



Create a menu tailored to your tastes

Complete Cocktail

Individual starter

Fish

Meat

Cake / Dessert

Water, Spanish Wine and Cava Sparkling Wine

Coffee

Bodega wines:

Pazo das Bruxas (D.O. Rias Baixas)

Legaris Roble Red wine (D.O. Ribera Del Duero)

Anna de Codorniu Brut Nature

Nh Collection Abascal (C/ José Abascal, 47) Madrid (Spain)

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WELCOME COCKTAIL

Cold Starters

Cured and pickled anchovies

Margherita-style toast with mozzarella and assorted mushrooms

Cured Iberian ham and EVOO on glass bread

Serving of caramelised foie-gras and apple

Ajoblanco soup with almonds and coconut

Pickled guacamole cream soup

Hot Starters

Toasted bread topped with marinated poularde, brie and mushrooms

Toasted bread topped with Iberian charcuterie, tomato, manchego cheese and basil

Ham croquettes with chipotle brava sauce

Octopus, potato and paprika yakitori

Baby squid and prawn tempura skewers

Breaded hake served on a corn tortill

Beverages from the Bodega: includes the same drink as the selected menu

Price €29,70

Tax included

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INDIVIDUAL ENTRÉES

Bouillabaisse soup with lobster-style monkfish and Thai accents	€23,52
Warm cod pil pil with an egg Benedict	€20,70
Creamy rice with baby squid and vegetables with octopus and prawn yakitori	€23,50
Salad with a mix of smoked, pickled and marinated delights accompanied by red pesto	€22,40
Tomato and mango salmorejo (purée) with fish and mollusc ceviche	€21,30

Tax not included

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FISH

Baked hake fillet with squid stew €27,40

Grilled cod with choricro pepper Vizcaina sauce €25,20

Baked sea bass with zucchini flakes and Bilbaina piparras €26,40

Tuna tataki with soy sauce, sesame and ginger €24,70

MEAT

Mature beef tenderloin in a bolete and truffle sauce €28,60

Shoulder of suckling lamb with baked potato €30,80

Matured beef loin tataki with skillet potatoes and chimichurri sauce €26,90

Sliced Iberian pork tenderloin with sautéed garlic mushrooms €23,00

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CAKES

Three chocolate cube cake €10,60

Sachertorte €9,50

Lemon tart tart €10,60

INDIVIDUAL DESSERTS

Creamy rice pudding with lime and ginger ice cream €9,50

Caramelised apple paired with Granny Smith sorbet €9,50

Caramelised egg yolk and mango custard pudding with Bulgarian yoghurt ice cream €9,30

Warm chocolate fondant with hazelnut ice cream €9,50

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We also 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: upon request

By the drink:

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

Spirits: €16,00 VAT included per drink

Premium spirits: €19,00VAT included per drink

This services requires hiring a waiter (4 hour minimum)
which entails a cost of €150 + 10% VAT.

Optional Wine:

Viñas Pomal Crianza red wine (D.O. Rioja) €1.30
supplement per person.

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

Tax not included

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