



Let us tempt you with...

Business Lunch

YOU HAVE THE OPTION OF PUTTING TOGETHER YOUR OWN MENU
CHOOSE ONE TYPE OF STARTER, ONE MAIN DISH, AND A DESSERT

All the options selected must be chosen for all diners.

Option 1:

STARTER + MAIN DISH + DESSERT €57,90

Option 2:

STARTER + CHOOSE BETWEEN TWO MAIN DISHES + DESSERT: €63,50

Option 3:

CHOOSE BETWEEN TWO STARTER + CHOOSE BETWEEN TWO MAIN DISHES + DESSERT: €67,60

All set menus include water, wine, dessert and coffee.

- White wine: Paseante La Charla (D.O. Rueda)
- Red wine: Viñas del Vero Roble (D.O. Somontano)

Excluding VAT

Nh Collection Abascal (C/ José Abascal, 47) Madrid (España)
Tel. +34 91 441 00 15- nhcollectionabascal@nh-hotels.com





Let us tempt you with...

STARTERS

- Smoked fish and pickle salad with sundried tomatoes
- Caprese salad (mozzarella, shitake mushrooms, and crispy Iberian ham)
- Garlic cod salad with peppers and unravelled asparagus
- Chilled tomato and melon soup with king prawn ceviche
- Creamy rice with baby squid, vegetables and king prawns
- Wok-fried vegetables and mushrooms with beetroot and basil Kimchi
- Bouillabaisse soup with shellfish and tuna tartar
- Stir-fried boletus mushrooms and lentils with eggs Benedictine

MAIN DISHES

- Oxtail Tinga on chipotle toast with refried beans
- Beef sirloin with port gravy and garlic mushrooms
- Braised veal cheeks with wok-fried vegetables
- Braised beef with mushroom ragout on potato confit
- Tuna tataki with soya, lime and ginger
- Oven-baked hake loins with garlic cod cream.
- Oven-baked corvina with marinated vegetables and pickles.
- Grilled cod with choricerro pepper sauce and rocoto pepper aioli

DESSERTS

- Chocolate fondant with mint and lemon balm sauce
- Caramelised mango custard with Bulgarian yoghurt ice cream
- Caramelised apple with Granny Smith sorbet
- Aniseed cream with ginger and lime ice cream

Nh Collection Abascal (C/ José Abascal, 47) Madrid (España)
Tel. +34 91 441 00 15- nhcollectionabascal@nh-hotels.com

