



GALA MENUS

RITZ WELCOME COCKTAIL

By courtesy of the Ritz Hotel, it is included in all our Gala Menus

SELECT WINES

A selection of wines is included and detailed in our menus.
Gema Vela, our Head Sommelier, proposes the following suggestions:

La Floración

Supplement per person: 3,80 €
8% VAT included

Mas Pons Chardonnay
D.O. Penedès
Páramo de Guzmán Crianza
D.O. Ribera del Duero
Lavit Brut Nature Blanco o Rosado
D.O. Cava

El Envero

Supplement per person: 8,50 €
8% VAT included

Lagar de Costa Albariño
D.O. Rias Baixas
Páramo de Guzmán Crianza
D.O. Ribera del Duero
Gran Claustro de Perelada
D.O. Cava

La Maduración

Supplement per person: 13,00 €
8% VAT included

Lagar de Costa Albariño
D.O. Rias Baixas

| | | |
|---------------------------------------|---|---------------------------------------|
| Viña Lanciano Reserva D.O.C. Rioja | ó | Raiz Reserva D.O. Ribera del Duero |
|---------------------------------------|---|---------------------------------------|

Gran Claustro de Perelada
D.O. Cava





GALA MENUS

BRAHMS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Astorgan Beef Cold Cuts Salad, Caramelized Walnuts, Manchego Cheese Shavings
with Four-Oil Vinaigrette



Fresh Scallops on Peas Soup and Idiazabal Cheese



Guinea Fowl Loin Stuffed with Duxelle Mushrooms and Muscat Wine Sauce



Lemon Meringue Cake Crispy Caramel and Mandarin Sorbet



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 98 €
8% VAT included

VERDI

Hotel Ritz Madrid – Plaza de la Lealtad 5, 28014 Madrid, Spain
TEL.: +34 91 701 67 67 – FAX: +34 91 701 67 76 – Email: reservations@ritz.es – www.ritzmadrid.com
Registro mercantil de Madrid 20-8-1908. Tomo 55. Folio 84. Hoja 2345. Incripción 1ª - N.I.F. A-28011286





GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menú

Cherry Soup with Crushed Goat Cheese and Pistachio Shavings



Sole and Scallops Envoltini with Tender Lettuce Bouquet and Balsamic Vinaigrette



Braised Veal Cheek, Carrot Cream and Toasted Sesame



Tahití Vanilla Suprem with Cocoa Crisp and Spices



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 104 €
8% VAT included

WAGNER





GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Stuffed Duck Foie Gras Sphere, Dried Figs and Spiced Wine Reduction



Fresh White Sea Bass, Gratinated with Truffle, Vegetable Noodles
and white Butter



Young Deer Loin, Gratinated Potatoes and Blue Berry Sauce



Light Banana Cake with Coulis and Cream-Walnut Ice Cream



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 112 €
8% VAT included

ROSSINI





GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Reversed Smoked Salmon Toast with Virgin Sauce



Artichokes Platter and King Prawns



Roasted Lamb Shoulder off the Bone with Gnocchis and "Pesto" Sauce



Pear and Chantilly Crunchy Millefeuille with White Coffee Ice Cream



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 118 €
8% VAT included

DEBUSSY





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Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Tomatoes with Textures Casserol



Monkfish Loin with "de la Vera" Páprika Flavoured Potato Pulp



"Pré-Salé" Carre Lamb, Vegetable "Tian" and Lemon Thym



Creamed "Calanda" Peach with Coulis and Crisp Licorice



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 123 €
8% VAT included

VIVALDI





GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Crispy Lobster Salad on Tomato Soup and "al Dente" Vegetables



Crab Meat Crêpes with Seafood Cream and Lettuces Bouquet



Duck Magret and Confit, Dolphin Potatoes and Bitter Orange Sauce



Champagne Parfait with Cassis Creamy Coulis



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 128 €
8% VAT included

MOZART





GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Goat Cheese Salad with Red Fruits Sauce



Baked Salmon Cube with Spinach and Pine Nuts Cream



Veal Tenderloin, Dolphin Potatoes and Morel Mushrooms Sauce



Mango Mousse, Chocolate and Spices with Citrus Sherbet



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 138 €
8% VAT included



SCHUBERT

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GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Red Tuna Carpaccio with Parmesan Cheese, Black Olives Shaving and Extra Virgin Oil



Crispy Sole Fillet on Leeks and Roasted Bacon



Veal Papillote Shank with Glazed Vegetables



Fresh Cheese and Raspberry Cake with Lavender-Honey Ice Cream



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 143 €
8% VAT included





GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

Mango and Smoked Salmon Millefeuille with Fennel Sauce
Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Toasted Almond Cream Soup, with Smoked Salmon



Crispy Grouper Loin in Tomato Jam on Vegetables Cous Cous



Beef Tenderloin with Potato Millefeuille and Cheese



Wild Strawberries Charlotte with Creamy Mint Sauce



Coffee, Infusionsa and Mignardises

Wines

Fuente Elvira - D.O. Rueda

Ares Crianza - D.O.Ca. Rioja

Parés Baltá Brut Nature - D.O. Cava

Price per person: 148 €
8% VAT included

MENDELSSOHN

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GALA MENUS

Welcome Cocktail

Beverage Selection

Cold Appetizers:

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Pineapple Mini Caneloni with Goat Cheese and Maple Syrup
Txangurro "Brave" Spicy Potatoes
Melons Duo with Iberian Loin
Duck Liver Semi-Sphere Stuffed with Dry Figs and Spiced Bread
Codfish Brandada with Tomato Jam and Black Olive Puree
Ox Back Tataki with Dry Tomato and Soy Sauce

Warm Appetizers

Sate Cheese Croquettes
Ritz Mini Hamburgers
Breaded Green Asparagus Tips with Roasted Corn
Ham Croquettes
Mini Spring Rolls with Sweet and Sour Sauce
Octopus, Potatoes and Paprika
Crispy Quail Thighs with Kabayaki Sauce

Menu

Lobster Medallions on Vegetables Truffled Tartare and Sprouts Bouquet



Grilled Hake Fillet, Leeks and Hollandaise Sauce with Basil



Grilled Beef Tenderloin Cube, Stuffed China Cabbage with Vegetables and Rioja Sauce



Cinnamon Parfait with Cream Sauce and Acacia Honey Ice Cream



Coffee, Infusions and Mignardises

Wines

Fuente Elvira - D.O. Rueda
Ares Crianza - D.O.Ca. Rioja
Parés Baltá Brut Nature - D.O. Cava

Price per person: 165 €
8% VAT included

