

MENÚS DE NAVIDAD

2026/2027

THE PRINCIPAL MADRID

★★★★★

NEW YEAR'S EVE MENU

December 31, 2026

Appetizers

Foie gras brioche

Caviar, prawn, and Ratte potato bite

Starter

Roasted scallop with cauliflower cream and poultry jus (ML, L)

From the Sea

Sea bass with confit leek and champagne beurre blanc

From the Land

Squab (pigeon) with glazed chestnuts and wild mushrooms (boletus) (FS)

Pre-dessert

Basil and lime sorbet

Dessert

Nougat (turrón) cream with passion fruit (L, H, FS)

Traditional Christmas sweets

WINE CELLAR

Pazo Barrantes | Albariño | Rías Baixas

Corimbo | Tempranillo | Ribera del Duero

Delamotte | Champagne

Water and coffee included

295€

VAT included.

(G) Gluten (L) Leche (H) Huevo (P) Pescado (FS) Frutos secos (AJ) Ajo (M) Crustáceos (ML) Moluscos
(C) Cerdo (SJ) Soja (A) Apio (MZ) Mostaza (CH) Cacahuets (AL) Altramuces (S) Sésamo (SF) Sulfitos

To celebrate the arrival of the New Year together, lucky grapes and festive party favours will be waiting for you.

CHILDREN'S NEW YEAR'S EVE MENU

December 31, 2026

Starters (to choose)

Smooth roasted pumpkin and carrot cream with Parmesan cheese
Creamy Iberian ham croquettes
Crispy king prawns with lemon emulsion

Main Courses (to choose)

Beef tenderloin with mashed potatoes
Sea bass fillet with roasted seasonal vegetables
Roasted chicken cannelloni

Desserts (to choose)

Chocolate mousse with toasted almonds
Mini fruit cocktail
Inverted puff pastry with roasted apple and vanilla

Water and coffee included

90€

VAT included.

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(C) Cerdo (SJ) Soja (A) Apio (MZ) Mostaza (CH) Cacahuets (AL) Altramuces (S) Sésamo (SF) Sulfitos

INFORMATION & RESERVATIONS

De 13:30h a 15:00h y de 20:00h a 22:00h

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