: Laderas Bideona Rioja Alta  
Cava: Torelló Brut Nature

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Natural Water, Sparkling Water, Sodas and Beers

**150€**  
per person

NEW YEAR'S EVE



*December 31, 2023*

### APPETIZERS

Prawn and sea urchin tartar.  
Aceviched oyster and flying fish roe.  
Foie gras curd, corn and Palo Cortado.  
Gratin scallop and citrus.  
Pig and pickled cabbage snack.

### STARTERS

Galician crab cannelloni, interior sauce and black winter truffle.

### FISH

Wild turbot, roasted pilpil from its spines and algae coral.

### MEAT

Aged beef sirloin with potato gratin and Iberian jowl.

### PRE DESSERT

Pear and bergamot sorbet with our Serena estate wine.

### DESSERT

White chocolate, raspberries and pistachio sponge cake.  
Christmas Sweets

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### CELLAR:

White wine: Finca Serena  
Red wine: Laderas Bideona Rioja Alta  
Cava: Torelló Brut Nature

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Natural Water, Sparkling Water, Sodas and Beers  
Includes party favors, grapes, DJ after dinner, a glass of cava and churros with chocolate

**250€**  
per person



## RESERVATIONS

De 13:30h a 15:00h y de 20:30h a 22:00h

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