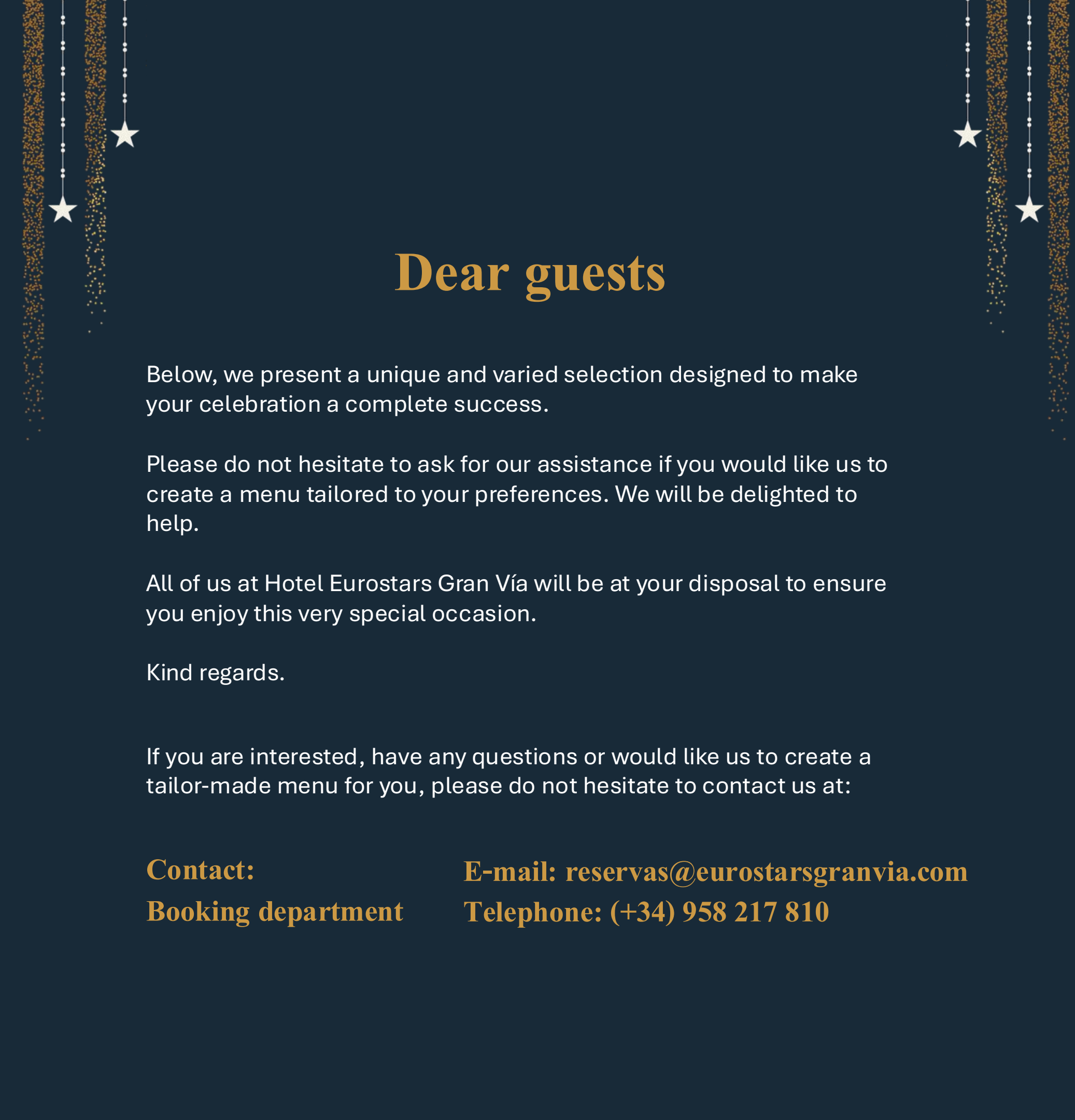


The background is a dark blue gradient with a pattern of falling stars and meteor showers. Numerous white stars of varying sizes are scattered across the frame, many of which are connected to the top or bottom edges by thin, vertical lines of small white dots, creating a sense of motion and depth. The overall effect is reminiscent of a night sky filled with falling stardust or a festive holiday theme.

Happy Holidays

EUROSTARS
HOTEL COMPANY



Dear guests

Below, we present a unique and varied selection designed to make your celebration a complete success.

Please do not hesitate to ask for our assistance if you would like us to create a menu tailored to your preferences. We will be delighted to help.

All of us at Hotel Eurostars Gran Vía will be at your disposal to ensure you enjoy this very special occasion.

Kind regards.

If you are interested, have any questions or would like us to create a tailor-made menu for you, please do not hesitate to contact us at:

Contact:	E-mail: reservas@eurostarsgranvia.com
Booking department	Telephone: (+34) 958 217 810



Christmas Eve

STARTER

Grilled scarlet prawns with a sauce made from their heads and potato foam

Dönnhoff Riesling Trocken

MAIN COURSES

Donostia-style fisherman's soup

Pazo Señorans Colección 2022

Grilled cod with pil-pil sauce and sautéed cardoon

Allende Rioja



Lime sorbet



Boneless lamb shoulder with its cooking juices and mashed potato

Teso La Monja Almirez

DESSERTS

Artisanal Yule log

Chocolate Martini

Selection of traditional Spanish nougats

€ 155



Christmas Eve

Children's menu

STARTER

Selection of Iberian cured meats and cheeses

MAIN COURSES

Christmas pizza with ham and cheese
Mint-marinated chicken fingers with potato wedges

DESSERT

Christmas cream and chocolate ice cream

€ 50



New Year's Eve Dinner

STARTERS

Scallop and Río Frío caviar station

Belvedere vodka

Cream of toasted almonds with Motril shrimp
and grilled scallop

Guitian Godello Barrica

Grilled blue lobster with noisette butter

Augustus Chardonnay

MAIN COURSES

Sole meunière with browned potatoes

Mar De Frades Albariño



Mint sorbet



Traditional-style braised beef shin, glazed in its own juices, with
Jerusalem artichoke ragout and black truffle

Viña Ardanza Rva Rioja

DESSERT

Our homemade chocolate coulant with vanilla ice cream

Espresso Martini

€ 200



New Year's Eve Dinner

Children's menu

STARTERS

Iberian ham with Montefrío cheese
Iberian ham croquettes

MAIN COURSE

Grilled Iberian pork tenderloin with potato batons

DESSERT

Creamy cheesecake with raspberry

€ 55





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