



Let your event be surrounded by...

## Cocktail 1

### Cold appetisers

Smoked salmon with herring roe  
Duck foie gras with goat's cheese and apple  
Anchovies from the Bay of Biscay with tomato and tapenade  
Octopus, potato and spicy peppers from the Andes  
Creamy garlic cod  
Oxtail Tinga

### Iberian charcuterie and national cheeses

Jabugo Ham  
Acorn-fed pork loin sausage  
Iberian Chorizo  
Mature Manchego cheese  
Smoked Idiazabal cheese  
Goat's cheese with paprika

### Hot Sandwiches

Marinated chicken with mushrooms and foie  
Roast beef, red onion confit and Cheddar cheese  
Pata negra (Iberian pork, Idiazabal cheese and raf tomatoes)

Price: €62,20

VAT not included

### Hot and cold soups

Tomato Gazpacho with melon  
Cream of pumpkin and coconut soup  
Chilled almond soup with tuna tartar

### Tapas "Made in Spain"

Iberian ham croquettes  
Battered hake with rocoto pepper aioli  
King prawn and baby squid brochette  
Spanish Tortilla with Brava Chipotle hot sauce  
Mini beef burger with Japanese BBQ sauce  
Chicken Yakitori with Thai sauce

### Desserts

Cupcakes, truffles, sorbets and ice cream

### Drinks

Water, soft drinks, juice, beer, and wine

Minimum guests: 15 people  
Length of service: 90 minutes

Nh Collection Abascal (C/ José Abascal, 47) Madrid España  
Tel. +34 91 4441 00 15- nhcollectionabascal@nh-hotels.com





Let your event be surrounded by...

## Cocktail 2

### Cold appetisers

Salmon and pickled avocado on toast  
Mille-feuille of caramelised duck foie  
Hake with pepper stew and a yellow pepper sauce  
Fresh and salted anchovies with spicy peppers from the Andes  
Potato, octopus and paprika  
Tuna tartar with red miso  
Guacamole with pineapple pico de gallo salsa

### Sandwiches, burgers and brioches

Marinated chicken with wild mushrooms and Idiazabal cheese  
Lemon Brioche with oxtail  
Spiced roast tenderloin of beef with Cheddar and Brie  
Mini beef burger with Japanese BBQ sauce

### Hot and cold soups

Chilled salmorejo soup with fish ceviche  
Thai bouillabaisse with garlic prawns

### Products with D.O.

Acorn-fed Iberian charcuterie: ham, pork loin and chorizo

Price: €73,10

VAT not included

National cheeses made with sheep's, goat's and cow's milk

Bluefin tuna belly

Fresh and salted anchovies from the Bay of Biscay

### Tapas "Made in Spain"

Boletus mushroom ragout with quail's egg  
Assortment of croquettes: tripe, cuttlefish, and ham  
Baby cuttlefish and king prawn tempura  
Battered hake with rocoto pepper stew  
Tenderloin and vegetable brochette with teriyaki

### Desserts

Cupcakes, truffles, foams, ice cream and sorbets

### Drinks

Water, soft drinks, juice, beer, and wine

Minimum guests: 15 people

Length of service: 90 minutes

Nh Collection Abascal (C/ José Abascal, 47) Madrid España  
Tel. +34 91 4441 00 15- nhcollectionabascal@nh-hotels.com





Let your event be surrounded by...

## Cocktail 3

### Refined Taste and Gourmet Starters

Cod pil pil with rocoto pepper brandade  
Gilda (Pickled white anchovies, guindilla pepper and green olives mounted on a toothpick) with a cube of smoked cheese  
Caramelised foie gras with goat cheese and apple  
Vegetable flat bread with garlic shrimp  
Beef tartar with roasted quail egg  
Octopus, potato and paprika  
Selection of aged Spanish cheeses - 4 varieties  
Acorn-fed Iberian charcuterie: ham, pork loin and chorizo sausage  
Cured beef and EVOO on glass bread

### So good it should be a crime

Marinated poularde, brie and mushroom sandwich  
Cochinita pibil (slow roasted pork) on a multi-grain brioche bun  
Spiced roast beef sandwich with cheddar and manchego cheese  
Beef tail and refried beans on a pepper brioche bun  
Grilled Iberian ham and smoked cheese sandwich

### To your good health

Pickled vegetable couscous and crunchy sesame bread sticks

Green taco filled with salmon, guacamole and pico de gallo salsa

Tomato and mango salmorejo (purée) with Thai accents  
Creamy pea and mint soup with green curry

### Tapas by the Box

Japanese barbecue mini beef burger  
Breaded hake with Peruvian red pepper sauce  
Margherita-style toast topped with Iberian dewlap and walnut pesto  
Mixed croquettes with chipotle salsa: tripe, cuttlefish and ham  
Baby squid and prawn tempura served with smoked alioli sauce

Beef tenderloin and vegetable yakitori

### Dessert

Macaroons, truffles, bonbons, pastries and sorbets

### Beverages from the Bodega:

Water, soft drinks, juice, beer and wine

Price: €88,30

VAT not included

Minimum guests: 15 people

Length of service: 90 minutes

Nh Collection Abascal (C/ José Abascal, 47) Madrid España  
Tel. +34 91 4441 00 15- nhcollectionabascal@nh-hotels.com





Let your event be surrounded by...

**In addition, we offer the following options.**

**Open bar:**

Open Bar 2h: €30,00 + 10% VAT per person

Open Bar 3h: €42,00 + 10% VAT per person

Extra hour: €18,00+ 10% VAT per person

Cocktail Bar: on request

**Drinks charged per drink:**

Soft drinks, wine and beer: €6,30 including VAT per drink

Spirits €15,00 including VAT per drink

Premium spirits: €19,00 including VAT per drink

A waiter is required for the drinks service (minimum 4 hours)  
at a cost of €150 + 10% VAT.

**Alternative wine options:**

Viñas del Vero Roble (D.O. Somontano) supplement €1.30  
per person.

Pasante La Charla (D. O. Rueda) supplement €1.30 per  
person

Nh Collection Abascal (C/ José Abascal, 47) Madrid España  
Tel. +34 91 4441 00 15- [nhcollectionabascal@nh-hotels.com](mailto:nhcollectionabascal@nh-hotels.com)

