



HOTEL & SPA

URSO

MADRID

MODERN LIFE IN A PALACE

SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded



URSO HOTEL & SPA AND CUENLLAS RESTAURANT JOIN THEIR
TASTE FOR THE EXQUISITE TO OFFER YOU THE FOLLOWING
PROPOSALS:

COFFEE BREAK MENUS

CORPORATE MENUS

EXECUTIVE MENUS

COCKTAIL MENUS



COFFEE

BREAK

MENUS



COFFEE BREAK NO.1

STILL WATER

SELECTION OF PREMIUM INFUSIONS

ARABIC 5 ORIGINS COFFEE OR NESPRESSO WITH A VARIETY OF CAPSULES

FRESH SQUEEZED ORANGE JUICE

VARIETY OF HOMEMADE PASTRIES AND CROISSANT

NATURAL YOGURT (MANGO AND PINEAPPLE JAM)

FRUIT SKEWERS

RATE PER PERSON: 16 EUROS + 10% VAT



COFFEE BREAK NO.2

STILL WATER

SELECTION OF PREMIUM INFUSIONS

ARABIC 5 ORIGINS COFFEE OR NESPRESSO WITH VARIETY OF CAPSULES

FRESH SQUEEZED ORANGE JUICE

VARIETY OF HOMEMADE PASTRIES AND CROISSANT

“JAMON DE BELLOTA” WITH TOMATO IN A MINI CHAPATA BREAD

HAM AND CHEESE SANDWICH WITH BLACK TRUFFLE CREAM

VANILLA CREAM AND FRESH FRUIT PIE

NATURAL YOGURT WITH MANGO AND PINEAPPLE JAM

FRUIT SKEWERS

RATE PER PERSON: 23 EUROS + 10% VAT



COFFEE BREAK NO.3

STILL WATER

SELECTION OF PREMIUM INFUSIONS

ARABIC 5 ORIGINS COFFEE OR NESPRESSO WITH VARIETY OF CAPSULES

FRESH SQUEEZED ORANGE JUICE

VARIETY OF HOMEMADE PASTRIES AND CROISSANT

“JAMON DE BELLOTA” WITH TOMATO IN A MINI CHAPATA BREAD

MOLLETE WITH SALMON, LETTUCE AND GUACAMOLE

HAM AND CHEESE SANDWICH WITH BLACK TRUFFLE CREAM

MOLLETE WITH SPANISH OMELETTE AND WASABI MAYONNAISE

MIXED IBERIAN SAUSAGES AND BREAD ROLLS

FRESH FRUIT

NATURAL YOGURT WITH MANGO AND PINEAPPLE JAM

VANILLA CREAM AND FRESH FRUIT PIE

RATE PER PERSON: 32 EUROS + 10% VAT



CORPORATE MENUS



CORPORATE MENU NO.1

STARTER

BRAISED VEGETABLES
WITH PINE NUTS AND IDIAZABAL CHEESE

MAINS

½ COD WITH CREAMY BLACK RICE
FOLLOWED BY...
WILD BOARD PRESA
WITH POTATO GNOCCHI AND CURRY

DESSERT

ROASTED APPLE WITH QUINCE AND CREAM

COFFEE, INFUSSIONS AND STILL WATER

RATE PER PERSON: 47 EUROS + 10% VAT



CORPORATE MENU NO.2

STARTER

POACHED EGG WITH POTATO,
KING PRAWNS AND LEEK CREAM

MAINS

ROASTED HAKE WITH RED PEPPER
AND BALSAMIC VINAIGRETTE
FOLLOWED BY...
SIRLOIN WITH PUFF PASTRY AND VEGETABLES

DESSERT

CHOCOLATE GANACHE AND BERRIES WITH CHEESE ICE-CREAM

COFFEE, INFUSSIONS AND STILL WATER

RATE PER PERSON: 53 EUROS + 10% VAT



EXECUTIVE MENUS



EXECUTIVE MENU NO.1

STARTER

FOCACCIA WITH BLACK OLIVE, DRIED TOMATO AND CATALAN SAUCE

Followed By...

PUFF PASTRY WITH COD, GARLIC AND RED PEPPER SAUCE

MAINS

PRAWN SALAD

TOMATO AND AVOCADO TARTAR

Followed By...

HAKE FILLET

VEGETABLE RAVIOLI WITH LIME SAUCE

Followed By...

ROASTED LAMB WITH PORK TRIPE SAUCE AND POTATO CREAM

DESSERT

CREAM FILLED PUFF PASTRY WITH TOASTED ALMONDS

COFFEE, INFUSSIONS AND STILL WATER

RATE PER PERSON: 58 EUROS + 10% VAT



EXECUTIVE MENU NO.2

STARTER

MUSSELS WITH VEGETABLES AND SAFFRON

Followed By...

MALLORCA SOBRASADA WITH NUTS

MAINS

ARTICHOKES FILLED WITH FOIE AND HOLLANDAISE SAUCE

Followed By...

SOUS VIDE WILD TURBOT WITH ROASTED LETTUCE

Followed By...

ROASTED SUCKLING PIG WITH PEAR AND PINEAPPLE SAUCE

DESSERT

WALNUT AND CHOCOLATE TART WITH PASSION FRUIT MERENGUE

COFFEE, INFUSSIONS AND STILL WATER

RATE PER PERSON: 68 EUROS + 10% VAT



COCKTAIL MENUS



COCKTAIL NO.1

COLD DISHES

VARIETY OF CHEESES WITH NUTS AND QUINCE
MIX IBERIAN SAUSAGES WITH TOASTED BREAD AND TOMATO
SALMON BELLINI WITH CREAM CHEESE
MALLORCAN SOBRASADA TART WITH TOASTED ALMOND

HOT DISHES

MINI BEEF BURGUER WITH GUACAMOLE AND WATERCRESS
BOLETUS AND HAM CROQUETAS
SPANISH OMELETTES WITH ONION AND WASABI MAYONNAISE
BATTERED PRAWN WITH ROMESCO SAUCE

FOR YOUR SWEET TOOTH

MIXED MACARONS
VANILLA CREAM AND FRESH FRUIT PIE

MIX BREADS

WINES

RED WINE LA LOCOMOTORA CRIANZA, D.O. RIOJA
WHITE WINE FENOMENAL, D.O. RUEDA
SOFT DRINKS AND BEERS

RATE PER PERSON: 47 EUROS + 10% VAT



COCKTAIL NO.2

COLD DISHES

VARIETY OF CHEESES WITH NUTS AND QUINCE
SALMON BELLINI WITH CREAM CHEESE
PRAWN WITH TOMATO AND CHIVE VINAIGRETTE IN A CANAPE
FOIE PATE WITH TOMATO JAM
MIX IBERIAN SAUSAGES WITH TOASTED BREAD AND TOMATO

HOT DISHES

PUFF PASTRY STUFFED WITH SCALLOPS LEEK AND MUSHROOMS
HAM AND BOLETUS CROQUETAS
ROASTED PEPPER AND COD IN PUFF PASTRY
MINI BEEF BURGUER WITH GUACAMOLE AND WATERCRESS

FOR YOUR SWEET TOOTH

MIXED MACARONS
VANILLA CREAM AND FRESH FRUIT PIE
MINI PYRAMID FILLED WITH CHOCOLATE GANACHE

MIXED BREADS

WINES

RED WINE LA LOCOMOTORA CRIANZA, D.O. RIOJA
WHITE WINE FENOMENAL, D.O. RUEDA
SOFT DRINKS AND BEERS

RATE PER PERSON: 58 EUROS + 10% VAT



COCKTAIL NO.3

COLD DISHES

VARIETY OF CHEESES WITH NUTS AND QUINCE
FOIE PATE WITH TOMATO MARMELADE
MIX IBERIAN SAUSAGES WITH TOASTED BREAD AND TOMATO
CHERRY TOMATO FILLED WITH SEAFOOD COCKTAIL
RED TUNA TARTAR WITH WASABI AND SOY SAUCE
LOBSTER MAKI SUSHI

HOT DISHES

MINI BEEF BURGUER WITH GUACAMOLE AND WATERCRESS
BAKED POTATO FILLED WITH WILD BOAR MUSAKA
CLAMS AND CHIVE CROQUETAS
FOCCACIA TOPPED WITH COD, OLIVE TAPENADE AND MUSHROOMS
PUFF PASTRY STUFFED WITH SCALLOPS, LEEK AND MUSHROOMS

FOR YOUR SWEET TOOTH

MIXED MACARONS
VANILLA CREAM AND FRESH FRUIT PIE
MINI PYRAMID FILLED WITH CHOCOLATE GANACHE

MIXED BREADS

WINES

RED WINE LA LOCOMOTORA CRIANZA, D.O. RIOJA
WHITE WINE FENOMENAL, D.O. RUEDA
SOFT DRINKS AND BEERS

RATE PER PERSON: 68 EUROS + 10% VAT



MODERN LIFE IN A PALACE

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