

Ginkgo

SKY  BAR

**MENÚS
NAVIDEÑOS**

CHRISTMAS MENUS

Ginkgo

 BELLS 

MENU 1

Starters to share

Iberian gyozas with passion fruit sauce, chili and mint

Iberian ham with flatbread, grated tomato and EVOO

Scallops au gratin with kimchi mayo

Main dishes*

Confit cod bar with Jabugo aioli and bundle of wild asparagus

Veal cheek glazed in its broth with green apple

Dessert

Triple chocolate cake

Toast and Christmas mignardises

Drinks

Mahou beer, soft drinks, mineral water, coffee and tea selection

Diez Siglos white wine. D.O. Rueda

Melquior Crianza red wine. D.O. Rioja

Ars Collecta Codorníu Grand Rosé D.O. Cava (for toast)

55€

Price per person
VAT included

*Main dish to be chosen in advance when purchasing the initial service and must be the same for all attendees. Possibility of choosing meat and fish for an added charge of 5€ per person.

MENU 2



Starters to share

Margalet cheesecake with “Mel I Mato” (cheese with honey) and white truffle

Ham croquettes

Duck confit ravioli with Hoisin sauce and pineapple

Individual starter

Balfegó tuna tartare with pickles and chili mayonnaise

Main dishes*

Grilled sea bass with sliced cabbage and sea urchin sauce

Iberian pork end loins with Korean barbecue sauce, served with glazed onions and mix of mashed potatoes, paprika and bacon

Dessert

Warm cheesecake with red berries by Ginkgo Garden

Toast and Christmas mignardises

Drinks

Mahou beer, soft drinks, mineral water, coffee and tea selection

Diez Siglos white wine. D.O. Rueda

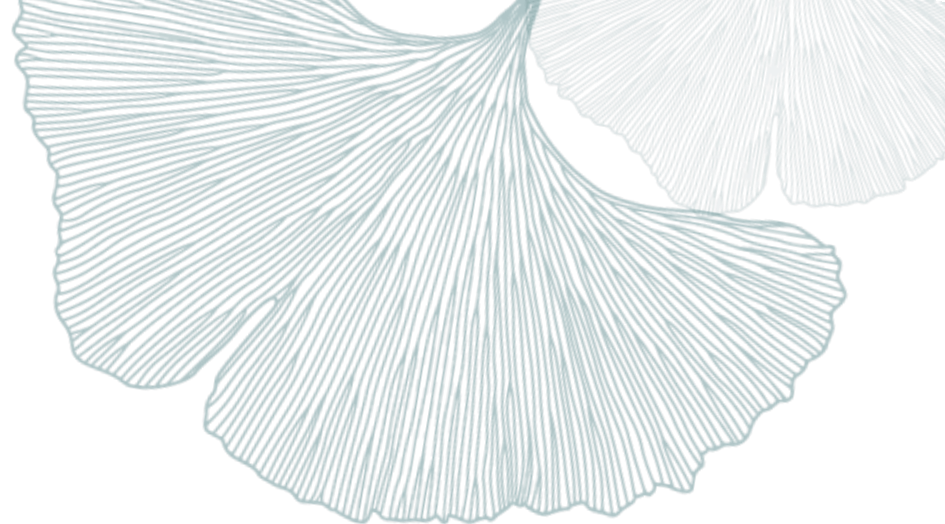
Melquior Crianza red wine. D.O. Rioja

Ars Collecta Codorníu Grand Rosé D.O. Cava (for toast)

65€

Price per person
VAT included

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MENU 3



Starters to share

Santoña anchovies with flatbread, tomato and EVOO

Iberian ham croquettes

Carpaccio toast with matured Rubia Gallega cow loin

Individual starter

Basque spider crab and prawn salad

Main dishes*

Grilled sea bass loin with smoked vegetables

Beef tenderloin with boletus emulsion and foie gras escalope

Dessert

Mille-feuille with custard, whipped cream and raspberries

Toast and Christmas mignardises

Drinks

Mahou beer, soft drinks, mineral water, coffee and tea selection

Diez Siglos white wine. D.O. Rueda

Melquior Crianza red wine. D.O. Rioja

Ars Collecta Codorníu Grand Rosé D.O. Cava (for toast)

75€

Price per person
VAT included

*Main dish to be chosen in advance when purchasing the initial service and must be the same for all attendees. Possibility of choosing meat and fish for an added charge of 5€ per person.

MENU 4



Starters to share

Acorn-fed Iberian ham with flatbread, grated tomato and EVOO

Leek and mushroom croquettes

Foie gras mi-cuit toast with angel hair and pumpkin seeds

Individual starter

Seafood bisque with shrimp

Main dishes*

Roast turbot loin with mushrooms and purple garlic cream

Rubia Gallega beef tenderloin matured with candied peppers and roasted potatoes

Dessert

Triple chocolate cake

Toast and Christmas mignardises

Drinks

Mahou beer, soft drinks, mineral water, coffee and tea selection

Diez Siglos white wine. D.O. Rueda

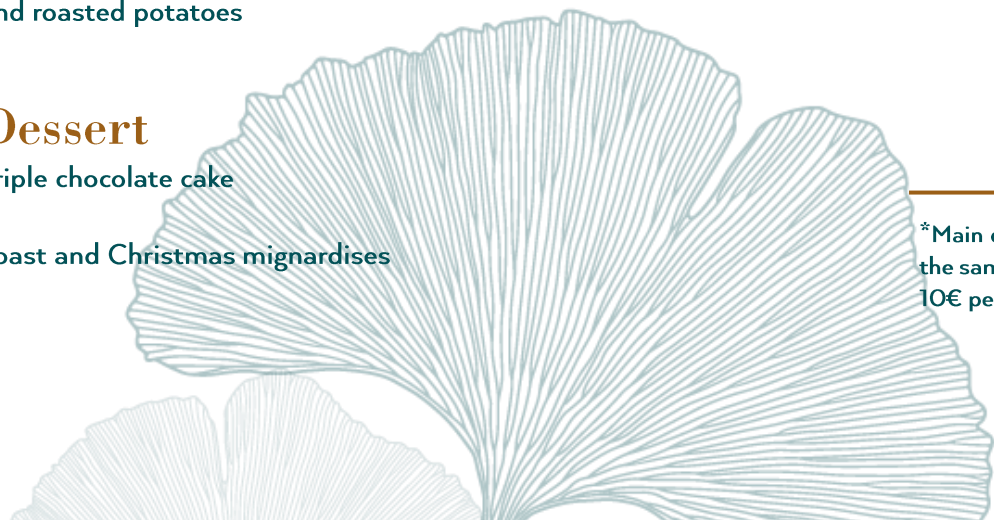
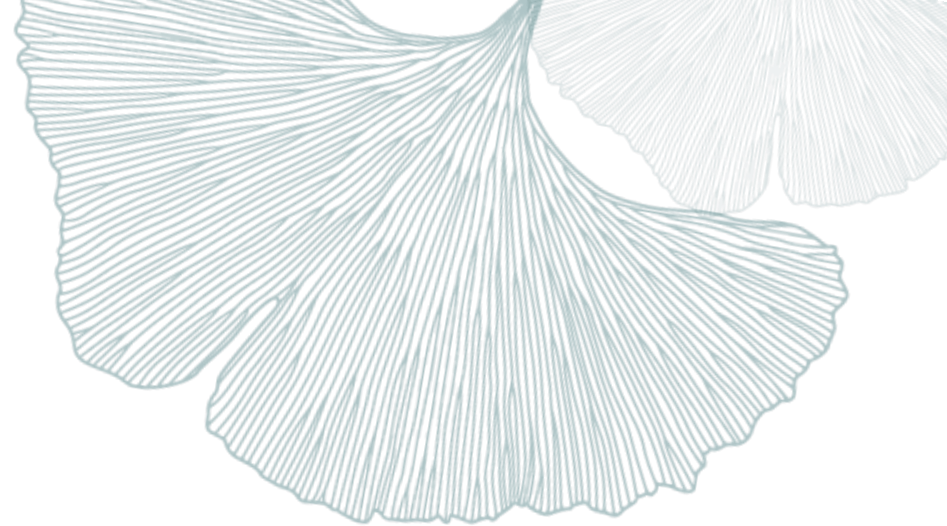
Melquior Crianza red wine. D.O. Rioja

Ars Collecta Codorníu Grand Rosé D.O. Cava (for toast)

90€

Price per person
VAT included

*Main dish to be chosen in advance when purchasing the initial service and must be the same for all attendees. Possibility of choosing meat and fish for a supplement of 10€ per person.



VEGETARIAN OPTION

Starters

Carrot and parsnip cream with red onion vinaigrette

Fried artichokes with romesco sauce

Vegetable gyozas with passion fruit, chili and mint sauce

Main dish

Fresh vegetable wok with rice, soy and sesame

Dessert

Pineapple bar with coconut ice cream and rum caramel

Toast and Christmas mignardises

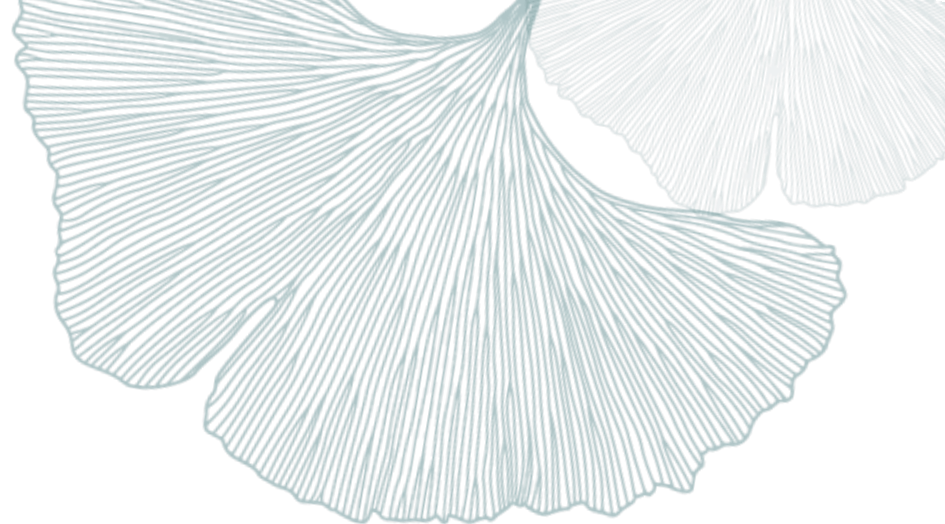
Drinks

Mahou beer, soft drinks, mineral water, coffee and tea selection

Diez Siglos white wine. D.O. Rueda

Melquior Crianza red wine. D.O. Rioja

Ars Collecta Codorníu Grand Rosé D.O. Cava (for toast)



CONDITIONS

- Reservation for a minimum of 10 people.
- The main dish of the chosen menu must be defined when purchasing the initial service and must be the same for all attendees.
- Possibility of purchasing a glass of Bacardi product with the menu for a special price of 12€ per glass.
- EXTRAS:

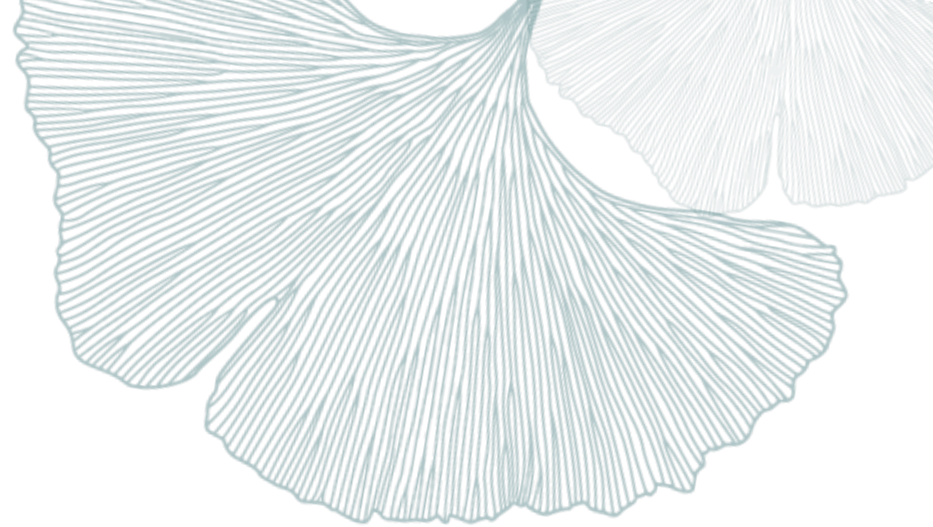
WINE CHANGE:

Albariño Paco&Lola white wine. D.O. Rías Baixas +6€
Matarromera Crianza red wine. D.O. Ribera del Duero

Termes Blanco D.O. Toro white wine +8€
Termes Tinto red wine. D.O. Toro

CHAMPAGNE FOR TOASTS:

Veuve Cliquot Yellow Label D.O. Champagne +6€





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