



Let your event be surrounded by...

Cocktail 1

Cold appetisers

Smoked salmon with herring roe
Duck foie gras with goat's cheese and apple
Anchovies from the Bay of Biscay with tomato and tapenade
Octopus, potato and spicy peppers from the Andes
Creamy garlic cod
Oxtail Tinga

Charcuterie and

Iberian national cheeses

Jabugo Ham
Acorn-fed pork loin sausage
Iberian Chorizo
Mature Manchego cheese
Smoked Idiazabal cheese
Goat's cheese with paprika

Hot Sandwiches

Marinated chicken with mushrooms and foie
Roast beef, red onion confit and Cheddar cheese
Pata negra (Iberian pork, Idiazabal cheese and raf tomatoes)

Price: €64,70

VAT not included

Hot and cold soups

Tomato Gazpacho with melon
Cream of pumpkin and coconut soup
Chilled almond soup with tuna tartar

Tapas "Made in Spain"

Iberian ham croquettes
Battered hake with rocoto pepper aioli
King prawn and baby squid brochette
Spanish Tortilla with Brava Chipotle hot sauce
Mini beef burger with Japanese BBQ sauce
Chicken Yakitori with Thai sauce

Desserts

Cupcakes, truffles, sorbets and ice cream

Drinks

Water, soft drinks, juice, beer, and wine

Minimum guests: 15 people

Length of service: 90 minutes

Nh Collection Abascal (C/ José Abascal, 47) Madrid España
Tel. +34 91 4441 00 15- nhcollectionabascal@nh-hotels.com





Let your event be surrounded by...

Cocktail 2

Cold appetisers

Salmon and pickled avocado on toast
Mille-feuille of caramelised duck foie
Hake with pepper stew and a yellow pepper sauce
Fresh and salted anchovies with spicy peppers from the Andes
Potato, octopus and paprika
Tuna tartar with red miso
Guacamole with pineapple pico de gallo salsa

Sandwiches, burgers and brioches

Marinated chicken with wild mushrooms and Idiazabal cheese
Lemon Brioche with oxtail
Spiced roast tenderloin of beef with Cheddar and Brie
Mini beef burger with Japanese BBQ sauce

Hot and cold soups

Chilled salmorejo soup with fish ceviche
Thai bouillabaisse with garlic prawns

Products with D.O.

Acorn-fed Iberian charcuterie: ham, pork loin and chorizo
National cheeses made with sheep's, goat's and cow's milk
Bluefin tuna belly
Fresh and salted anchovies from the Bay of Biscay

Tapas "Made in Spain"

Boletus mushroom ragout with quail's egg
Assortment of croquettes: tripe, cuttlefish, and ham
Baby cuttlefish and king prawn tempura
Battered hake with rocoto pepper stew
Tenderloin and vegetable brochette with teriyaki

Desserts

Cupcakes, truffles, foams, ice cream and sorbets

Drinks

Water, soft drinks, juice, beer, and wine

Price: €76,00
VAT not included

Minimum guests: 15 people
Length of service: 90 minutes

Nh Collection Abascal (C/ José Abascal, 47) Madrid España
Tel. +34 91 4441 00 15- nhcollectionabascal@nh-hotels.com





Let your event be surrounded by...

Cocktail 3

Refined Taste and Gourmet Starters

Cod pil pil with rocoto pepper brandade

Gilda (Pickled white anchovies, guindilla pepper and green olives mounted on a toothpick) with a cube of smoked cheese

Caramelised foie gras with goat cheese and apple
Vegetable flat bread with garlic shrimp

Beef tartar with roasted quail egg
Octopus, potato and paprika

Selection of aged Spanish cheeses - 4 varieties

Acorn-fed Iberian charcuterie: ham, pork loin and chorizo sausage
Cured beef and EVOO on glass bread

So good it should be a crime

Marinated poularde, brie and mushroom sandwich
Cochinita pibil (slow roasted pork) on a multi-grain brioche bun

Spiced roast beef sandwich with cheddar and manchego cheese

Beef tail and refried beans on a pepper brioche bun
Grilled Iberian ham and smoked cheese sandwich

To your good health

Pickled vegetable couscous and crunchy sesame bread sticks

Green taco filled with salmon, guacamole and pico de gallo salsa

Tomato and mango salmorejo (purée) with Thai accents
Creamy pea and mint soup with green curry

Tapas by the Box

Japanese barbecue mini beef burger

Breaded hake with Peruvian red pepper sauce

Margherita-style toast topped with Iberian dewlap and walnut pesto

Mixed croquettes with chipotle salsa: tripe, cuttlefish and ham

Baby squid and prawn tempura served with smoked alioli sauce

Beef tenderloin and vegetable yakitori

Dessert

Macaroons, truffles, bonbons, pastries and sorbets

Beverages from the Bodega:

Water, soft drinks, juice, beer and wine

Price:€91,80

VAT not included

Minimum guests: 15 people

Length of service: 90 minutes

Nh Collection Abascal (C/ José Abascal, 47) Madrid España
Tel. +34 91 4441 00 15- nhcollectionabascal@nh-hotels.com





Let your event be surrounded by...

In addition, we offer the following options.

Open bar:

Open Bar 2h: €31,20 + 10% VAT per person

Open Bar 3h: €43,70+ 10% VAT per person

Extra hour: €18,70+ 10% VAT per person

Cocktail Bar: on request

Drinks charged per drink:

Soft drinks, wine and beer: €6,30 including VAT per drink

Spirits €15,00 including VAT per drink

Premium spirits: €19,00 including VAT per drink

A waiter is required for the drinks service (minimum 4 hours) at a cost of €150 + 10% VAT.

Alternative wine options:

Viñas del Vero Roble (D.O. Somontano) supplement €1.30 per person.

Pasante La Charla (D. O. Rueda) supplement €1.30 per person

Nh Collection Abascal (C/ José Abascal, 47) Madrid España
Tel. +34 91 4441 00 15- nhcollectionabascal@nh-hotels.com

