

# Banquet Menu Selection

EVENTS - 2024



Gastronomy for every palate with a varied and balanced cuisine.



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# Food for diverse palates

We would like to assist you to continue enjoying *Gastronomy* in a smart and healthy way.

Our menus are designed with a hand-picked quality products, depending on the season we are at, tasteful ingredients and rich in nutrients that keep your organism fit.

Our philosophy is to support local culture and fair commerce, following the “km.0” concept, permitting us to offer what is best from every region and manufactured by our professionals.

Allow us to take care of you, from the inside to the outside.



# Coffee Breaks

## Monday 1

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Grapefruit juice  
Fresh orange juice  
Roasted peanuts  
Croissant "Paris"  
Ham and cheese sandwich  
Fresh pineapple

## Tuesday 1

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Fresh orange juice  
Pear juice  
Mini croissant with arugula and turkey  
Chocolate and strawberry muffin  
Vegetable chips  
Fresh grapes

## Monday 2

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Peach juice  
Fresh orange juice  
Californian walnuts  
Chocolate muffin  
Salmon wrap with capers  
Fresh honey dew melon

## Tuesday 2

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Flavored water  
Fresh orange juice  
Pineapple and Apple juice  
Spanish omelet  
Greek yogurt with mango  
Carrot sponge cake  
Fresh fruit salad

30 min duration  
Price: 15,00€ VAT included

# Coffee Break



\*Fruits provide us with water, vitamins, minerals, fiber and different beneficial compounds for the body. Because of its antioxidants, they prevent aging ... That is why we include complimentary fruit in all our Coffee Breaks



## Wednesday 1

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Orange and carrot juice  
Fresh orange juice  
Vegetarian Sandwich  
Assorted tartlet  
Chocolate cream filled doughnut  
Fresh pineapple and melon

## Thursday 1

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Fresh orange juice  
Mix Berries juice  
Tuna sandwich  
Chocolate puff pastry twists  
Natural yogurt with toppings  
Fresh grapes and pineapple

30 min duration  
Price: 15,00 € VAT included

## Wednesday 2

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Apple juice  
Fresh orange juice  
Chicken wrap  
Dates  
White chocolate pops  
Fresh grapes and orange

## Thursday 2

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Fresh orange juice  
Apple juice  
Cream filled mini croissant  
Ham and cheese wrap  
Roasted peanuts  
Fresh fruit salad

# Coffee Break



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## Friday 1

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Passion fruit juice  
Fresh orange juice  
Iberian chorizo and tomato mini sandwich  
Apple cake  
Snecken puff pastry  
Fresh fruit salad

## Saturday 1

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Fresh orange juice  
Grapefruit juice  
Black chocolate pop  
Manchego cheese and quince mini sandwich  
Dried peach  
Fresh grapes and melon

30 min duration  
Price: 15,00€ VAT included

## Friday2

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Grapefruit juice  
Fresh pressed orange juice  
Turkey and spinach brioche  
Assorted dried fruit  
Cream filled puff pastry  
Assorted fruit skewer

## Saturday 2

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Fresh orange juice  
Peach juice  
Whole grain croissant  
Salty puff pastry  
Natural yogurt  
Fresh pineapple

# Coffee Break



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## Sunday 1

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Pineapple and Apple juice  
Fresh orange juice  
Crunchy bread with smoked salmon  
Chocolate filled mini croissant  
Strawberry and kiwi skewer  
Prunes

## Sunday 2

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Pear juice  
Fresh pressed orange juice  
Chocolate filled puff pastry  
Crispy chicken with bittersweet sauce  
Gum drops  
Fresh melon

30 min duration  
Price: 15,00€ VAT included

# Coffee Break



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## Vegan Break

Colombian Coffee  
Teas and infusions selection  
Almond and soy drink  
Infused water  
Blueberries juice  
Fresh orange juice  
Vegetarian sandwich  
Hummus  
Vegan muffin  
Assorted skewer fruit Sandwich

## Gluten-free Break

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Fresh orange juice  
Passion fruit juice  
Natural yogurt with fruit  
Spanish potato omelette  
Iberian ham  
Fresh grapes and pineapple

30 min duration  
Price: 15,00€ VAT included

## Lactose-free Break

Colombian Coffee  
Teas and infusions selection  
Lactose free milk and soy drink  
Infused water  
Tomato juice  
Fresh orange juice  
Sweet potato chips  
Spanish potato omelette  
Hummus and crudites  
Fresh grapes and orange

## Gluten-free 2

Colombian Coffee  
Teas and infusions selection  
Almond and soy drink  
Infused water  
Fresh orange juice  
Carrot and orange juice  
Assorted fruit skewer  
Manchego cheese  
Natural yogurt with chocolate sprinkles  
Sweet potato chips

# Coffee Break



\*Fruits provide us with water, vitamins, minerals, fiber and different beneficial compounds for the body. Because of its antioxidants, they prevent aging ... That is why we include complimentary fruit in all our Coffee Breaks.

## Puerta Alcalá

Colombian Coffee  
Teas and infusions selection  
Almond and soy drink  
Infused water  
Tomato juice  
Fresh orange juice  
Spanish omelet  
Churros with hot chocolate  
Almond cake  
Fresh grapes, pineapple and orange

30 min duration  
Price: 15,00€ VAT included

## Fontana

Colombian Coffee  
Teas and infusions selection  
Semi-skimmed milk and soy drink  
Infused water  
Fresh orange juice  
Apple juice  
Caprese Bao bread  
Assorted cold cuts  
Tiramisu  
Assorted fresh fruits skewer

30 min duration  
Price: 15,00€ VAT included

## Break “Chocolate”

Colombian Coffee  
Teas and infusions selection  
Lactose free milk and soy drink  
Infused water  
Mix Berries juice  
Fresh orange juice  
Hot Chocolate  
Black and with chocolate dots  
Strawberries and chocolate muffin  
Chocolate tart  
Strawberries with chocolate

30 min duration  
Price: 15,00€ VAT included

# Coffee Break



\*Fruits provide us with water, vitamins, minerals, fiber and different beneficial compounds for the body. Because of its antioxidants, they prevent aging ... That is why we include complimentary fruit in all our Coffee Breaks.

## Permanent Break

Colombian Coffee

Teas and infusions selection

Infused water

Daily juice

Fresh orange juice

4 hours - 13,00€ VAT included

8 hours - 15,00€ VAT included

\* Add any of our supplements to  
personalize your permanent coffee  
break!

## Coffee Break



\*Fruits provide us with water, vitamins, minerals, fiber and different beneficial compounds for the body. Because of its antioxidants, they prevent aging ... That is why we include complimentary fruit in all our Coffee Breaks.

Let´s be different  
Improve your experience... add to your coffee break the following options:

Crudités and hummus  
Tomato and mozzarellas skewer  
Churros con chocolate  
Spanish omelet  
Mini pastry assortment  
Candy  
Pop-corn

2,00€ / pp.VAT included

Macarons  
Chocolate Truffles  
Mini whole wheat croissant cheese and arugula  
Han and Cheese Mini croissant  
Guacamole with nachos  
Mini pastry assortment

2,50€/pp.VAT included

Iberian ham and tomato Ciabatta  
Vegan Sandwich  
Iberian Mini brioche  
Fruit skewer  
Whole seasonal fruit  
Prepared seasonal fruit

3,00€ / pp. VAT included

Soft drinks  
Smoothies

4,00€ / pp. VAT included

Mahou 5\* 0,33L  
Mahou tostada 0,0 0,33L  
Cruzcampo gluten free 0,33L

5,00€ / pp. VAT included

Monster Energy Drink 0,25L

\*Only available if there is a coffee break

4,00€ / pp. VAT included





Add to your coffee break freshly squeezed juices or yogurt with toppings!



**250 ml (8.5 oz)**

**ZUMO VITAMINIC**  
*VITAMINIC JUICE*



**295 ml (10 oz)**

**YOGUR DESNATADO, CON FRUTA FRESCA  
Y TOPPINGS VARIADOS**  
*LOW FAT YOGHURT, WITH FRESH FRUIT  
AND ASSORTED TOPPINGS*



\*Price upon request



## Be surprised with our Barista service!

### Specialty coffee for events!

We work with professional baristas specialized in high quality coffee.



\*Price upon request




Their art consists on a new and different way to prepare drinks with espresso coffee using all types of milk, syrups, alcohols, etc., creating incredible drinks for the enjoyment of those attending your event.



# Cocktails

## Cocktail 1

Caprese skewer with pesto sauce 

Marinated salmon “taco” with beet essence on spice bread toast

Hummus and red “Piquillo pepper” tartlet 

Melon with mustard and grapefruit flavor with cured duck breast fillet

### Hot snacks

Seafood croquette


Laced pork in yakitori sauce and mango chutney

Marinated and skewered chicken with plum

Mini vegetable spring roll with sweet and sour sauce 

### Stations

Paella surf and turf

Assorted international cheese selection 

### Desserts

Tartlets of toffee and nuts

Crunchy citrus truffle

55€ VAT INCLUDED

MELIÀ  
CASTILLA  
MADRID



Vegetarian



Vegan

SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA

## Cocktail



Minimum 25 pax  
Duration 1 hour



## Cocktail 2

Tofu tataki with soy and sesame oil emulsion 🌱  
Bucket of smoked salmon and anchovy butter with trout roe  
Tomato soup with almonds and iberic ham sprinkles  
Tuna toast  
Babaganoush and Iberan ham tartlet

### Hot snacks

Sauteed quail legs with balsamic flavour  
Crispy prawns with “Ajo blanco” almond and garlic chilled soup  
Monkfish meatballs with herbs  
Gyoza with sweet and sour sauce 🌱  
Pork skewer with pineapple barbecue sauce

### Stations

Seafood fideuá with its apple “alli oli”  
Mexican chicken and beef tacos

### Desserts

Raspberry Sacher  
Mini “opera” cake with coconut flakes  
Catalan cream mousse spoon

60€ VAT INCLUDED

MELIÀ  
CASTILLA  
MADRID



Vegetarian



Vegan

**INCLUDED:**  
SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA

# Cocktail





Minimum 25 pax  
Duration 1 hour

## Cocktail 3


### Cold aperitifs

Marinated salmon with lime and Greek yogurt  
Caramelized octopus and pineapple skewer  
Snacks of tomato chutney and Mediterranean red prawn  
“Salmorejo” cold tomato soup with Iberian ham sprinkles  
Caprices of goat cheese and duck ham

### Hot snacks

Suck chups of quail with soy sauce  
Prawn in Phyllo dough  
Vegetable Samosas   
Caramelized duck and apple skewer  
Vegan mini hamburgers 

### STATIONS

Beef tenderloin “Wellington”  
Raté potatoes with truffle essence   
Makis and niguiris (3und / pax) total

### Desserts

Red fruit core  
Cocoa caprese cake  
“Miguelitos” puff pastry filled with pastry cream

65€ VAT INCLUDED

MELIÀ  
CASTILLA  
MADRID



Vegetarian



Vegan

INCLUDES:  
SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA

## Cocktail



Minimum 25 pax  
Duration 1 hour





# Working Meals

SERVED MENU

Appetizer 1 \*

Snacks

Seasoned stuffed olives  
Vegetable chips  
Selection of puff pastries

Minimum 30 guests  
Per person  
VAT included

30min \_\_\_\_\_ 12€  
60min \_\_\_\_\_ 19€

\* To combine with a lunch or dinner menu  
\* Includes the same beverages of the selected menu

Appetizer 2 \*

Snacks

- Seasoned stuffed olives
- Vegetable chips
- Selection of puff pastries

Hot

- Vegetable gyoza with sweet-sour sauce
- Mozzarella sticks
- Stuffed potatoes with alioli and quince sauce

Cold

- Salmorejo” traditional chilled tomato soup
- Ratatouille and basil caviar
- Camembert canapé with tomato and vanilla jam

(Minimum 30 guests)  
Per person  
VAT included  
30min \_\_\_\_\_ 15€  
60min \_\_\_\_\_ 21€

\* To combine with a lunch or dinner menu  
\* Includes the same beverages of the selected menu

Welcome Drink



# Working Lunch



## PLATED MENU

### Castilla 1

Lemon pie

5 5 €

Raf tomato served with fresh  
spring onion and tuna belly

\*\*\*\*\*

Seabass fillet with vegetable  
noodles and lobster sauce

\*\*\*\*\*

Red and White wine  
Soft drinks, Mineral water  
Beer

Coffee or tea

### Castilla 2

Pineapple carpaccio  
with shrimps and  
mayo mousseline

\*\*\*\*\*

Iberian pork cheek  
Stew with white  
mushrooms and  
glazed onions

\*\*\*\*\*

Tri-chocolate  
mousse

5 5 €

Red and White wine  
Soft drinks, Mineral  
water  
Beer  
Coffee or tea

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PLATED MENU

Castilla 3

Broccoli cream soup  
with seasonal wild  
mushrooms

\*\*\*\*\*

Salmon with mango  
sauce, vegetable  
ratatouille and quinoa

\*\*\*\*\*

Apple tart Tatin

Red and White wine  
Soft drinks, Mineral  
water  
Beer

Coffee or tea

5 5 €

Castilla 4  
(veg.)

Vegetable wok with  
veggie “chicken” and  
cashews

\*\*\*\*\*

Seitan Burger with  
vegetable noodles and  
black garlic cream

\*\*\*\*\*

Fruit cocktail

Red and White wine  
Soft drinks, Mineral  
water  
Beer

Coffee or tea

5 5 €

Working Lunch



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# Working Lunch



## PLATED MENU

### Castilla 5

Burrata salad with green pesto, dried tomato and arugula

\*\*\*\*\*

White veal fillet with orange-infused pumpkin

\*\*\*\*\*

Chocolate bean mousse

Red and White wine  
Soft drinks, Mineral water  
Beer

Coffee or tea

6 1 €

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## COCIDO MADRILEÑO

55 €

Stew soup – Meat broth with noodles

\* \* \* \* \*

Traditional Madrid stew - chickpeas, turnip, carrot, leek, cabbage, potato, blood sausage, chicken, bacon, chorizo, bacon, beef and stew sauce

\* \* \* \* \*

Sorbets Assortment

Red and White wine  
Soft drinks, Mineral water  
Beer

Coffee or tea

# Buffets







# “MONDAY”



ASSORTED ORCHARD TOMATO, CHERRY TOMATO, ASSORTED LETTUCE, BABY SPINACH, ARUGULA, ARTICHOKE, RED ONION, ASPARAGUS, SWEETCORN, CARROT, BEETROOT, HEART OF PALM, TUNA, CUCUMBER, ASSORTED OLIVES, PICKLES

SUNFLOWER SEEDS, PUMPKIN SEEDS, WHITE SESAME, BLACK SESAME, CRISPY ONION, CROUTONS, FRIED CORN, BREAD STICKS

GARLIC OIL, CHILI OIL, BASIL OIL, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR, SHERRY VINEGAR, FRENCH DRESSING

## OUR SALADS


SPICED CHICKPEAS WITH VEGETABLES   
TOMATO WITH TUNA, SPRING ONION AND BLACK OLIVES  
CAPRESSE PASTA SALAD 


-----  
SPANISH AND INTERNATIONAL CHEESE PLATTER   
TUNA PIE  
GUACAMOLE WITH TORTILLA CHIPS 

## OUR SOUP

ORANGE AND CURRY CARROT SOUP 



## HOT FOOD

VEGETARIAN PAELLA- ARTICHOKE, GARLIC SPROUTS, CAULIFLOWER, PEPPERS AND GREEN BEANS 


GREEN TAGLIOLINE WITH BASIL PESTO AND PARMESAN CHEESE 

TURKEY CURRY WITH COCONUT MILK

PERCH IN MANGO SAUCE 

GRILLED PEPPERS WITH PROVENCAL HERBS   
THYME RISSOLE POTATOES 

## OUR DESSERTS

ASSORTED CAKES AND PASTRIES  
WHOLE AND SLICED FRESH FRUIT 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

MELIÀ  
CASTILLA  
MADRID

# Buffets



**INCLUDED:**  
SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA



Vegetarian



Vegan

# “TUESDAY”


## FRESH CORNER

ASSORTED ORCHARD TOMATO, CHERRY TOMATO, ASSORTED LETTUCE, BABY SPINACH, ARUGULA, ARTICHOKE, RED ONION, ASPARAGUS, SWEETCORN, CARROT, BEETROOT, HEART OF PALM, TUNA, CUCUMBER, ASSORTED OLIVES, PICKLES

SUNFLOWER SEEDS, PUMPKIN SEEDS, WHITE SESAME, BLACK SESAME, CRISPY ONION, CROUTONS, FRIED CORN, BREAD STICKS

GARLIC OIL, CHILI OIL, BASIL OIL, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR, SHERRY VINEGAR, FRENCH DRESSING  

## OUR SALADS

WALDORF SALAD WITH CHICKEN, APPLE, NUTS AND RAISINS  
POTATO GERMAN SALAD  
QUINOA WITH VEGETABLES AND CHERRY TOMATO 





## STATIONS

PICKLED MUSSLES  
CHICKPEA HUMMUS WITH BREAD STICKS  
SMOKED SALMON WITH DILL AND LEMON


## OUR SOUP

SPANISH VEGETABLE STEW 

## HOT FOOD

CHINESE NOODLE WOK WITH SAUTÉED VEGETABLES   
FOUR CHEESE LUNETTE PASTA   
GARLIC CHICKEN THIGHS  
GRILLED SEA BASS LOIN WITH “MANCHEGO” RATATOUILLE  
ROASTED POTATOES   
CURRY RICE WITH VEGETABLES AND BASIL 

## OUR DESSERTS

ASSORTED CAKES AND PASTRIES  
WHOLE AND SLICED FRESH FRUIT 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Buffets



## **INCLUDED:**

Soft drinks, Mineral water  
Local Beer  
White wine  
Red wine  
Coffee and tea



Vegetarian



Vegan

## “WEDNESDAY”

### FRESH CORNER


LOLLO ROSO LETTUCCE, ICEBERG LETTUCCE, CORN, TOMATO, CUCUMBER, SHREDDED CARROTS, BLACK OLIVES, GREEN OLIVES , TUNA, BOILED EGGS , MUSHROOMS, GREEN BEANS, BOILED POTATO, WHOLE GRAIN PASTA, FRESH CHEESE, DELI TURKEY BREAST

SUNFLOWER SEEDS, PUMKIN SEEDS, WHITE SESAME, BLACK SESAME, CRISPY ONION, CROUTONS, FRIED CORN, BREAD STEAKS

ASSORTED VINAIGRETTES: BALSAMIC , MUSTARD, RASPBERRY  

### OUR SALADS

PASTA SALAD WITH FENNEL, ASSORTED CITRUS SEGMENTS AND PARMESAN CHEESE FLAKES 

ARTICHOKES SALAD WITH ROASTED BELL PEPPERS, PALM HEART, AND GREEN OLIVES 

“XATÓ” SALAD: COD FISH FLAKES MARINATED Y OLIVE OIL WITH FRISSE SALAD AND BLACK OLIVES WITH “ROMESCO” SAUCE

### STATIONS

HUMMUS AND GUACAMOLE DISPLAY WITH CORN FRITTERS, BREAD TOAST AND “PICO DE GALLO” 

ASSORTED SPANISH COLD CUTS DISPLAY: “FUET”(CATALAN DRY SAUSAGE), “SALCHICHÓN”( DRY SAUSAGE), PAPRIKA DRY SAUSAGE

### MAIN COURSES

CARROTS AND CUMIN SOUP

SEARED SALMON WITH SOY FLAVOUR

PORK LOIN STUFFED WITH APPLE AND RAISINS

“SEARED VEGAN “CHICKEN”AND VEGETABLES WITH TERIYAKY SAUCE ESSENCE 

OVEN POTATOES WITH TRUFFLE OIL FLAVOUR 

CREMY RICE WITH WILD MUSHROOMS AND PARMESAN CHEESE 

BREAD SELECTION

### DESSERTS

ORANGE RICE PUDDING 

LEMON AND LIME MOUSSE CAKE

RASPBERRY SÂCHER SPONGE CAKE

SLICES FRUITS 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

MELIÀ  
CASTILLA  
MADRID

# Buffets



SOFT DRINKS, MINERAL  
WATER  
LOCAL BEER  
WHITE WINE  
RED WINE  
COFFEE AND TEA



Vegetarian



Vegan



# “THURSDAY”

## FRESH CORNER

SALAD BAR: ICEBERG LETTUCE, ENDIVES, RADICCHIO SALAD, MACHE SALAD, CORN, TOMATO, CUCUMBER, SHREDDED CARROTS, BLACK OLIVES, TUNA, BOILED EGGS, BLUE CHEESE, HAZELNUTS, RAISINS, BROCCOLI, DELI TURKEY BREAST, PASTA, BREADSTICKS, POTATO, CHIPS


SUNFLOWER SEEDS, PUMKIN SEEDS, WHITE SESAME, BLACK SESAME, CRISPY ONION, CROUTONS, FRIED CORN, BREAD STEAKS

ASSORTED VINAIGRETTES: BALSAMIC, MUSTARD, RASPBERRY  


## OUR SALADS

SPINACH SALAD WITH APPLE DICES AND SUN DRIED TOMATOES 

WHEAT BERRY SALAD WITH VEGETABLES AND FRESH CHEESE 

GOAT CHEESE SALAD WITH AURUGULA, SPINACH, DOASTED ONION AND MARINATED TOMATO 

## STATIONS

CURED SPANISH HAM WITH BREAD AND TOMATO EMULSION  
SELECTION OF VEGAN CHEESES AND BEETROOT HUMMUS WITH TOASTS 

## MAIN COURSES

ZUCCHINI AND ROSEMARY CREAM SOUP 

CODFISH LOIN WITH GARLIC AND EXTRA VIRGIN OLIVE OIL

BEEF CHEEK STEW

GREEN ASPARAGUS AND ROASTED TOMATOES 

GNOCCHIS WITH SPINACH MUSHROOMS, CHERRY TOMATOES AND TOMATO SAUCE VEGAN 

PILAF RICE WITH LEMON AND PARSLEY

BREAD SELECTION 

## DESSERTS

MANGO AND YOGURT CAKE

TANGERINE AND MINT MOUSSE CAKE

PISTACCHIO AND CHOCOLATE CREAM

SLICES FRUITS 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

MELIÀ  
CASTILLA  
MADRID

# Buffets



SOFT DRINKS, MINERAL WATER

LOCAL BEER

WHITE WINE

RED WINE

COFFEE AND TEA



Vegetarian



Vegan

# “FRIDAY”


## STARTERS

SALAD BAR (MEZCLUM, LETTUCE, ROMAINE LETTUCE, CORN, TOMATO, CUCUMBER, SHREDDED CARROTS, BLACK OLIVES, TUNA,(FISH), BOILED EGGS,WHOLE WHEAT PASTA, FETA CHEESE, CITRICS SEGMENTS, PRAWNS, SPECIAL CRAB MEAT


SUNFLOWER SEEDS, PUMKIN SEEDS, WHITE SESAME, BLACK SESAME, CRISPY ONION, CROUTONS, FRIED CORN, BREAD STEAKS

ASSORTED VINAIGRETTES: BALSAMIC, MUSTARD, RASPBERRY  






## OUR SALADS

RICE SALAD WITH AVOCADO AND SMOKED SALMON  
LENTILS SALAD WITH EDAMAME, COLORED CHERRY TOMATOES AND MARINATED TOFU   
TUNA AND POTATO SALAD



## STATIONS

SELECTION OF IBERIC COLD CUTS. DRY SAUSAGE PAPRIKA SAUSAGE AND CURED LOIN  
HUMMUS AND BABAGANOUSH WITH TOASTS 

## MAIN COURSES

PUMPKIN AND CARROT CREAM WITH CITRUS ESSENCE   
MONKFISH AND CHICKEN SKEWER  
“GOULASH” BEEF STEW HUNGARIAN STYLE   
SEARED SEASONAL VEGETABLES   
HASH BROWN POTATOES WITH SPICY GREEN PEPPERS “PADRÓN”   
SPINACH TAGLIATELLE WITH POMMODORO SAUCE   
BREAD SELECTION

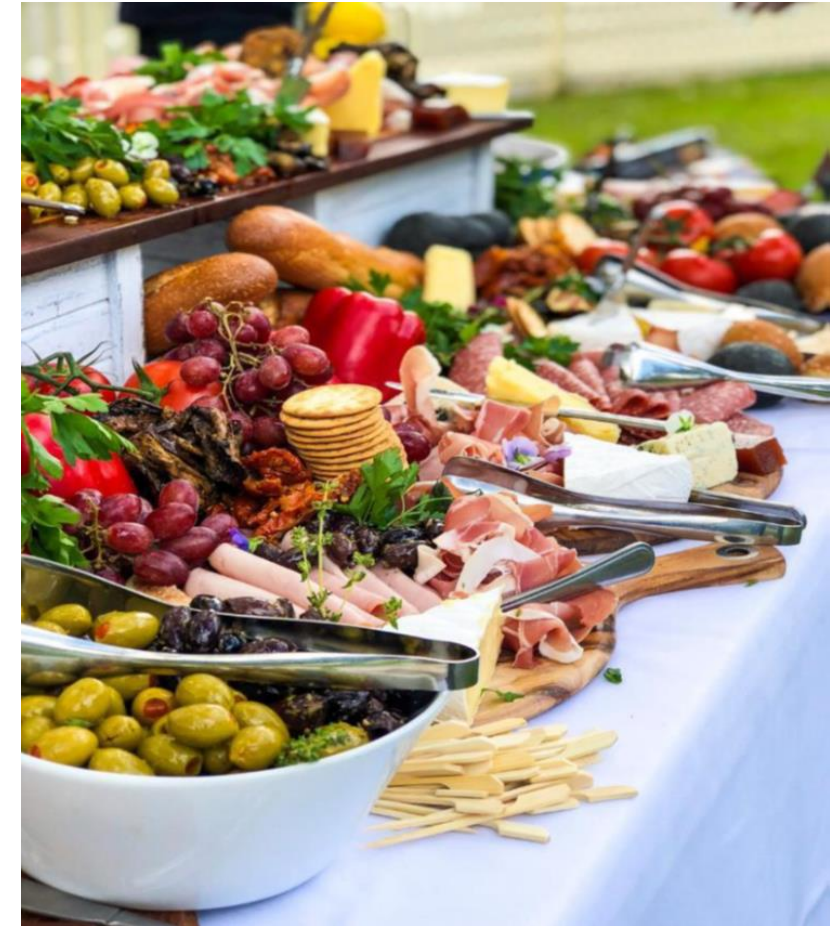
## DESSERTS

TRIO OF CHOCOLATES  
RED CURRANT CRUMBLE  
CHEESECAKE   
SLICES FRUITS 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Buffets



SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA



Vegetarian



Vegan



# “SATURDAY”


## STARTERS

SALAD BAR (MEZCLUM LETTUCCE, ENDIVES, CORN, TOMATO, CUCUMBER, SHREDDED CARROT, BLACK OLIVES BEETROOT, TUNA;  
BOILED EGGS WHOLE GRAIN PASTA, CHICKEN , CRUNCHY ONIONS, FRESH CHEESE, SPECIAL CRAB MEAT

SUNFLOWER SEEDS, PUMKIN SEEDS, WHITE SESAME, BLACK SESAME, CRISPY ONION, CROUTONS, FRIED CORN, BREAD STEAKS

ASSORTED VINAIGRETTES: BALSAMIC, MUSTARD, RASPBERRY  






## OUR SALADS

ROASTED VEGETABLES ANTIPASTO WITH CURED SPANISH HAM WITH COLORED CHERRY TOMATOES  
TOMATO SALAD WITH PICKED ONIONS AND HEARTS OF PALM   
WHITE BEANS AND CHICKPEAS SALAD WITH OCTOPUS, PRAWNS AND MUSSELS


## STATIONS

AUBERGINE AND CUMIN AND LENTIL HUMMUS STATION WITH TOASTS   
TRADICIONAL AND ACAPULQUEÑO CEVICHE

## MAIN COURSES

GREEN ASPARAGUS CREAM SOUP   
SEARED BASS WITH HERBAL OLIVE OIL  
WILD CHICKEN STUFFED WITH DRIED FRUITS AND NUTS  
GNOCCHIS WITH SPINACH ,MUSHROOMS, CHERRY TOMATOES AND POMMODORO SAUCE   
MINIQUICHE   
“PAELLA” WITH HEURA AND SEASONAL VEGETABLES   
BREAD SELECTION 

## DESSERTS

PEAR AND CHCOLATE CAKE  
ORANGE CUMBLE  
MINI BLUEBERRY CAKES  
SLICES FRUITS 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Buffets



SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA



Vegetarian



Vegan



# “SUNDAY”

## STARTERS


SALAD BAR: (MEZCLUM LETTUCCE, ICEBERG LETTUCCE, CORN, TOMATO, CUCUMBER, SHREDDE CARROT, BLACK OLIVES TUNA, BOILED EGGS, GREEN BEANS, TOMATES MARINATED TOMATOES, BOILED POTATOES, CITRUS SEGMENTS, SMOKED SALMÓN, DELI TURKEY BREAST, WALNUTS)

ASSORTED VINAIGRETTES: BALSAMIC, MUSTARD, RASPBERRY  




## OUR SALADS

QUINOA SALAD WITH PEPPERS DICES , OCTOPUS, SUNDRY TOMATOES AND KALAMATA OLIVES  
RED LENTILS SALAD WITH TOFU DICES MARINATED IN SOY SAUCE AND SESAME   
MOZZARELLA AND TOMATO SALAD WITH AURUGULA AND PESTO SAUCE 


## STATIONS

SUSHI STATION (3 PC. PER PERSON)  
GUACAMOLE AND CORN FRITTERS AND“PICO DE GALLO” 

## MAIN COURSES

SEASONAL VEGETABLES CREAM SOUP   
ROASTED TURKEY MEDALLION WITH VEGETABLES.  
BAKED SEA BREAM FILLET ON RED ONION CONFITED AND COLORED PEPPERS  
VEGAN MEATBALLS WITH VEGETABLES AND SPRING SAUCE   
ROASTED POTATOES   
SPINACH CATALÁN STYLE WITH SUNDRIED TOMATOES

## DESSERTS

APPLE AND CREAM CAKE “BRETANIA” STYLE  
VANILLA PANNA COTTA  
MINI CARROT CAKE  
SLICES FRUITS 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

MELIÀ  
CASTILLA  
MADRID

# Buffets



Soft drinks, Mineral water  
Local Beer  
White wine  
Red wine

Coffee and tea



Vegetarian



Vegan



# “Spanish Buffet”

## STARTERS

CHICKEN AND VEGETABLE BROTH


SALAD BAR

TOMATO, CUCUMBER, SHREDDED CARROTS, TUNA, ROMAINE LETTUCE, PICKLES, SPICY FRESH CHILIES, BOILED POTATOES, CHICKPEAS, GREEN BEANS

ASSORTED EXTRA VIRGIN OLIVE OIL

ASSORTED VINAIGRETTES: BALSAMIC, MUSTARD AND RASPBERRY 

## STATIONS

ASSORTED OLIVES: GORDAL, MANZANILLA, BLACK OLIVE 

IBERIC COLD MEATS: HAM, DRY SAUSAGE, PAPRIKA DRY SAUSAGE, CATALAN DRY SAUSAGE

BREAD WITH TOMATO PURE 

ASSORTED SPANISH CHEESE DISPLAY: MANCHEGO, TETILLA, IDIAZABAL, CABRALES( BLUE CHEESE)

COLD ROASTED AND MARINATED PEPPERS, ONION AND AUBERGINE WITH ANCHOVIES

OCTOPUS SALAD. SPICY “PADRÓN” PEPPERS”. ANCHOVIES AND ANCHOVIES IN VINEGAR

## MAIN COURSES


GREAT PAELLA STATIONS FROM ALBUFERA, CHOOSE YOUR PAELLA PLUS A VEGAN PAELLA 

IBERIC PORK TENDERLOIN WITH SHERRY WINE SAUCE

HAKE IN GREEN SAUCE

FRIED CALAMARI

SPICY “BRAVAS” POTATO 

VEGETABLE STEW FROM “LA MANCHA” 

## DESSERTS

CATALAN CREME BRULEE

CHOCOLATE, CREAM SPONGE CAKE

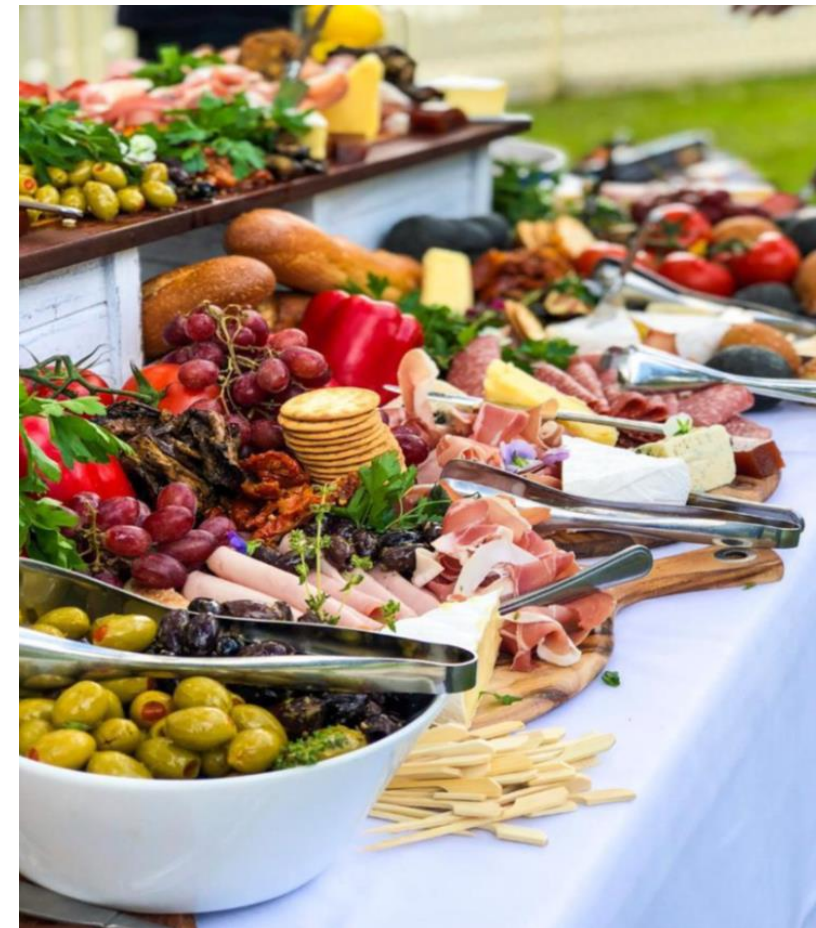
RICE PUDDING

FRUIT SALAD 

Duration 90 min  
Minimum 30 pax  
Price: 73€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Buffets



Soft drinks, Mineral water

Local Beer

White wine

Red wine

Coffee and tea



Vegetarian



Vegan

# “Melia Castilla Buffet”

## STARTERS

SELECTION OF DIFFERENT LEAVES,  
VEGETABLE GARNISHES (ARTICHOKES, CORN, MARINATED MUSHROOMS, “ESCALIVADA”, ASSORTED CHERRY TOMATOES) ✓  
VARIETY OF OLIVES ✓  
SPROUTS SELECTIONS ✓  
RASPBERRY VINAIGRETTE, MUSTARD VINAIGRETTE, BALSAMIC VINAIGRETTE  
CHICKEN CAESAR SALAD  
SEAFOOD SALAD  
COUS COUS SALAD WITH FRUITS AND NUTS ✓  
VEGETABLE ANTIPASTO WITH ESSENCE OF MODENA VINEGAR HONEY ✓  
COUNTRY BREAD WITH TUMACA ✓  
SELECTION OF NATIONAL, INTERNATIONAL AND VEGAN CHEESES  
SMOKED SALMON  
SEA BASS WITH AJÍ AMARILLO AND CRISPY KIKOS  
STEAK TARTARE OUR WAY

## STATIONS

IBERIAN HAM  
SELECTION OF IBERIAN COLD CUTS  
MAKI AND NIGIRIS  
PRAWN COCKTAIL

## MAIN COURSES

POULARDA WITH GRAPE SAUCE AND CHARDONNAY RED WINE  
BEEF TENDERLOIN WITH OLD-FASHIONED MUSTARD SAUCE  
SAUTÉED VEGETABLES AND HEURA TO THE AROMAS OF SOY AND SESAME ✓  
TURBOT FILLET WITH CITRUS  
CHICKPEA STEW WITH CUTTLEFISH AND MUSSELS  
LOBSTER RICE  
BAKED PAK CHOY AND BROCCOLI PACK WITH SLICED ALMONDS ✓  
ROASTED POTATOES WITH OREGANO PERFUME AND YOUNG GARLIC ✓

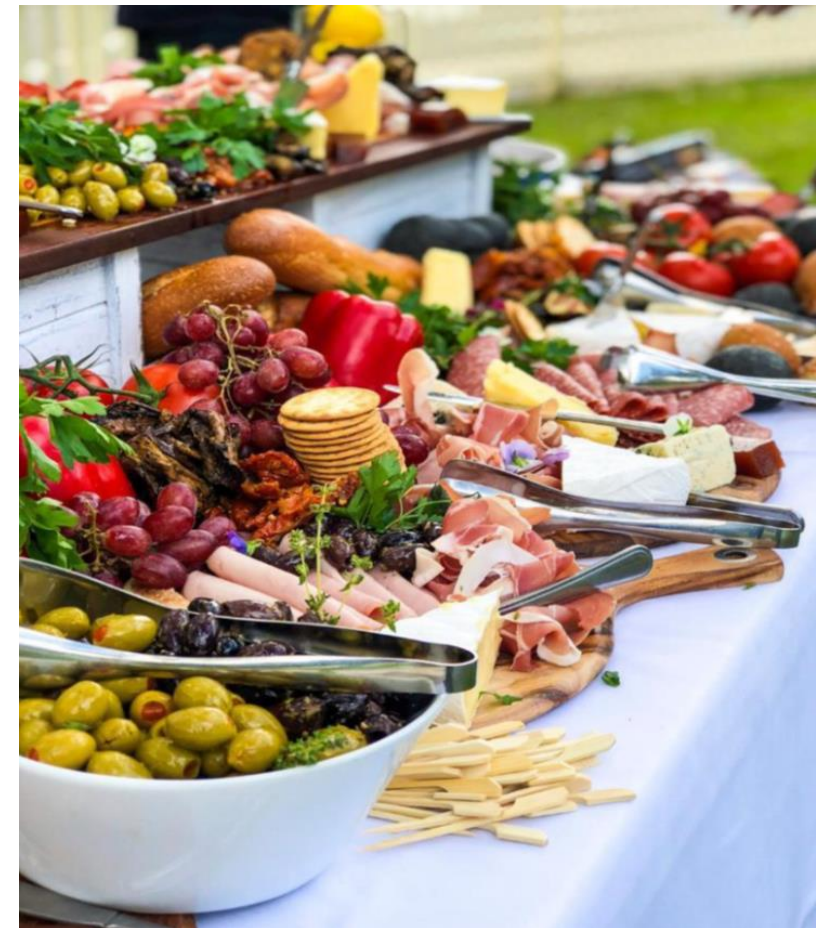
## DESSERTS

APRICOT SACHET TORTE  
RED FRUIT COULIS ✓  
LEMON PIE TARTLETS  
HERBAL LIQUOR DRUNKARDS  
FRUIT SKEWERS ✓

Duration 90 min  
Minimum 30 pax  
Price: 95€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Buffets



Soft drinks, Mineral water  
Local Beer  
White wine  
Red wine  
Coffee and tea



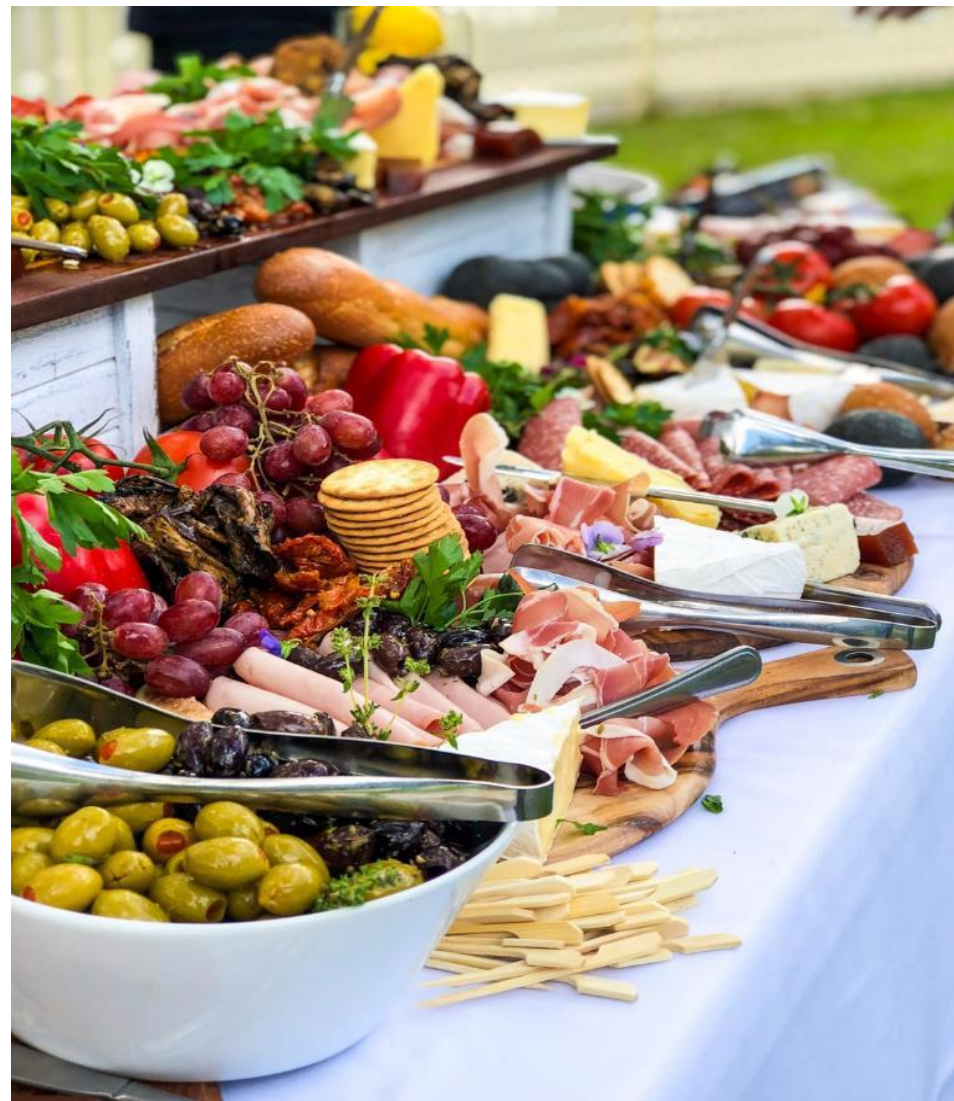
Vegetarian



Vegan





# Finger buffets




# “MONDAY”



## SALAD STATION

MEZCLUM MIX LETTUCE, PICKET RED ONIONS, , GLASEE BABY ONIONS, SHREDDED CARROTS , CHERRY TOMATOES, CUCUMBER, BLACK OLIVES  
VEGAN  



## SANDWICHES

TURKEY AND BLUEBERRY SANDWICH  
WRAP OF ROAST BEEF  
FOCACCIA OF TOMATO AND VEGAN CHEESE 




## SALADS

ZUCCHINI AND CURED SPANISH HAM  
FENNEL AND PASTA SALAD WITH CITRUS SEGMENTS AND VEGAN CHEESE DICES   
MARINATED SALAD WITH FRESH SPINACH, SAUTEED MUSHROOMS AND PARMESAN CHEESE FLAKES 

## STATIONS

INTERNATIONAL CHEESE DISPLAY   
ASSORTED “EMPANADAS” FISH AND VEGAN 

## MAIN COURSES

LEEK AND POTATO CREAM SOUP   
DUCK BREAST AND APPLE SKEEWER WITH RED BERRIES SAUCE  
MARINATED IN RED CURRY CHICKEN BROCHETTE WITH YAKITORI SAUCE   
QUICHE OF WILD MUSHROOMS AND CARAMELIZED ONIONS  
PAELLA VALENCIA STYLE WITH HEURA 

## DESSERTS

LEMON PIE TARTLET WITH CRUMBLE  
BLACK FOREST CAKE  
FRUIT SKEWER

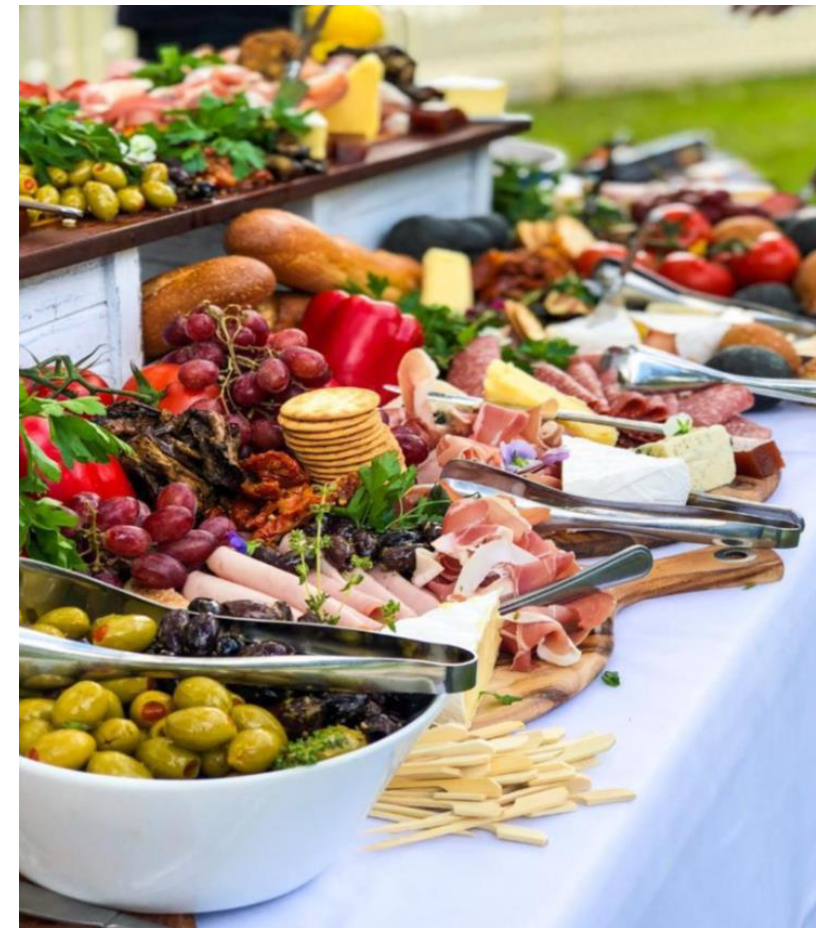


Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

MELIÀ  
CASTILLA  
MADRID

# Finger Buffet

\*Served to enjoy standing



SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA



Vegetarian



Vegan




# "TUESDAY"



## SALAD STATION

MEZCLU MMIX LETTUCE, PICKET RED ONIONS, , GLASEE BABY ONIONS, SHREDDED CARROTS , CHERRY TOMATOES, CUCUMBER, BLACK OLIVES VEGAN  


## SANDWICHES

VEGAN SANDWICH   
TUNA SALAD WRAP  
GLUTEN FREE CHICKEN AND BACON SANDWICH




## SALADS

COLE SLAW SALAD WITH RAISINS AND APPLE VINAIGRETTE   
CHICKEN AND PASTA (BOW TIE) SALAD WITH NUTS AND CITRUS SEGMENTS  
MOZZARELLA AND CHERRY TOMATOES SKEWER WITH PESTO 


## STATIONS

SPANISH CURED HAM FROM EXTREMADURA WITH BREAD TOAST AND TOMATO EMULSION WITH EXTRA VIRGIN OLIVE OIL DIPS  
ZARTZIKI AND BEETROOT HUMMUS WITH TOAST AND PITA BREAD  

## MAIN COURSES

POTATO AND CELERY ROOT CREAM SOUP   
MONKFISH AND CHERRY TOMATO SKEWER  
BEEF TENDERLOIN AND MUSHROOMS BROCHETTES WITH CABERNET SAUVIGNOS RED WINE SAUCE  
SAUTEED BABY POTATOES WITH FRESH HERBS   
MINI VEGAN BURGER WITH TOMATO AND VEGAN CHEESE 

## DESSERTS

MINI CHEESECAKE WITH WALNUTS  
SPOON OF CHOCOLATE AND MINT  
FRUIT SKEWER 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

MELIÀ  
CASTILLA  
MADRID

# Finger Buffet

\*Served to enjoy standing



SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA





Vegetarian




Vegan

# “WEDNESDAY”



## SALAD STATION

MEZCLUM MIX LETTUCE, PICKET RED ONIONS, , GLASEE BABY ONIONS, SHREDDED CARROTS , CHERRY TOMATOES, CUCUMBER, BLACK OLIVES    
VEGAN

## SANDWICHES

CHICKEN CURRY WRAP  
GLUTEN FREE HAM AND CHEESE SANDWICH  
HUMMUS AND VEGETABLES SANDWICH 




## SALADS

VEGAN GREEK SALAD, GREEN BEANS, KALAMATA OLIVES AND VEGAN FETA CHEESE   
RICE NOODLE SALAD WITH SPRINTG ONIONS, PRAWNS AND CORIANDER SWEET AND SOUR VINAIGRETTE  
POTATO SALAD WITH RED “PIQUILLO PEPPER” AND A LIGHT GARLIC AND OLIVE OIL 


## STATIONS

CATALAN COLD CUTS DISPLAY (DRY SAUSAGE, SAUSAGE, “ESCALIVADA” MARINATED ROASTED VEGETABLES, CATALAN FRESH CHEESE, HONEY  
AND BREAD TOAST WITH TOMATO AND EXTRA VIRGIN OLIVE OIL EMULSION  
ASSORTED FLAVOURS CREAM CHEESE STATION: NUTS, ONION, BASIL WITH TOAST AND BREADSTICKS

## MAIN COURSES

“GAZPACHO” CHILLED TOMATO AND VEGETABLES SOUP VEGAN OR WARM TOMATO SOUP   
MINI BURGERS WITH CHEDDAR CHEESE CARAMELIZED ONION, LETTUCCE AND TOMATO)  
VEGETABLES TEMPURE   
BITES OF BASS AND CONFITED ONION  
SAUTEED POTATO GNOCCHIS WITH OLIVES AND CAPERS AND TOMATO SAUCE 

## DESSERTS

RASHBERRY «LINZER»  
SPOON OF CATALAN WHIPPED CATALAN CREAM  
FRUIT SKEWER 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Finger Buffet

\*Served to enjoy standing



**SOFT DRINKS, MINERAL WATER**  
**LOCAL BEER**  
**WHITE WINE**  
**RED WINE**

**COFFEE AND TEA**



Vegetarian



Vegan




# “THURSDAY”


## SALAD STATION

MIX LETTUCE, PICKET RED ONIONS, , GLASEE BABY ONIONS, SHREDDED CARROTS , CHERRY TOMATOES, CUCUMBER, BLACK OLIVES  


## SANDWICHES

OLIVE PURE AND SAUTEED VEGETABLE WRAP   
CHICKEN, MOZZARELLA AND PESTO SAUCE SANDWICH  
SMOKED SANDWICH AND WASABI SANDWICH




## SALADS

WALDORF SALAD  
CUCUMBER AND MELON SALAD WITH EDAMAME BEANS AND TOFU   
RADDICCIO AND ROMAIN LETTUCCE SALAD WITH SPANISH CURED HAM DICES, ROASTES AUBERGINE , MARINATED TOMATOES AND CROUTONS


## STATIONS

SMOKED SALMON, SMOKED COD, SALTY ANCHOVIES AND PICKLED MUSSELS DISPLAY  
VEGAN TATAKI WITH SOY AND SESAME EMULSION AND VEGAN TOAST 

## MAIN COURSES

VEGETABLE CREAM SOUP   
MARINATED LAMB BROCHET   
SAUTEED MUSHROOMS WITH CURED HAM DICES AND LEEK  
VEGAN “CHICKEN” CURRY WITH VEGETABLES, COCONUT MILK AND GINGER  
FUSSILI WITH PESTO SAUCE 

## DESSERTS

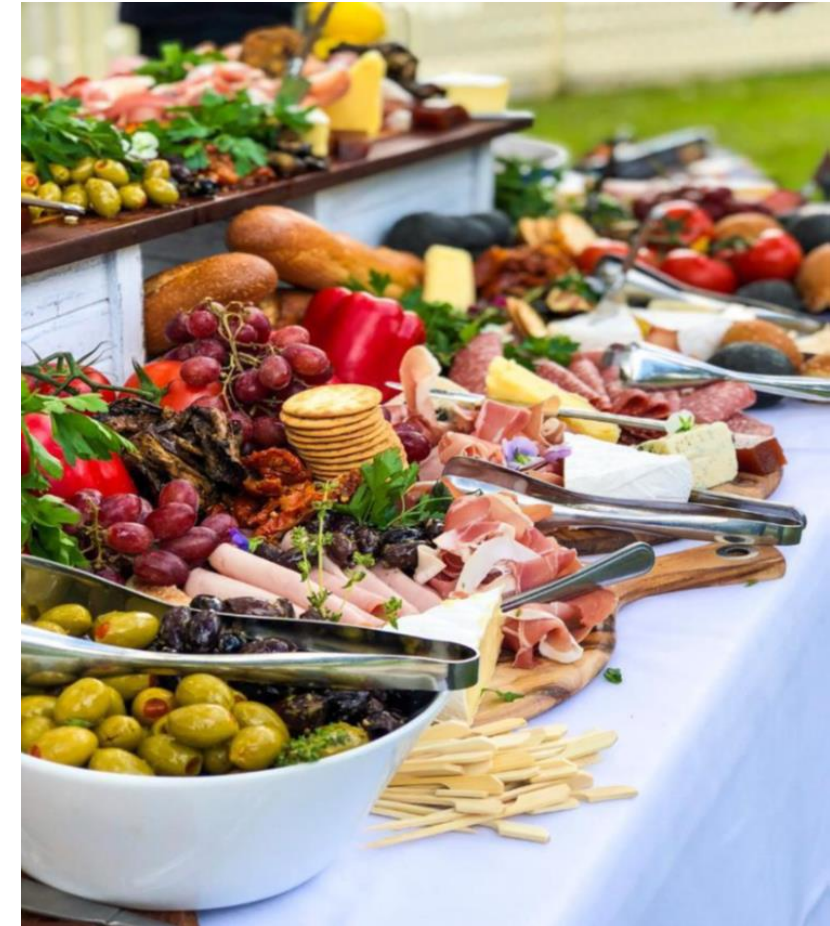
SPOON OF MASCARPONE CHEESE EMULSION , COFFEE AND “AMARETTO”  
MINI CAKES OF ORANGE AND WALNUTS  
FRUIT SKEWER 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Finger Buffet

\*Served to enjoy standing



SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA



Vegetarian




Vegan

# “FRIDAY”

## SALAD STATION

MIX LETTUCE, PICKET RED ONIONS, , GLASEE BABY ONIONS, SHREDDED CARROTS , CHERRY TOMATOES, CUCUMBER, BLACK OLIVES  

## SANDWICHES

VEGAN SANDWICH WITH GREEN TAPENADE AND VEGETABLES   
SMOKED SALMON CAPERS AND LETTUCE WRAP DE SALMON  
FOCACCIA OF OLIVES AND CHICKEN



## SALADS

SPINACH AND WALNUTS SALAD WITH VEGAN WHITE CHEESE   
LENTIL AND OCTOPUS SALAD  
WHOLE WHEAT PASTA SALAD WITH DELI CHICKEN BREAST , BROCCOLI AND CITRUS


## STATIONS

PICKLED VEGETABLES AND ASORTED OLIVES STATION   
HUMMUS AND BABAGANOUSH STATION WITH BREAD TOAST 

## MAIN COURSES

GREEN PEAS CREAM SOUP WITH MINT ESSENCE   
MARINATED TURKEY WITH PLUMS BROCHETTE  
SALMON AND ARTICHOKE SKEWERS  
MASHED POTATOES  
VEGETARIAN PAELLA 

## DESSERTS

MINI CARROT CAKES  
MINI SOY MILK SEASONAL FRUIT SMOOTHIES  
FRUIT SKEWER 

Duration 90 min  
Minimum 30 pax  
Price: 55€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Finger Buffet

\*Served to enjoy standing



SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA







Vegetarian






Vegan



## AFRICA

TOMATOES AND OLIVES   
VEGETABLE CRUDITES AND ROOT VEGETABLE CHIPS   
HUMMUS WITH PITA BREAD   
FALAFEL   
KOFTA







## ASIA

ASSORTED SUSHI  
GYOZAS WITH SWEET AND SOUR SAUCE   
TANDORI CHICKEN  
PRAWN CURRY  
TOFU PAD THAI   
NASI GORENG OF HEURA AND VEGETABLES VEGAN 



## AMERICA

CAESAR SALAD  
COLESLAW   
GUACAMOLE WITH NACHOS   
PERUVIAN CEVICHE  
BUFFALO WINGS  
BARBECUE RIBS  
POTATO WEDGES 

## EUROPA

FRENCH ONION SOUP   
CAPRESE SALAD WITH PESTO   
GREEK SALAD WITH VEGAN FETA CHEESE   
FRENCH CHEESE STATION  
IBERIAN HAM AND SAUSAGES STATION WITH  
BREAD AND "TUMACA"   
TZATSIKI WITH PITA BREAD   
PIZZA STATION  
FRIED SQUID  
"WELLINGTON" FILLET  
VEGAN RATATOUILLE 

## DESSERTS OF THE WORLD

MANGO, PAPAYA AND PINEAPPLE   
VEGAN BROWNIES   
CHEESECAKE  
MACARONS  
BELÉM CAKE

# INTERNATIONAL BUFFET



SOFT DRINKS, MINERAL WATER  
LOCAL BEER  
WHITE WINE  
RED WINE

COFFEE AND TEA

Duration: 90 min  
Minimum: 30 people  
Price: 65€ VAT included

**MELIÀ**  
CASTILLA  
MADRID



Vegetarian



Vegan

Let's be different! Improve your experience  
by adding the following options!

### Our pieces

PRAGUE HAM WITH PORT SAUCE	275€/UN
WHOLE ROASTED IBERIAN PORK LEG IN ITS JUICE	275€/UN
WHOLE ROASTED BEEF LEG IN ITS JUICE (MIN. 100 PEOPLE)	720€/UN
IBERIAN HAM (cutter is not included)	720€/UN
IBERIAN HAM PURE ACORN-FED (cutter is not included)	950€/UN
(Ham cutter 250€ for the first piece and 200€ for the second one)	
SMOKED SALMON CUT	8 € P/P

### Our Stations

BURGER STATION- CHICKEN, VEAL, VEGAN	8€ P/P
TRADITIONAL OCTOPUS "A FEIRA" WITH POTATO STATION	11€ P/P
PIZZA STATION	8€ P/P
SUSHI STATION	TBA
FAJITA STATION- CHICKEN, VEAL, VEGAN	10€ P/P
NATURAL OYSTER STATION	TBA

...And many more to your taste!!

### Paellas from our L'Albufera restuarnt

VEGETABLE- ARTICHOKE, GARLIC SPROUTS, CAULIFLOWER AND GREEN BEANS	7€ P/P
BLACK RICE - BABY SQUID AND SQUID INK	8€ P/P
VALENCIAN - CHICKEN, GREEN BEANS AND "GARRAFÓ" BEANS	8€ P/P
VEGAN VALENCIAN - VEGAN "CHICKEN", GREEN BEANS AND "GARRAFÓ" BEANS	8€ P/P
MIXED - CHICKEN, VEGETABLES AND SEAFOOD	9€ P/P
SENYORET - BONELESS CHICKEN, SHELLLED KING PRAWN AND CUTTLEFISH	9€ P/P
LOBSTER	14€ P/P

...And all our FIDEUAS! ASK US!!



# Executive Lunch

EVENTS - 2024




Gastronomy for every palate with a varied and balanced cuisine.



## “Option 1”

### COLD


Ham and cheese sandwich


Vegan mini “empanada” 


Smoked salmon wrap

Spinach Tortilla 


Potato salad, mustard and sausage with red onion and capers

Tender leaf salad with seasonal tomato, cucumber and tofu 

Guacamole station with “pico de gallo” and totopos 

National cheeses with crunchy bread 

### HOT

Vegetable Paella 

### DESSERT

Brownie 

Seasonal fruit cubes 

Duration 60 min  
Maximum 20 pax  
Price: 42€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Executive lunch

\*Served in meeting room for a maximum of 20pax.



**DRINKS:**  
SODAS, MINERAL WATER  
COFFEE



Vegetarian



Vegan


## “Option 2”

### COLD


Sandwich Club

Tomato and mozzarella foccaccia 

Vegetable Antipasto Wrap 

Zucchini Omelet 

Russian salad

Seasonal tomato salad with avocado and Vegan Feta cheese 

Hummus station with pita bread 

Selection of cold cuts and fresh cheese


### HOT

Chicken in Garlic sauce

Pilaf Rice 

### DESSERT

Apple pie

Seasonal fruit cubes 

Duration 60 min  
Maximum 20 pax  
Price: 42€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Executive lunch

\*Served in meeting room for a maximum of 20pax.



**DRINKS:**  
SODAS, MINERAL WATER  
COFFEE



Vegetarian



Vegan


## “Option 3”


### COLD

Curry chicken sandwich

Tuna pie


Olive paste wrap with semi-dried tomatoes and piquillo peppers


Spanish tortilla 

Capresse Salad with Pesto 

Vegan Greek Salad 

International cheese station

Babaganosh and Tzatziki station with pita bread 


Country bread with "Tumaca" 

### HOT

Senyoret Paella

### DESSERT

Black Forest Cake

Seasonal fruit cubes 

Duration 60 min  
Maximum 20 pax  
Price: 44€ VAT included

**MELIÀ**  
CASTILLA  
MADRID

# Executive lunch

\*Served in meeting room for a maximum of 20pax.



**DRINKS:**  
SODAS, MINERAL WATER  
COFFEE



Vegetarian







Vegan




## “Option 4”


### COLD

- Vegan green and black olive tapenade sandwich with baby spinach 
- Roast beef wrap, Brie cheese, caramelized onion and Dijon mayonnaise
- Sliced chicken breast foccaccia, tomato sauce and olive oil
- Cod omelette
- Waldorf salad with apple, walnuts and raisins 
- Spinach, arugula, pine nut and sun-dried tomato salad 
- Iberian Sausages Station
- Dip station (salmon, walnuts, pesto and olive paste) with toast
- Bread with "Tumaca" 

### HOT

- Turkey skewers marinated in red curry
- Mashed potato in Extra Virgin olive oil 

### DESSERT

- Raspberry “Sacher” cake
- Seasonal fruit cubes 

Duration 60 min  
Maximum 20 pax  
Price: 44€ VAT included

# Executive lunch

\*Served in meeting room for a maximum of 20pax.



**DRINKS:**  
SODAS, MINERAL WATER  
COFFEE



Vegetarian



Vegan

# Picnics

## CASTILLA 1

Iberian ham ciabatta with fresh tomato spread  
Pasta salad, bell peppers and pumpkin seeds  
Potato chips  
Cereal bar  
Piece of fruit  
Mineral water  
Soft drink

28 €

## CASTILLA 2

Multigrain sandwich with roasted chicken, bacon, cheddar, spinach and BBQ sauce  
Capresse pasta salad, cheese, cherry tomatoes, basil and black olives  
Potato chips  
Cereal bar  
Piece of fruit  
Mineral water  
Soft drink

28 €

Pre-order with at least 5 days





# Gala Dinner Menus



# Gala Dinner



## Appetizer 1 \*

### Snacks

- Marinated Olives
- Vegetable Chips
- Mini salted millefeuille

## Appetizer 2 \*

### Snacks

- Marinated Olives
- Vegetable Chips
- Mini salted millefeuille

### Cold

- Salmorejo Shot
- Basil Caviar and ratatouille Spoon
- Camembert with tomato jam and vainilla

### Hot

- Veggie Gyoza with sweet and sour sauce
- Mozzarella Finger
- Fig and Alioli Stuffed Potato

(Minimum 30 pax)

Price per person

VAT included

30min \_\_\_\_\_ 15€

60min \_\_\_\_\_ 21€

\* Only available before a Plated Menu

\* Same drinks to be served as the hired menu

# Gala Dinner



## Gala 1

Prawn carpaccio with warm garlic and lime oil

\*\*\*\*\*

Pumpkin cream soup with holm oak honey and foie gras

\*\*\*\*

Duck confit with Amarena cherries

\*\*\*\*

Chocolate duo

White wine Bellori (D.O. Rueda)

Red wine Solar de Samaniego Crianza (D.O.C. Rioja)

Cava brut, Roger de Flor, (D.O. Cava)

Mineral water, Coffee

6 5 €

## Gala 2

Boletus mushroom cream soup with kumato tartar and olive oil caviar

\*\*\*\*\*

Cod with Cantabrian sauce, almonds and garlic sprouts

\*\*\*\*\*

Beef sirloin with parsnip puree and truffle sauce

\*\*\*\*

Chocolate mousse

White wine Bellori (D.O. Rueda)

Red wine Solar de Samaniego Crianza (D.O.C. Rioja)

Cava brut, Roger de Flor, (D.O. Cava)

Mineral water, Coffee

6 8 €

# Gala Dinner

## Gala 3

Monkfish salad with tender wheat, pink grapefruit and pistachio vinaigrette

\*\*\*\*\*

Zucchini cream soup with truffle

\*\*\*\*\*

Beef sirloin with crust of nuts and mustard sauce

\*\*\*\*\*

Raspberry tartlet

White wine Bellori (D.O. Rueda)

Red wine Solar de Samaniego Crianza (D.O.C. Rioja)

Cava brut, Roger de Flor, (D.O. Cava)

Mineral water, Coffee

73 €





MELIÀ  
CASTILLA  

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MADRID

HOTELS & RESORTS  
Soul Matters

