

THE PRINCIPAL MADRID

HOTEL
★★★★★

ÁTICO MENU 1



55 euros per person
(VAT included)

Starters

Iberian ham croquettes
'Russian' salad
Foie terrine, country bread, muscatel jelly
Creamy cod fritters with "romesco" sauce
and cod "esqueixada"

Main Course

Three meat cannelloni, foie and truffle sauce,
seasonal vegetables

Dessert

Crème caramel served in mason-jar with pecan nuts

ÁTICO MENU 2



55 euros per person
(VAT included)

Starters

Iberian ham croquettes
'Russian' salad
Foie terrine, country bread, muscatel jelly
Creamy cod fritters with "romesco" sauce
and cod "esqueixada"

Main Course

Salt cod in the style
of chef Freixa

Dessert

Ramón's famous cheese cake

THE PRINCIPAL MENU 1



65 euros per person
(VAT included)

Appetizers

Iberian ham croquettes
'Russian' salad

Starter

Flame-roasted aubergine, hummus with ras el hanout
and smoked fish

Main Course

Duck royale, soufflé potatoes, vanilla scented
leeks and oloroso sherry.

Dessert

Crème caramel served in mason-jar with pecan nuts

THE PRINCIPAL MENU 2



65 euros per person
(VAT included)

Appetizers

Iberian ham croquettes
'Russian' salad

Starter

Roast chestnut mushrooms, 'goujettes'
and country-style chicken soup

Main Course

Hake skewers, Galician broth
and jamón 'noodles

Dessert

Ramón's famous cheese cake

WINES

La Trucha. D.O. Rías Baixas. | Ferratus A0. D.O. Ribera del Duero.
Bread, still and sparkling water & coffee included.

The exact number of diners will be reconfirmed 48 prior to the event as will the dishes selected. Groups must include a minimum of 8 persons or more. VAT included.