

HOTEL & SPA  
**URSO**  
MADRID

# MENUS FOR GROUPS





## MENUS FOR GROUPS



## APODACA MENU

### STARTER TO CHOOSE:

Creamy potato with poached egg and smoked salmon

Traditional Cordoban Salmorejo with acorn-fed Iberian ham and hard-boiled egg

Grilled wood-fired oven vegetables with aromatic sprouts and rocket salad

### MAIN COURSE TO CHOOSE:

Farmyard chicken breast stuffed with foie and truffle pair with blue cheese sauce

Grilled Wood-fired oven hook hake pair with tomato compote

Acorn-fed Iberian pork sirloin over puff pastry vegetables cake

### DESSERT TO CHOOSE:

Chocolate ganache with olive oil

Pineapple carpaccio with mint

Sliced seasonal fruit selection

WATER, SOFT DRINKS, COFFEE & TEA



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## CHAMBERÍ MENU

### STARTER TO CHOOSE:

Roasted vegetables millefeuille with grilled langoustine pair with mushroom vinaigrette

Warm cod salad, tomato, and avocado

Glazed scallops with leek, mushroom and cava emulsion

### MAIN COURSE TO CHOOSE:

Stuffed sole stuffed with prawns and Dutch sauce

Wild sea bass fillet with mashed sweet potato, roasted tomatoes, and Iberian dewlap

Embered seasoned cow sirloin with eggplant and roasted leek, pair with red wine sauce

### DESSERT TO CHOOSE:

Cheesecake with berries jam

Chocolate Coulant

Sliced seasonal fruit selection

WATER, SOFT DRINKS, COFFEE & TEA



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## GANCEDO MENU

### STARTER TO CHOOSE:

Vegetable stew with acorn-fed Iberian ham

Lobster salad with selection of sprouts

Creamy rice with truffle and mushrooms

### MAIN COURSE TO CHOOSE:

Roasted blade cut suckling lamb with lemon thyme juice and provençale baked potatoes

Roasted turbot fillet

Grilled red mullet with Du Puy lentils vinaigrette

### DESSERT TO CHOOSE:

Sanlúcar de Barrameda camomille  
Zabaglione with berries and tropical fruits

Warm apple pie

Sliced seasonal fruit selection

### WATER, SOFT DRINKS, COFFEE & TEA

If there is anything missing from any of our proposals, feel free to let us know as we will be delighted to personalize our menus for you



## MENÚ PARA GRUPOS

# TO COMPLETE THE EXPERIENCE

### BEVERAGE PACKAGE 1

WHITE WINE: D.O. Rueda – Peces de Ciudad

RED WINE: D.O.Ca. Rioja – Gómez Cruzado

### BEVERAGE PACKAGE 2

WHITE WINE: D.O. Rías Baixas - Sal

RED WINE: D.O. Ribera del Duero - Gazur

CAVA: D.O. Cava - Mestres Visol

### BEVERAGE PACKAGE 3

WHITE WINE: D.O. Valdeorras - A Coroa

RED WINE: D.O.Ca. Rioja - Remelluri

CHAMPAGNE: Champagne Roderer Collection

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#### TERMS & CONDITIONS:

Menus valid for a minimum of 8 attendees. Approximate length of service: 1 hour and 30 minutes.

Menu should be settled in advanced and the same for all attendees. Dietary restrictions should be informed in advanced in order to prepare an alternative menu. Final selection as well as final number of attendees should be known by the hotel 10 days before the event. Menus are subject to changes, please confirm with the Hotel.

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THANK YOU FOR TRUSTING URSO HOTEL & SPA