MARRIOTT
MADRID
PRINCESA PLAZA

GALA MENUS

CHRISTMAS

MADRID MARRIOTT HOTEL PRINCESA PLAZA
Serrano Jover Street 3, Madrid, Spain, 28015
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Bookings and more information:
eventos@marriottprincesa.com

CHRISTMAS EVE MENU

165€

APPETIZERS
Truffle consommé
Seafood salad, Mango
Smoked salmon, blinis, sour cream
00 Anchovy, toasted brioche

STARTER
Rockfish suquet, tartare, baby boiled potato

FISH
Sea bass supreme, beurre blanc, braised turnip

MEAT
Boneless roast lamb, mint sauce, glazed baby onions

DESSERT
Cream mille-feuille with red berries and chocolate ice cream
Turrón and traditional Christmas sweets

Water, soft drinks and beer
White wine: Marqués de Riscal
Red wine: Viña Eizaga Crianza
Champagne: Taittinger Brut Réserve
Coffee and herbal teas

Dinner 24 December 8.30 pm - 11.30 pm

TERMS & CONDITIONS

To guarantee the reservation, full payment is required in advance.
To ensure the best possible experience, please inform us in advance of any allergies or intolerances.



CHILDREN'S CHRISTMAS EVE MENU

79€

APPETIZERS
Acorn-fed Iberian cured meats
Creamy ham croquettes
Tempura prawns

STARTER
Foie gras cannelloni, mozzarella bechamel

MAIN COURSE
Sautéed beef tenderloin cubes, Pont-Neuf potatoes

DESSERT
Chocolate brownie, vanilla ice cream

Water, soft drinks and juices
Alcohol-free Mojito

Dinner 24 December 8.30 pm - 11.30 pm



NEW YEAR'S EVE MENU

250€

APPETIZERS

Truffle consommé
Smoked salmon, spun egg
Blinis, caviar, sour cream
Scarlet prawn croquettes
00 anchovy, toasted brioche

Cava María Garrido

STARTER

Lobster suquet, lobster tartare, fresh fennel

FISH

Monkfish with brown butter, capers and roasted baby potatoes

MEAT

Beef Wellington, truffled Parmentier, sweet-and-spicy carrot

DESSERT

Cava and passion fruit crémeux with chocolate
Turrón and traditional Christmas sweets
Lucky grapes and Taittinger Brut Réserve Champagne

White wine: Valmiñor Albariño
Red wine: Veinte Añadas de Viña Eizaga
Coffee and herbal teas

Gala dinner 31 December 9:00 pm – 1:30 am
· With live music ·

Includes lucky grapes, New Year's Eve party favors
and one standard mixed drink from our selection

TERMS & CONDITIONS

Dinner will begin at 9:00 pm for all guests.
To guarantee the reservation, full payment is required in advance.
To ensure the best possible experience, please inform us in advance of any allergies and/or intolerances.



CHILDREN'S NEW YEARS EVE MENU

140€

APPETIZERS
Acorn-fed Iberian cured meats
Creamy ham croquettes
Tempura prawns

STARTER
Fresh pasta, three-cheese sauce

FISH
Line-caught hake bites, French fries, baby greens

MEAT
Beef tenderloin, potato and bacon roll.

DESSERT
Pancakes, chocolate syrup, vanilla ice cream

Water, soft drinks and juices
Alcohol-free Mojito
Champín

Gala dinner 31 December 9:00 pm – 1:30 am
· With live music ·



NEW YEAR'S DAY BRUNCH

59€

WELCOME

Hot chocolate with churros by San Ginés
Pan tumaca, Iberian cured ham shoulder
Anchovy and marinated white anchovy gildas, potato chips
Spanish potato omelette

CHOICE OF MAIN COURSE
(consommé included)

Lobster salad, coral vinaigrette
Fresh truffle pasta
Salmon tartare, avocado, spicy radish
Smoked salmon Eggs Benedict, kimchi hollandaise
Guadarrama beef burger, cecina, Manchego cheese cream
Andalusian-style line-caught hake bites, French fries, baby greens

DESSERT

Cava and passion fruit bombe with violet ice cream
Three Kings Cake (Roscón de Reyes)

Welcome Mimosa cocktail
Water, coffee and herbal teas

1 January 1:00 pm - 3:30 pm

Our traditional Madrid-style venue, La Chata, will remain open until midnight.

Guests are welcome to stay and enjoy the atmosphere once brunch service has ended.



THREE WISE MEN AFTERNOON TREAT

Adults **16€**
Children **12€**

Hot chocolate with churros by San Ginés

Three Kings Cake (Roscón de Reyes)

Glass of Cava (Champín for children)

Coffee or herbal tea

1-6 January 4:00 pm - 7:30 pm
Abacería Castiza La Chata

No reservation required



THREE WISE MEN BRUNCH

59€

WELCOME

Hot chocolate with churros by San Ginés
Pan tumaca, Iberian cured ham shoulder
Anchovy and marinated white anchovy gildas, potato chips
Spanish potato omelette

CHOICE OF MAIN COURSE
(consommé included)

Lobster salad, coral vinaigrette
Fresh truffle pasta
Salmon tartare, avocado, spicy radish
Smoked salmon Eggs Benedict, kimchi hollandaise
Guadarrama beef burger, cecina, Manchego cheese cream
Andalusian-style line-caught hake bites, French fries, baby greens

DESSERT

Cava and passion fruit bombe with violet ice cream
Three Kings Cake (Roscón de Reyes)

Welcome Mimosa cocktail
Water, coffee and herbal teas

Other drinks not included.

6 January 1:00 pm - 3:30 pm

Our traditional Madrid-style venue, La Chata, will remain open until midnight.

Guests are welcome to stay and enjoy the atmosphere once brunch service has ended.



THANK YOU

MARRIOTT
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