

Starters:



White tempered asparagus with foie gras and truffle oil.

Salad of peppers of piquillo candied with idiazábal cheese and ham of duck.

Mozzarella and spinach ravioli with salmon sauce.

Salad of smoked cod and mango with olive vinaigrette.

Cilantro tomato soup with cockles.

Salad of endives and celery stuffed with cheese, raisins and nuts.

Habitas sauteed with clams and prawns.

Artichoke stuffed with chicken curry.

Coca de escalibada with goat cheese and jerky.

Puff pastry with green asparagus and hollandaise sauce.

White garlic with smoked sardines, raspberries and green apple.

Octopus timbale, potato and tomato with saffron aioli.

Curry rice with capon and mushrooms.

Note: Choose a first one. Then choose a second that will be the one that defines the price.

Hotel Amura Alcobendas 4*

Avenida Valdelaparra 2 | 28100 | Alcobendas | Madrid

+34 91 787 45 45 | www.hotelamura.com | eventos@hotelamura.com



Siempre atentos a usted

Platos principales



10% VAT not included.

Mains Group A

- Beef burger stuffed with cheese and Iberian ham with foie sauce.
- Chicken and prawns brochette with peanut and coconut sauce.
- Iberian secret grilled with strawberry hoisin sauce.
- Hake with veloute aromatic herbs.
- Salmon stuffed with mushrooms with cider sauce and prawns
- Baked cod on creamy spinach with tomato compote.

32, 50 €

Iva no Incluido

Mains Group B

- Grilled beef entrecote with caramelized onion sauce and cheese.
- Iberian sirloin stuffed with Mahón cheese and apple sauce.
- Lamb fillet stuffed with nuts and mushrooms.
- Turbot with carabineros sauce.
- Sea bass fillet in citrus and dill sauce.
- Dorada roasted in vermouth with pickles.

39, 00 €

Iva no Incluido

Mains Group C

- Duck pie, foie gras and apple with Pedro Ximenez sauce.
- Grilled beef tenderloin with boletus sauce.
- Rack of lamb roasted with honey and rosemary.
- Roasted sea bream with pickles of vegetables.
- Sole fillets, dried tomato, olives and basil.
- Caldereta de rape and lobster.

43, 50 €

Iva no Incluido

Hotel Amura Alcobendas 4*

Avenida Valdelaparra 2 | 28100 | Alcobendas | Madrid

+34 91 787 45 45 | www.hotelamura.com | eventos@hotelamura.com



Siempre atentos a usted



Desserts

- *Fruit salad with yogurt ice cream.*
- *Carrot cake and white chocolate with hazelnut ice cream.*
- *Mango sorbet in Porto.*
- *Peaches in red wine with vanilla ice cream.*
- *Yogurt cream with berries*
- *Chocolate cake with raspberry ice cream.*
- *Milk cream and vanilla cream.*
- *Coconut custard with caramelized pineapple.*
- *Blackberry and cider sorbet.*
- *Strawberry vanilla smoothie.*

Note: Choose a first one. Then choose a second that will be the one that defines the price.

Hotel Amura Alcobendas 4*

Avenida Valdelaparra 2 | 28100 | Alcobendas | Madrid

+34 91 787 45 45 | www.hotelamura.com | eventos@hotelamura.com



Siempre atentos a usted