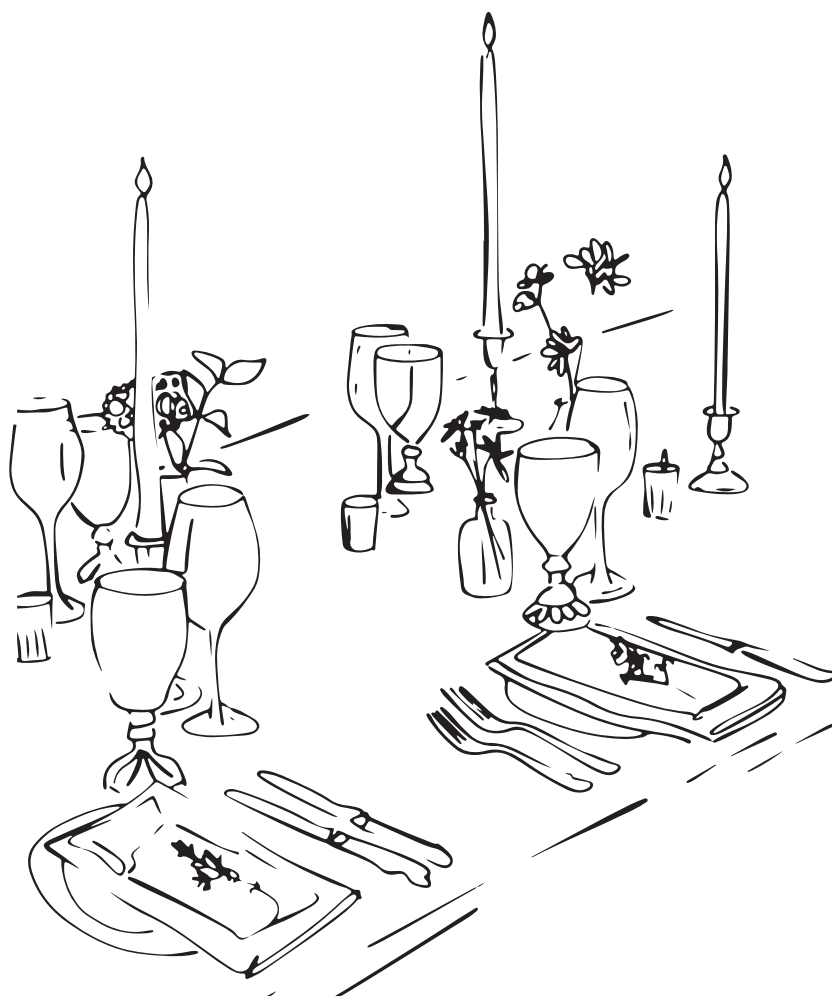


THE PRINCIPAL MADRID

GROUPS MENUS



MENU 1*Starters (choose from)*

Cecina croquette
Premium roast beef with cabbage salad and spicy radishes
Smoked artichokes, Iberian ham, and smoked Idiazábal cheese

Main Courses (choose from)

Gratinated cod with pickled baby vegetables
Tender beef cheek with potato parmentier, candied kumquats, and crème fraîche
Roasted duck ravioli with pear and cassis reduction

Desserts (choose from)

Caramelized Torrija, vanilla cream, and almond ice cream
Sheep's milk flan with flavored chantilly.
Chocolate ganache, extra virgin olive oil, and crispy meringue.

Bread, still and sparkling water, and coffee included.

58€

STANDARD WINE CELLAR

WHITE

Finca Serena Blanco | V.T. Mallorca | Callet
Fenomenal | D.O. Rueda | Verdejo

RED

Agrícola de Cadalso | D.O. Madrid | Garnacha
La Locomotora | D.O.Ca. La Rioja | Tempranillo

PREMIUM WINE CELLAR

(35€ Supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño
Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino
Marqués de Murrieta | D.O.Ca Rioja | Reserva

The menu choice must be the same for the whole group and informed in advance. Same starter, same main course and same dessert. As for the main course, we can offer the possibility of choosing between the three options that exist as long as we are informed in advance of the number of dishes for each choice. Groups must include a minimum of 8 persons or more. VAT included

MENU 2

Starters (choose from)

Creamy cod brandade fritter
Balfegó tuna tartar with carasau bread
Vitello tonnato with crispy toppings

Main Courses (choose from)

Octopus leg with fried potato and paprika
Sirloin with arugula salad, pine nut pesto, and confit cherry tomatoes
Linguine with oxtail and pecorino cheese

Desserts (choose from)

Caramelized Torrija, vanilla cream, and almond ice cream
Caramelized pineapple with vanilla chantilly and passion fruit
Chocolate ganache, extra virgin olive oil, and crispy meringue

Bread, still and sparkling water, and coffee included.

65€

STANDARD WINE CELLAR

WHITE

Finca Serena Blanco | V.T. Mallorca | Callet
Fenomenal | D.O. Rueda | Verdejo

RED

Agrícola de Cadalso | D.O. Madrid | Garnacha
La Locomotora | D.O.Ca. La Rioja | Tempranillo

PREMIUM WINE CELLAR

(35€ Supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño
Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino
Marqués de Murrieta | D.O.Ca Rioja | Reserva

The menu choice must be the same for the whole group and informed in advance. Same starter, same main course and same dessert. As for the main course, we can offer the possibility of choosing between the three options that exist as long as we are informed in advance of the number of dishes for each choice. Groups must include a minimum of 8 persons or more. VAT included

MENU 3

Starters (choose from)

Burrata, beetroot, endive, and caviar
Smoked artichokes with poached egg and ham
Hand-cut sirloin steak tartar

Main Courses (choose from)

Grilled sea bass, roasted eggplant, and zucchini flower tempura
Marela sirloin medallion, parmesan soufflé, confit shallots, and a cassis-berry reduction
Rice with shrimp, scallop, and saffron

Desserts (choose from)

Caramelized Torrija, vanilla cream, and almond ice cream
Lemon pie
Chocolate ganache, extra virgin olive oil, and crispy meringue

Bread, still and sparkling water, and coffee included.

76€

STANDARD WINE CELLAR

WHITE

Finca Serena Blanco | V.T. Mallorca | Callet
Fenomenal | D.O. Rueda | Verdejo

RED

Agrícola de Cadalso | D.O. Madrid | Garnacha
La Locomotora | D.O.Ca. La Rioja | Tempranillo

PREMIUM WINE CELLAR

(35€ Supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño
Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino
Marqués de Murrieta | D.O.Ca Rioja | Reserva

The menu choice must be the same for the whole group and informed in advance. Same starter, same main course and same dessert. As for the main course, we can offer the possibility of choosing between the three options that exist as long as we are informed in advance of the number of dishes for each choice. Groups must include a minimum of 8 persons or more. VAT included

MENU 4

Starters (to share)

Salad with tuna belly and piparras
Iberian ham, hand-sliced
Galician-style octopus with parmentier potatoes and smoked paprika
Cecina croquette

Main Courses (choose from)

Grilled hake, sautéed snow peas with mint, and pil-pil sauce
Lamb shoulder with roasted potatoes
Roasted pumpkin sorrentinos, black truffle, and pistachio pesto

Desserts (choose from)

Caramelized Torrija, vanilla cream, and almond ice cream
Creamy cheese tart
Chocolate ganache, extra virgin olive oil, and crispy meringue

Bread, still and sparkling water, and coffee included.

95€

STANDARD WINE CELLAR

WHITE

Finca Serena Blanco | V.T. Mallorca | Callet
Fenomenal | D.O. Rueda | Verdejo

RED

Agrícola de Cadalso | D.O. Madrid | Garnacha
La Locomotora | D.O.Ca. La Rioja | Tempranillo

PREMIUM WINE CELLAR

(35€ Supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño
Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino
Marqués de Murrieta | D.O.Ca Rioja | Reserva

The menu choice must be the same for the whole group and informed in advance. Same starter, same main course and same dessert. As for the main course, we can offer the possibility of choosing between the three options that exist as long as we are informed in advance of the number of dishes for each choice. Groups must include a minimum of 8 persons or more. VAT included

RESERVATIONS

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