



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**

**COCKTAIL MENUS**



**COFFEE**

**BREAK**

**MENUS**



## **COFFEE BREAK NO.1**

SELECTION OF PREMIUM INFUSIONS  
NESPRESSO WITH VARIETY OF CAPSULES  
FRESH SQUEEZED ORANGE JUICE  
VARIETY OF HOMEMADE PASTRIES AND CROISSANT  
SPANISH OMELETTE  
FRUIT SKEWERS



## COFFEE BREAK NO.2

STILL WATER

SELECTION OF PREMIUM INFUSIONS

NESPRESSO WITH VARIETY OF CAPSULES

FRESH SQUEEZED ORANGE JUICE

VARIETY OF HOMEMADE PASTRIES AND CROISSANT

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

SPANISH OMELETTE

HAM AND CHEESSE SANDWICH WITH BLACK TRUFFLE CREAM

VANILLA CREAM AND FRESH FRUIT PIE

FRUIT SKEWERS



## HEALTHY COFFEE BREAK

SELECTION OF PREMIUM INFUSIONS

NESPRESSO WITH VARIETY OF CAPSULES

FRESH SQUEEZED ORANGE JUICE

VARIETY OF HOMEMADE PASTRIES AND CROISSANT

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

MOLLETE WITH SALMON, LETTUCE AND GUACAMOLE

SPANISH OMELETTE

HAM AND CHEESE SANDWICH WITH BLACK TRUFFLE CREAM

MOLLETE WITH SPANISH OMELETTE AND WASABI MAYONAISE

MIXED IBERIAN SAUSAGES AND BREAD ROLLS

FRESH FRUIT

VANILLA CREAM AND FRESH FRUIT PIE



## HEALTHY COFFEE BREAK

NESPRESSO WITH VARIETY OF CAPSULES

SELECTION OF PREMIUM INFUSIONS

CUCUMBER, LEMON AND MINT WATER

TURKEY AND CHEESE SANDWICH WITH WHOLE WHEAT

WHOLE-WHEAT MINI CROISSANTS

YOGURT WITH GRANOLA IN SMALL GLASS JAR

RICOTTA, NUTS AND HONEY IN SMAL GLASS JAR

DRIED APPRICOTS



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Thank you for trusting URSO Hotel & Spa.





# CORPORATE MENUS



## CORPORATE MENU NO.1

TRADITIONAL CORDOBAN SALMOREJO WITH ACORN-FED  
IBERIAN HAM AND HARD-BOILED EGG

GRILLED HAKE WITH CRISPY PARSNIP AND PURPLE CARROT

PINEAPPLE CARPACCIO WITH MINT

MINERAL WATER, COFFEE AND INFUSIONS



## CORPORATE MENU NO.2

SMOKED SALMON AND TOMATO SALAD WITH NUT DRESSING

STEW VEAL CHEEK WITH GLAZED ONION AND ROASTED POTATO

CHOCOLATE PISTACHIO CAKE

MINERAL WATER, COFFEE AND INFUSIONS



### CORPORATE MENU NO.3

PUMPKIN CREAM WITH SEA URCHIN

WILD BOARD PRESA WITH CITRUS SAUCE, ROASTED SHALLOT,  
SWEET POTATO AND ZUCCHINI

CHOCOLATE PISTACHIO CAKE

MINERAL WATER, COFFEE AND INFUSIONS



## CORPORATE MENU NO.4

LASAGNE OF ROASTED VEGETABLES WITH PUY  
LENTILS VINAIGRETTE

CONFIT COD WITH FRESH VEGETABLES

CARAMELIZED PUFF PASTRY WITH LEMON CREAM  
AND TOASTED MERINGE

MINERAL WATER, COFFEE AND INFUSIONS



## CORPORATE MENU NO.5

PRAWN SALAD, AVOCADO AND TOMATO WITH 25 YEAR  
SHERRY VINEGAR

SIRLOIN WITH CONFIT OF PIQUILLO PEPPERS AND  
RISSOLE POTATOES WITH AROMATIC HERBS

APPLE TARTE TATIN AND SABAYON WITH MANZANILLA

FROM SALÚCAR MINERAL WATER, COFFEE AND

INFUSIONS



## CORPORATE MENU NO.6

CREAMY RICE WITH TRUFFLE, PEDRO XIMÉNEZ WINE AND  
IDIAZABAL CHEESE

WILD TURBOT WITH ROASTED VEGETABLES AND LIGHT  
HOLLANDAISE SAUCE

TROPICAL FRUIT WITH SABAYON WITH MANZANILLA  
FROM SALÚCAR

MINERAL WATER, COFFEE AND INFUSIONS



## CORPORATE MENU NO.7

RED TUNA TARTAR WITH EGG COOKED AT A LOW  
TEMPERATURE AND CRISPY PURPLE TOMATO

SIRLOIN STEAK, BLACK OLIVE SAUCE AND DRY TOMATO

CHOCOLATE GANACHE WITH SALT, PEPPER, BREAD WITH  
EXTRA VIRGIN OLIVE OIL

MINERAL WATER, COFFEE AND INFUSIONS







# 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 BURGER WITH GUACAMOLE AND WATERCRESS  
BOLETUS AND HAM CROQUETAS  
SPANISH OMELETTES WITH ONION AND WASABI MAYONAISE  
BATTERED PRAWN WITH ROMESCO SAUCE

### **FOR YOUR SWEET TOOTH**

MIXED MACARONS  
VANILLA CREAM AND FRESH FRUIT PIE

### **WINES**

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

**COCKTAIL LENGTH 45 MINUTES**



## 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 BURGER WITH GUACAMOLE AND WATERCRESS

### FOR YOUR SWEET TOOTH

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

### WINES

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

**COCKTAIL LENGTH 45 MINUTES**



### **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 BURGER 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

#### **WINES**

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

### **COCKTAIL LENGTH 45 MINUTES**



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