



Groups
HOTEL ÚNICO MADRID

Hotel Único
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NO TRADITION, NO VANGUARD

STARTERS

(Choose one starter. It has to be the same for all group members)

Scorpion fish pie with cream and crunchy crostini

Escalivada lasagne with spinach pasta

“Prawns” with Green bouquet and vine tomatoes

Silky pumpkin cream and crunchy bacon

Bonito mousse with asparagus

MAIN COURSE

(Choose a maximum of 2 references. You will be able to choose between one or another at the beginning of the service)

Gilt-head bream supreme with soutéed vegetables and potatoes

Hake “Suquet”

Free-range chicken stuffed with jus and plums

Strogonoff beef with potato sticks

8-hour lamb shank with jus and roasted potatoes

“Marsala” veal scaloppini on rice pilaf

DESSERT

(Choose one dessert. It has to be the same for all group members)

Arroz cremat

Flambée fruit salad

Manchegan cottage cheese with honey and pine nuts

A verrine of soft cheese and confit plums

Almond cake with crème Anglaise

COMPLEMENTS

White wine, red wine, beer, soft drinks and juice

Coffee and tea

Petite Fours

Water and bread service

Service available for a minimum of 10 people. VAT not included.

For reservations under 10 people, a supplement based on the rental space will be charged. The total number of people, as well as the chosen meal, have to be confirmed 72 hours before the event's date.

89,00 € per person (VAT not included)



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SIMPLICITY & PRODUCT

STARTERS

(Choose one starter. It has to be the same for all group members)

- Confit tomato salad with tuna belly
- Prawn salad with honey-soy sauce vinaigrette
- Coca with asparagus, oyster mushrooms and goat cheese au gratin
- Hake and White-shrimp ravioli with silky leek cream
- Porcini and red-shrimp lasagna with jus

MAIN COURSE

(Choose a maximum of 2 references. You will be able to choose between one or another at the beginning of the service)

- Breaded hake with piquillo-pepper cream and baby vegetables
- Gilt-head bream au jus with roasted vegetables and arbequina picada
- Duck civet with red-plum compote and pommes Anna
- Confit Iberian-pork cheeks with truffle parmentier
- Traditional turkey breast stuffed with dried apricots and foie

DESSERT

(Choose one dessert. It has to be the same for all group members)

- Verrine of tiramisú
- Cheesecake
- NY Brownie
- Three chocolates
- Citrus and fruit soup

COMPLEMENTS

- White wine, red wine, beer, soft drinks and juice
- Coffee and tea
- Petite Fours
- Water and bread service

Service available for a minimum of 10 people. VAT not included.
For reservations under 10 people, a supplement based on the rental space will be charged. The total number of people, as well as the chosen meal, have to be confirmed 72 hours before the event's date.

95,00 € per person (VAT not included)



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GLOBALIZING IDEAS

STARTERS

(Choose one starter. It has to be the same for all group members)

- Pumpkin and wasabi cream with txangurro ravioli
- Greens with tuna belly, peppers and dried tomatoes
- Sautéed peas with sausage-stuffed artichokes (DEC to MAY)
- Burrata with tomato soup, oil caviar and crunchy bits (JUNE to NOV.)
- Coca with escalivada, smoked cod and crushed nuts

MAIN COURSE

(Choose a maximum of 2 references. You will be able to choose between one or another at the beginning of the service)

- Cod fillet, vegetables and glazed Pearl onions
- Roasted sea bass with Green beans and char-grilled endives
- Tender braised beef in red wine with potato and panceta millefeuille
- Pork cheeks with smashed garbanzos and stewed mushrooms

DESSERT

(Choose one dessert. It has to be the same for all group members)

- Warm 70% chocolate cake with salted caramel
- Añejo Rum Baba with chantilly and Tahiti Vanilla
- Vanilla ice cream, chocolate sauce and almond tuile
- 12 fruits to share

COMPLEMENTS

- White wine, red wine, beer, soft drinks and juice
- Coffee and tea
- Petite Fours
- Water and bread service

Service available for a minimum of 10 people. VAT not included.
For reservations under 10 people, a supplement based on the rental space will be charged. The total number of people, as well as the chosen meal, have to be confirmed 72 hours before the event's date.

118,00 € per person (VAT not included)



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REMARKS

Other parties not included in the prices listed above:

Welcome drink: 30 minutes

Drinks only

6,00 € per person

Drinks + 3 cold hors d'oeuvre

15,00 € per person

Glass of cava with dessert

4,50 € per person

Glass of champagne with dessert

8,00 € per person

Open bar: 1 hour

12,00 € per person (No Premium)

19,00 € per person (Premium)