\_MADRID





# **Christmas Eve**



# **Aperitif**

Tomato Talo
Truffle Macaron

Ars Collecta Blanc de Blancs Reserve

### Starters

Foie Curd, Lemongrass, and Raisin Bread Oyster and Sea Granita Oxtail Ravioli, Vegetable Broth, and Mushroom Emulsion

Mil Rios , Godello

#### Main

Roasted Red Mullet, Wheat, and Charred
Pepper Jus
Oxtail and Foie Gras Royale

L3za, Rioja Alavesa

#### Dessert

Herb Gatzatua with Flower Honey

Ars Collecta Grand Rosé Reserve

**Petits Fours** 

21:00 Welcome drink 21:30 Dinner

129€\* VAT included

Includes: Live music, one welcome drink per person and wine pairing

Reservations: phone +34 666 772 944 or email a info@madrid.enekobasque.com

#### **New Year's Eve**

# **Aperitif**

**Truffle Macaron Red Tuna Tartlet** Foie Curd, Lemongrass, and Raisin Bread

Marqués de Riscal Rosado XR

#### Startes

**Oyster and Sea Granita Roasted Scallop with Butter Foam** Mushroom Praline Farm Egg Yolk on Wheat Stew

Mil Rios, Godello

#### Mains

Roasted and Shelled Lobster on Pepper Jus Grilled Beef with Red Pepper Flower

Marqués de Riscal XR Rioja Reserva

# Desserts

Strawberries and Roses

Clarete

**Petits Fours** 

260€\* IVA incluido

20:30 Welcome drink 21:00 Dinner

Includes: Wine pairing, Live music, welcome drink, lucky grapes, open bar until 2 AM y overnight night snack.

# **BRUNCH 25 of December and 1 of January**

#### **Savory buffet**

Assorted bread and Oils
Selection of Iberian Cured meat
Hummus and crudités
Red tuna tartare
Smoked salmon with Dill cream
Chicken and vegetable rice

#### Á la carte

Cecina grilled sandwich
Assorted Croquetas

Benedict Egg with Avocado cream, fried egg and Hollandaise sauce Roast Duck Confit, Sweet Potato Purée, Meat Sauce, and Red Berrie

# **Sweet buffet**

Croissants
Red Velvet Cake
Vegan Apple Cake
Sacher Cake
Assorted Macarons
Cheesecake
Spanigh French Toast
TPancakes with Syrup

#### **Drinks**

Juices
Sodas
White and red wine
Beer
Welcome cocktail

70€/pax

VAT Included