CHRISTMAS

MENU

BRACH

MADRID

CHRISTMAS
MENU

APPETIZER

Aged Manchego cheese and acorn-fed Iberian ham gougère

Lara O, Territorio Luthier, D.O. Ribera del Duero

Albillo Mayor, Pirulés & Viura

STARTERS

Carabinero Prawn Carpaccio from the Strait
Citrus fruits, smoked olive oil, finger lime caviar, and crispy fennel

Lías Finas, Attis, D.O. Rías Baixas

Albariño

Foie Gras Ravioli
Poultry consommé with wild mushrooms and black truffle

Innoble Les Tres Serres Brut Nature, Gramona, Corpinnat

Xarel·lo

MAIN COURSES

Roasted Turbot
Jerusalem artichoke and Champagne beurre blanc sauce

Louro, Rafael Palacios, D.O. Valdeorras

Godello

Free-Range Chicken Stuffed with Morel Mushrooms and Chestnuts
Mashed potatoes and Jerez wine reduction

Baron de Brane

Merlot, Cabernet Sauvignon, Cabernet Franc & Carmenère

DESSERTS

Champagne Granita
Our Pastry Chef's Signature Dessert

Vi de Glas, Gramona

BRACH
MADRID

CHRISTMAS
MENU

€180 per person, including wine pairing
For any dietary requirements or food restrictions,
please contact us:
restaurant@brachmadrid.com

An allergen menu is available upon request.
Prices are per person and include VAT.
Children's menu (up to 12 years old): €80
Children over 12 years old: €120
Non-alcoholic menu: €120

RESERVATIONS

Advance reservation is required. To confirm your booking,
full prepayment (100%) is required at the time of reservation.
Please inform us in advance of any dietary restrictions or food allergies.

CANCELLATION POLICY

Cancellations or reductions in the number of guests
made before 17 December will not incur any charges.
Cancellations or reductions made within 7 days prior to the event will incur a 100%
cancellation fee, equivalent to the full deposit.
Likewise, deposits will not be refunded in the event of a no-show
or if the cancellation has not been communicated to us in writing prior
to the scheduled event.

BRACH
MADRID

NEW YEAR'S EVE

MENU

BRACH

MADRID

NEW YEAR'S EVE MENU

WELCOME

Glass of Champagne – *Moët & Chandon Brut Impérial*
Oysters with cucumber and lime granita

CANAPÉS

Barbate Bluefin Tuna Tartare
King Crab Crispy Bite
Brioche with Caviar
Aniversario La Gitana, D.O. Manzanilla-Sanlúcar de Barrameda

STARTERS

Grilled Scarlet Prawns, light saffron bisque, celery and citrus
Pan-Seared Foie Gras, roasted quince, spiced bread and Pedro Ximénez reduction
Rose et Or, Château Minuty

MAIN COURSES

Wild Sea Bass, confit artichokes and black truffle
Gran Vino de Pazo Barrantes, D.O. Rías Baixas
Albariño

Dry-Aged Beef Tenderloin, potato mille-feuille,
confit shallot and reduced jus
Numanthia, D.O. Toro

CHEESE

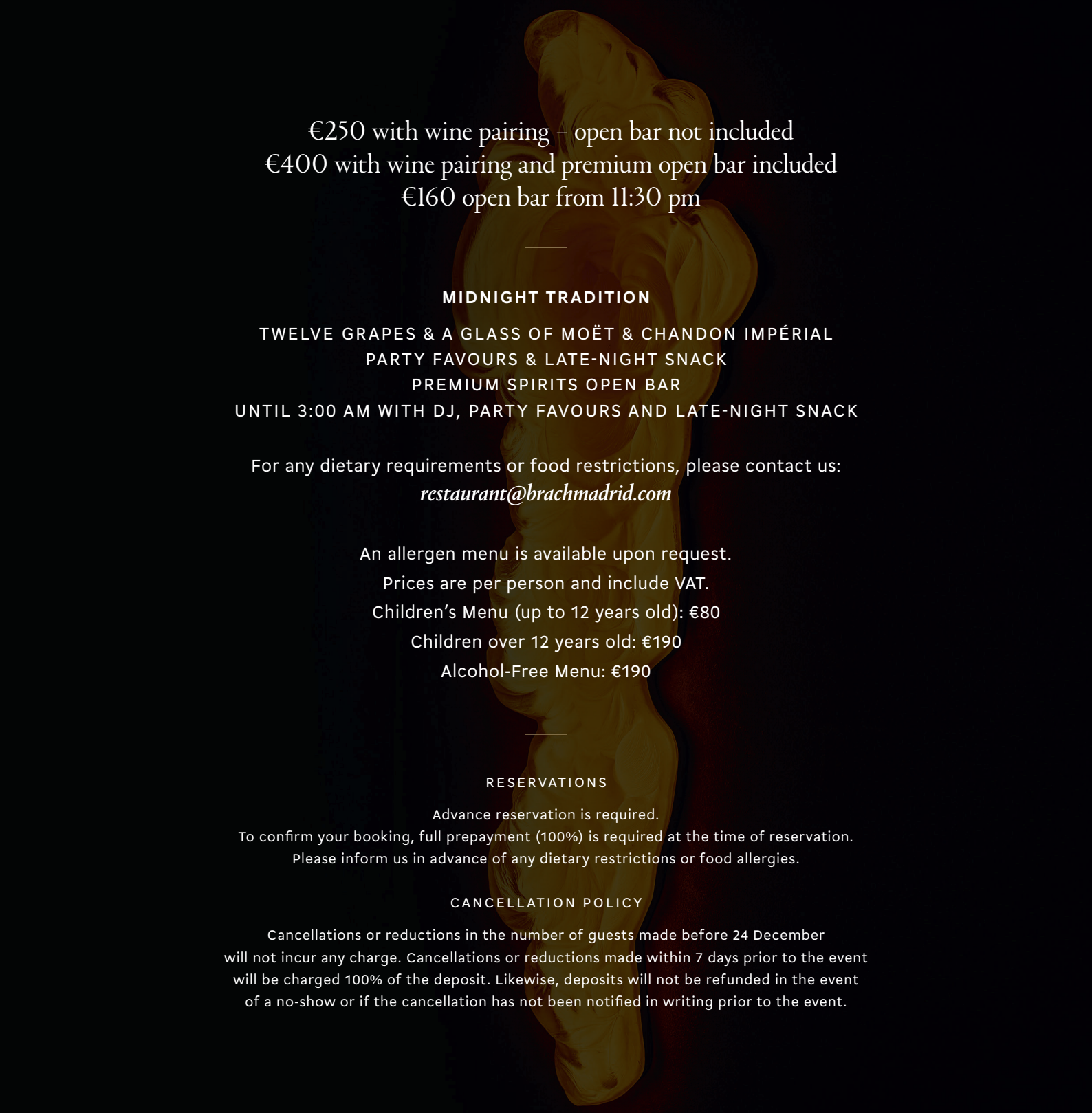
Selection of Aged Spanish Cheeses
Leonor Palo Cortado, González Byass
D.O. Jerez-Xérès-Sherry, Palomino Fino

DESSERTS

Champagne Granita
Signature Dessert by Our Pastry Chef
Vi de Glas, Gramona

BRACH
MADRID

NEW YEAR'S EVE
MENU



€250 with wine pairing – open bar not included
€400 with wine pairing and premium open bar included
€160 open bar from 11:30 pm

MIDNIGHT TRADITION

TWELVE GRAPES & A GLASS OF MOËT & CHANDON IMPÉRIAL
PARTY FAVOURS & LATE-NIGHT SNACK
PREMIUM SPIRITS OPEN BAR
UNTIL 3:00 AM WITH DJ, PARTY FAVOURS AND LATE-NIGHT SNACK

For any dietary requirements or food restrictions, please contact us:
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An allergen menu is available upon request.
Prices are per person and include VAT.
Children's Menu (up to 12 years old): €80
Children over 12 years old: €190
Alcohol-Free Menu: €190

RESERVATIONS

Advance reservation is required.
To confirm your booking, full prepayment (100%) is required at the time of reservation.
Please inform us in advance of any dietary restrictions or food allergies.

CANCELLATION POLICY

Cancellations or reductions in the number of guests made before 24 December will not incur any charge. Cancellations or reductions made within 7 days prior to the event will be charged 100% of the deposit. Likewise, deposits will not be refunded in the event of a no-show or if the cancellation has not been notified in writing prior to the event.

BRACH
MADRID