

CHRISTMAS

CHRISTMAS GROUP MENUS 2019

by Ático Restaurant

MENU ÁTICO 1



STARTERS

Iberian ham croquettes
'Russian' salad, sea urchin
Foie terrine, country bread, muscatel jelly
"Surf and turf" octopus and Iberian panceta

MAIN COURSE

Three meat cannelloni, foie and truffle sauce, seasonal vegetables

DESSERT

Christmas dessert By FRX



65 € / per person

MENU ÁTICO 2

STARTERS

Iberian ham croquettes
'Russian' salad, sea urchin
Foie terrine, country bread, muscatel jelly
"Surf and turf" octopus and Iberian panceta

MAIN COURSE

Salt cod in the style of chef Freixa

DESSERT

Christmas dessert By FRX



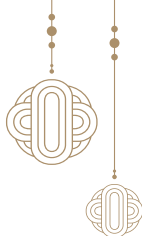
65 € / per person

Little christmas follies, bread, mineral water and coffee included

CELLAR

Cava: Burbujas By FRX. D.O. Cava
White La liebre y la tortuga. D.O. Rías Baixas.
Red: Ferratus A0. D.O. Ribera del Duero

MENU THE PRINCIPAL 1



APPETIZERS

Baby cuttlefish and porcini croquettes
'Russian' salad, sea urchin

STARTER

Artichoke hearts, quail's egg

MAIN COURSE

Hake loin in a spiced crust, Piparra pepper salsa

DESSERT

Christmas dessert By FRX



75 € / per person

MENU THE PRINCIPAL 2

APPETIZERS

Baby cuttlefish and porcini croquettes
'Russian' salad, sea urchin

STARTER

Cod fritters, glazed cocochas and parsley reduction.

MAIN COURSE

Roast baby chicken, plum and chive stuffing

DESSERT

Christmas dessert By FRX



75 € / per person

Little christmas follies, bread, mineral water and coffee included

CELLAR

Cava: Burbujas By FRX. D.O. Cava
White La liebre y la tortuga. D.O. Rías Baixas.
Red: Ferratus A0. D.O. Ribera del Duero



The final number of diners will be reconfirmed 48 hours before the event as well as the chosen dishes.

Minimum service for 8 people.

INFORMATION & BOOKINGS

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