OFFICIAL PRICE LIST

Coffee Breaks  From  10 €
Breakfasts  From  28 €
InterContinental Drink  28 €
Spanish Wine  36 €
Cocktails  From  49 €
Finger Buffets  From  42 €
Working Buffets  45 €
Buffets  From  58 €
Theme Buffets  From  50 €
Working Menus  From  50 €
Tapas Menus  From  50 €
Dinners  From  63 €
Gala Dinners  From  85 €
Open Bar  From  18 €

Additional VAT
INTRODUCTION
Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY

Local Origins
Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

World Kitchen
Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.

Light

Vegetarian
COFFEE BREAKS

Welcoming Coffee (1/2 hr)  10 Euros
Coffee, Milk, Herbal Teas and Fresh Squeezed Orange Juice

Morning Coffee Break (20 minutes)  13 Euros
Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assorted Pastry Selection and Fresh Sliced Fruit Selection  With Soft Drinks  16 Euros

Afternoon Coffee Break (20 minutes)  13 Euros
Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assorted Mini Salted Pastries and Fresh Sliced Fruit Selection  With Soft Drinks  16 Euros

Supplement for 4 hours Coffee Break per person  12 Euros

IVA Tax not included

Morning Coffee Break InterContinental (20 minutes)  18 Euros
Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Finger Sandwiches, Assorted Mini Salted Pastries, Fresh Sliced Fruit Selection, and Soft Drinks

Afternoon Coffee Break InterContinental (20 minutes)  18 Euros
Coffee, Milk, Herbal Infusions, Fresh Squeezed Orange Juice, Assortment of Tea Cookies, Selection of French Baked Pastries and Fresh Sliced Fruit and Beverages & Soft Drinks

Supplement for 4 hours Coffee Break per person  12 Euros

IVA Tax not included
Coffee Breaks Alternatives

The Hotel InterContinental shall provide you with other alternatives, during Coffee Break Times.

- Hot Chocolate with Churros, Spanish Fritters: 2 Euros
- Fresh Strawberries with Chocolate: 2 Euros
- Assorted Patisserie: 2 Euros
- A Shot Glass of Fresh Fruit Cocktail: 1 Euro
- Chocolate with (Tejas) Cookies: 2 Euros
- Assorted Cereals Bars and Tiny Assorted Chocolates: 3 Euros
- InterContinental Hotel Sandwich (Medianoche): 2 Euros
- Selection of Yogurts: 2 Euros
- Chocolate Fondue with Skewered Assorted Fruits: 3.5 Euros

Price per person and alternative selections: + 10% IVA Tax and 30 Minute Service Time
BREAKFASTS

Continental Breakfast 28 Euros
Fresh Squeezed Orange Juice, Selection of International Pastries, Butter, Honey and Marmalade, Coffee, Milk and/or Tea and Skewered Fresh Fruits

InterContinental Breakfast 32 Euros
Skewered Fresh Fruits, Fresh Squeezed Orange Juice, Selection of International Pastries, Mini Baguette Filled with Ham, Mozarella & Pesto, Mini Assorted Vegetable Sandwiches, Butter, Honey and Marmalade, Coffee, Milk and Tea

✔ Spanish Breakfast 32 Euros
Hot Chocolate with Churros (Spanish Fritters), Fresh Squeezed Orange Juice, Mineral Water, Assorted International Pastries, Spanish Omelette with Extra Virgin Olive Oil, Fresh Tomato with Garlic Spread’s Toast, Skewered Sliced Assorted Fruit, Extra Virgin Olive Oil, Honey and Marmalades, Coffee, Milk and Tea.

Buffet Breakfast American Style 39 Euros
Fresh Squeezed Orange Juice, Mineral Water, Cava Sparkling Wine, Selection of Assorted Pastries and Croissants, Seasonal Fruits and Fresh Fruit Salad, Assorted Cereals and an Array of Assorted Yogurts, Charcuterie, International Cheeses and Smoked Fish Varieties, Scrambled Eggs served with a choice of Bacon, Ham and Cherry Tomatoes, Butter, Honey and Marmalades, Coffee, Milk or assorted Teas.

+ 10% VAT

Price per person. This service includes table service and flower arrangement.

For corporate Breakfasts, if there is left than 40 people, please consult with us on the additional price.
**COCKTAILS**

**INTERCONTINENTAL DRINK**
- Mini Vol au Vent InterContinental
- Chef’s Own Pita Bread
- Iberian Ham Croquettes

_Beverages: Water, Wine, Beers, Juices and Soft Drinks._

€ 28 Plus 10% · VAT
For fewer than 40 people, please ask for the price of renting an additional room
Serving time: 30 minutes

**VINO ESPAÑOL (SHORT COCKTAIL PARTY)**
- Cheese Board
- Shot Glass: Seasonal
- Button of Cantabrian Anchovy and Sweet Piquillo Pepper
- Iberian Ham Croquettes
- Cod Dumplings with Coriander Alioli Sauce
- Spanish Omelette Cubes
- Island of Vegetable Paella

_Beverages: Water, Wine, Beers, Juices and Soft Drinks._

€ 36 Plus 10% · VAT
For fewer than 40 people, please ask for the price of renting an additional room
Serving time: 45 minutes

**EXTRAS**

_Islands of_

- Prague Ham with Mini-Buns €3.50
- Smoked Salmon on Black Bread €3
- Small Cebón Pork Sirloins Cooked in Rioja Wine €7
- Cod a la Vizcaína €7
- Roast Veal with Mini-Buns €7
- Vegetarian Paella €3.50 per person
- InterContinental Paella (Seafood and Meat) €6 per person
- Seafood Paella €7 per person

Serving times will be the same as those of the event contracted.
Cocktail Menu No. 1

Cold Canapés
• Smooth Cream of Melon and Mint
• Cereal Bouchées with Cod and Piquillo Peppers
• Crêpe Roll Stuffed with Smoked Fish and Tobiko
• Home-Made Foie Terrine with its Own Gelatine, on Spicy Bread
• Mozarella Lollipop
• Tartlet of Tropical Salad and Langoustines
• Mini-Lime with Smoked Salmon Cubes and Cream of Avocado

InterContinental Crunchy Snacks
• Cone of Chocolate with Foie Gras
• Cone of Soya with Violet Potato
• Cone of Black Sesame Seed with Fresh Cheese
• Cone of Tomato with Cream of Piquillo Pepper and Salmon
• Slate Cheese Board (Majót, Brie, Idiazabal, Parmigiano, Ibores)
• Langoustines with Cream of Mango
• Thinly-Sliced Cecina (salt-cured, air-dried beef) with Grissini

Hot Canapés
• Morcilla (black pudding) and Tomato Compote Brick
• Tender Vegetable Tempura
• Chicken Teriyaki Brochette
• Orly Shrimp with Sweet and Sour Sauce
• Langoustine and Coconut Curry Block with Fried Parsley
• Iberian Ham Croquettes
• Diced Sirloin Stroganoff
• Lollipop of “Pulpo A Feira” Octopus with Cream of Galician Potato

Variety of Cakes and Pastries


49 €
10% VAT not included
For fewer than 40 people, please ask for the price of renting an additional room
Serving time: 1 hour and a half
COCKTAILS

Cocktail Menu No. 2

Cold Canapés
- Shot Glass of Tomato and Strawberry Gazpacho
- Wheat Bouchée Stuffed with Cheese, Nuts and Rocket
- Tender Tuna Sirloin Block with Cheese, Nuts and Piparra Chile Peppers
- Salmon Flower on Blinis with Yoghurt
- “Fuá Que Lichis” with Green Pistachios
- Langoustines with Passion Fruit Sauce
- Button of Cantabrian Anchovy and Sweet Piquillo Pepper

Hot Canapés
- Cod Dumplings with Coriander Ali-Oli Sauce
- Lamb Meatballs with Chilindrón Sauce
- Arab-Style Free-Range Chicken Brochettes
- Tender Vegetable Tempura
- Orly Shrimp with Sweet and Sour Sauce
- Cheese Wrapped in Honey
- Small Squid Croquettes and their Ink
- Mushroom Quiche Lorraine Bouchon with Port
- Prague Ham Island with Mini-Buns

InterContinental Crunchy Snacks
- Cone of Chocolate with Foie Gras and Red Fruits
- Cone of Soya with Violet Potato
- Cone of Black Sesame Seed with Fresh Cheese
- Cone of Tomato with Cream of Piquillo Pepper and Salmon
- Slate Cheese Board (Mahón, Brie, Idiazabal, Parmigiano, Iborens)
- Ham Flakes on Multi-Cereal Bread

Variety of Cakes and Pastries


58 €
10% VAT not included
For fewer than 40 people, please ask for the price of renting an additional room
Serving time: 1 hour and a half
Cocktail Menu No. 3

Cold Canapés
• Smooth Cream of Melon and Mint
• Home-Made Foie Terrine with its own Gelatine, on Spicy Bread
• Mozzarella Lollipop
• Tartlet of Tropical Salad and Langoustines
• Mini-Lime with Smoked Salmon Cubes and Cream of Avocado
• Tender-Tuna Sirloin Block with Onion and Piparra Chile Peppers
• “Fuá Que Líchis” with Green Pistachios
• Langoustines with Passion Fruit Sauce
• Button of Cantabrian Anchovy and Sweet Piquillo Pepper

InterContinental Crunchy Snacks
• Cone of Chocolate with Foie Gras and Red Fruits
• Cone of Soya with Violet Potato
• Cone of Black Sesame Seeds with Fresh Cheese
• Cone of Tomato with Cream of Piquillo Pepper and Salmon
• Slate Cheese Board (Mahón, Brie, Idiazabal, Parmigiano, Ibores)
• Ham Flakes on Multi-Cereal Bread

Hot Canapés
• Iberian Ham Croquettes
• Orly Shrimp with Sweet and Sour Sauce
• Diced Sirloin Stroganoff
• Lollipop of “Pulpo A Feira” Octopus with Cream of Galician Potato
• Tender Vegetable Tempura
• Cod Dumplings with Coriander Ali-Oli Sauce
• Cheese Wrapped in Honey
• Lamb Meatballs with Chilindrón Sauce
• Mushroom Quiche Lorraine Bouchon with Port

Islands
• Paella with Tender Vegetables
• Prague Ham with Mini-Buns
• Variety of Cakes and Pastries


65 €
10% VAT not included
For fewer than 40 people, please ask for the price of renting an additional room
Serving time: 1 hour and a half
Finger Buffets

Finger Buffet Menu 1
(Served in the Meeting Room)

Hors d’Oeuvres:
- Salmorejo Córdoba-style
- Tudela Lettuce Hearts with Ham and Hard-Boiled Egg
- Potato Salad Crunch
- Tzatziki, Yogurt and Cucumber Salad
- Slate Board of Spanish cheeses and Grissini

Mini-Sandwiches:
- Smoked Salmon
- Ham and Cheese
- Curry Potato Salad

Hot Snacks:
- Ham Croquettes
- Free-Range Chicken Brochettes with Vegetables
- Spanish Omelette

Desserts:
- Variety of Cakes and Pastries
- Sliced Fresh Fruit

"InterContinental" Wine Selection
- Water, Beer and Soft Drinks

€42
Plus 10% VAT
Service for at least 40 persons
For fewer than 40 people, please ask for the price of renting an additional room
**Finger Buffets**

**Finger Buffet Menu 2**
*(Served in the Meeting Room)*

**Hors d’Oeuvres:**
- Mini Shot Glass of Cream of the Season
- Glass of Feta Cheese and Mediterranean Vegetable Salad with Oregano
- InterContinental Potato Salad Crunch with Langoustines
- Guacamole Salad with Triangular Nachos
- Roast Peppers with Rocket and Cumin
- Slate Board of Spanish and International Cheeses and Grissini

**Mini-Sandwiches and Baguettes:**
- Green Bread and Cheese with Nuts
- Tomato Bread with Lettuce and Turkey
- Miscellaneous Buns and Rolls
- Baguette of Pepper and Tuna Fish with Olive Oil
- Ham and Tomato Roll
- Mini Seed-Bread Square and Smoked Fish Salad
- Mini-Buns with Sesame Seeds and Asparagus with Mayonnaise

**Hot Snacks:**
- Ham Croquettes
- Boletus Mushroom Croquettes
- Arab-Style Lamb Brochette with Turmeric Jus
- Spanish Omelette and Padrón Green Peppers
- Tender Vegetable Paella

**Desserts:**
- InterContinental Cakes
- Sliced Mediterranean Fresh Fruit
- "InterContinental" Wine Selection
- Water, Beer and Soft Drinks
- Coffee and Mignardises

€48
*Plus 10% VAT*

Service for at least 40 persons

For fewer than 40 people, please ask for the price of renting an additional room
BUFFET MENU 1

Soups
Ox-tail consommé with Sherry
Cream of the Season

Salads
Mini-Salads of Guacamole and Langoustines
Endives with Pyrenean Blue Cheese and Nuts
Smoked Salmon and Cod, Sweet and Sour Pickle
and Tender Spring Onions
Couscous with Vegetables à la Menthe
Your choice: (Seasonal Tomato, Cucumber, Peppers, Olives, etc.)
Variety of Spanish Cheeses

Hot Dishes:
Free-Range Chicken with Garlic and Green Asparagus
Roast Potatoes with Tender Spring Onions
Line-Fished Hake a la Bilbaina
Mediterranean Vegetable Rice

Desserts:
Apple Pie
Sliced Fresh Fruit
Variety of Sweet Shots from our Dessert Chef

"InterContinental" Wine Selection
Water, Beer and Soft Drinks
Coffee and Mignardises

€58
Plus 10% VAT
For fewer than 40 persons
please ask for the rental price of an additional room.
BUFFETS

BUFFET MENU 2

Soups
Seafood Soup
Cream of the Season
Shot Glasses of Cream of Melon and Wild Mint

Salads
Pipirrana Malagueña (Marinated Onion, Tomato, Pepper and Cucumber Salad)
Lettuce Hearts and Cantabrian Anchovies
Tuna Fish Potato Salad in Black Sesame Seed Crunch
White Asparagus with Tri-Colour Pepper Vinaigrette or Traditional Mayonnaise
Your choice: (Seasonal Tomato, Cucumber, Peppers, Olives, etc.)
Variety of Spanish and International Cheeses

Hot Dishes:
Cod with Red Vizcaina Sauce
Bamboo Duck and Caramelised Oyster Sauce
Medallions of Galician Veal with Red Wine Sauce
Grilled Mediterranean Vegetables
Salmon Cubes with Cava and Broccoli Florets
Orecchiette Pasta Sautéed with Vegetables and Fresh Tomato Sauce
Seafood Fideuá (Noodle Paella)

Desserts:
Fruit Salad
Mille-Feuille InterContinental
Sliced Seasonal Fresh Fruit
Dark Chocolate Cake
Variety of Sweets in Shot Glasses from the Master Dessert Chef

"InterContinental" Wine Selection
Water, Beer and Soft Drinks
Coffee and Mignardises

€65
Plus 10% VAT
For fewer than 40 persons
please ask for the rental price of an additional room.

INTERCONTINENTAL
MADRID
WORKING BUFFET

WORKING BUFFET  No 1

Soup
Cream of Potato and Wild Mushrooms

Salads
Celery and Sherry Shot · Strawberry Gazpacho Shot · Lettuce Heart Salad with Cream of Piquillo Peppers · Garden-Fresh Salad · Tricolour Pasta Salad, Olives and Capers with Oregano

Hot Dishes
Salmon and Cava Ragout with Mangetout Peas · Buttered Vegetable Panache · Tomato, Natural Turkey and Pesto Sandwich Fingers · Cucumber Sandwich Fingers with Spinach Bread and Cheddar Cheese Dip · Crunchy Basket of Black Sesame Seeds, Smoked Fish Salad and Cream of Dill

Desserts
Green Apple Mini-Tarte Tatin · Fruit and Ginger Chutney Shot · Chocolate and Mint Foam and · Fresh Fruit Salad

PRICE APPLICABLE SOLELY UNDER DAY DELEGATE RATE (DDR) FORMAT,
Please ask the Commercial Department about DDR conditions.

Minimum service for 40 people.
20% surcharge for fewer diners.

Water, Selected Wine and Coffee included.
For fewer than 40 people,
please ask for the price of renting an additional room.
WORKING BUFFET

WORKING BUFFET No 2

Soup
of Cauliflower with Bla Cream cK Caviar

Salads
Shot of Andalusian Gazpacho · Coconut Vichyssoise Shot with Corn Oil · Tuna Fish Salad · Caprese Salad with Balsamic Vinegar · Mixed Leaf and Fresh Vegetable Salad · Mixed Escalivada Salad with Tuna Fish

Hot Dishes
Roast Free-Range Chicken Breast, Red Cabbage and Sweet Spring Onions · Pastrami and Tomato Bread Sandwich Fingers with Parmesan Cheese · Duck and Black Pepper Mousse Sandwich FingersViolet Potato Crunch with Ali-Oli Sauce

Desserts
Mini Fresh Strawberry and Cinnamon Mousses · Cream of Dark Chocolate Shot · Fresh Tropical Fruit Salad · Apple and Apricot Pastry

PRICE APPLICABLE SOLELY UNDER DAY DELEGATE RATE (DDR) FORMAT.
Please ask the Commercial Department about DDR conditions.

Minimum service for 40 people.
20% surcharge for fewer diners.

Water, Selected Wine and Coffee included.
For fewer than 40 people, please ask for the price of renting an additional room.
WORKING BUFFET

WORKING BUFFET No 3

Soup
Small New Potatoes with Wild Forest Mushrooms

Salads
Aromatic Vine Tomato Shot · Melon and Mint Shot · Seasonal Leaves and Fresh Spring Onion Salad · Potato Salad with Sardines in Virgin Olive Oil · Mixed Salad with Seasonal Vegetables and Sherry Vinaigrette · Traditional Smoke Salad with Black Bread

Hot Dishes
Stewed Veal Cheeks with Vegetables Cooked in their Juices · Side-Dish of Yellow Pumpkin, Potato and Apricots · Potato Salad Sandwich Fingers on Spinach Bread · Cheese and Nut Sandwich Fingers · Basket of Beetroot and Greek Salad

Desserts
Chilled Truffle with Vanilla Sauce · Glass of Tapioca Pearls and Coconut Milk · Fresh Fruit Pie · Traditional Rice Pudding

PRICE APPLICABLE SOLELY UNDER DAY DELEGATE RATE (DDR) FORMAT.
Please ask the Commercial Department about DDR conditions.

Minimum service for 40 people.
20% surcharge for fewer diners.

Water, Selected Wine and Coffee included.
For fewer than 40 people, please ask for the price of renting an additional room.
ASIAN BUFFET

Soups
Miso and Kambu Soup · Rice Noodle, Pork and Ginger Soup with Green Cabbage

Hot and Cold Dishes
Fried Vegetable Spring Rolls with Sweet and Sour Sauce · Shrimp and Vegetable Dim Sum with Soy Sauce · Vegetable Tempura · Chinese Grapefruit Salad with Prawns and Cashews · Soy Noodles with Wakame and Tuna Tataki · Bean Salad, Black Sesame and Sweet Soy Vinaigrette

Hot Seafood Dishes
Calamari with Coconut, Prawns and Turmeric Sauce · Steamed Thai Jasmine Rice

Other Hot Dishes
Bamboo Duck with Oyster Sauce · Yellow Basmati Rice and Peanuts with Green and Red Chilli

Desserts
Halo-Halo and Green Tea Ice-cream · Pineapple, Mango and Papaya Salad · Shot of Cream of Melon and Galangal · Japanese Pearls and Mango with Coconut Milk

All the Buffets include waiter service and floral decoration. Minimum service for 40 people. For Buffets with fewer than 40 people, please ask for the price of renting an additional room.

Selected Wine and Water included.
€60 per person VAT not included
INTERNATIONAL BUFFETS

HALAL BUFFET

Soups
Harira Soup and Cream of Pumpkin

Salads
Mutabal · Couscous Salad with Vegetables, Olives and Mint · Hummus · Tabbouleh · Crudités · Baked Pepper and Cumin Salad · Orange, Red Onion and Black Olive Salad · Mixed Olives · Olive Oil and Lemon Vinaigrette and Fattoush Salad

Hot Dishes
Lamb Tagine with Vegetables and Couscous.
Baked Gilt-Head Bream with Chopped Almonds and Ratatouille
Saffron Basmati Rice with Cashews and Raisins

Desserts
Sliced Seasonal Fruit · Kinafa Cake · Orange and Pistachio Salad · Arabic Sweetmeats · Dates and Nuts

All the Buffets include waiter service and floral decoration.
Minimum service for 40 people.
For Buffets with fewer than 40 people, please ask for the price of renting an additional room.

Selected Wine and Water included.
€60 per person VAT not included
INDIAN BUFFET

Soups
Red Lentil Dahl with Vegetables and Cardamom
And Tender Vegetable Soup with Turmeric

Salads
Chickpea Salad with Cumin Chicken · Cucumber Salad with Yoghurt and Cashews · Green Lentils with Shrimps · Okra Salad with Mango and Rice with Peas, Red Spring Onions and Paneer Cheese

Hot Dishes
Maigre with Coconut Milk and Spicy Tomato · Steamed Basmati Rice with Broccoli Florets · Green Curry Chicken with Okra and Yellow Rice with Indian Nuts and Raisins

Desserts
Almond Curd and Fruit in Syrup · Mango Sorbet · Shots of Tea- and Fruit-Flavoured Punch · Indian Rice Pudding and Fruit and Ginger Chutney

All the Buffets include waiter service and floral decoration.
Minimum service for 40 people.
For Buffets with fewer than 40 people, please ask for the price of renting an additional room.

Selected Wine and Water included.
€30 per person VAT not included
KOSHER BUFFET

Soups
Cream of Wild Forest Mushrooms and Black Sesame Seeds and Warm Cream of Wild Green Asparagus

Salads
Hummus · Red and Yellow Belgian Endive Salad with Salmon Florentine · Strawberry Mini-Gazpacho · Mixed Olives · Catalanian Escalivada with Arbequina Olive Oil · Tabbouleh · Tuna Fish Salad · Maigre and Coriander Ceviche

Hot Dishes
Hake, Potato and Spicy Vegetable Stew · Grilled Green Asparagus and Salmon with Coconut Milk and Soya, Natural Steamed Potatoes, Fresh Dill and Virgin Olive Oil

Desserts
Apple Pie · InterContinental Mille-Feuille with Red Berries · Natural Fruit Salad Shot · Tapioca and Coconut Shot · Seasonal Fruit Pie and Mini-Cream of Chocolate and Mint · Natural Thinly Sliced Fruit · Selected

All the Buffets include waiter service and floral decoration.
Minimum service for 40 people.
For Buffets with fewer than 40 people, please ask for the price of renting an additional room.

Water, Selected Wine and Water included.
€60 per person VAT not included
Tapas Menu

Menus served at table with suggestions for sharing (with one dish for every four diners) plus one individual main dish and dessert per person.

Menu 1

- Iberian Acorn Fed Ham and Manchego Cheese
- Piquillo Peppers Stuffed with Cod Brandade and Chive-Scented Olive Oil
- Madrid-Style Tripe
- InterContinental Potato Salad
- Andalusia-Style Fried Calamari

- Baked Gilt-Head Bream with Garlic Chips and Cayenne Peppers, Ratatouille and Picada Catalana
- Apple Tarte Tatin with Vanilla Ice-Cream

€50 per person

Menu 2

- Iberian Cured Pork Loin with Grissini
- Tudela Lettuce Hearts with Anchovies
- Creamy Chickpea and Prawns Stew
- Spanish Omelette
- Assortment of Patés, Jams and Crackers

- Glazed Veal with Idiazábal Cheese Parmentier and Red Wine Sauce

€50 per person

Selected Water, Wine and Coffee included.
All menus served at table mesa. 10% VAT not included.
For luncheons for less than 40 persons please ask for the rental price of an additional room.
Tapas Menu

Menus served at table with suggestions for sharing (with one dish for every four diners) plus one individual main dish and dessert per person.

Menu 3
- Assortment of Iberian Cold Cuts with Grissini and “Pà amb Tomàquet”
- Traditional Potato Salad with Cantabrian Tuna Fish
- “Esqueixada” Tomato Salad with Cod Chips
- Lamb Meatballs Cooked with Tomatoes and Peppers
- Paella Valenciana
- Apple Tarte Tatin with Vanilla Ice-Cream

€55 per person

Menu 4
- Iberian Acorn-Fed Ham with "Pà amb Tomàquet"
- Langoustines in Garlic Sauce
- Mussels with Tri-Colour Vinaigrette
- Home-Made Pickled Tuna Fish with Txakolí White Wine and Piquillo Peppers
- Baked Cod with Traditional Ratatouille and Boletus Mushrooms
- Half-Moon Truffle with Vanilla Sauce

€55 per person

Selected Water, Wine and Coffee included. All menus served at table mesa. 10% VAT not included.
For luncheons for less than 40 persons please ask for the rental price of an additional room.
Tapas Menu

Menus served at table with suggestions for sharing (with one dish for every four diners) plus one individual main dish and dessert per person.

Menu 5
- Iberian Acorn-Fed Ham with “Pà amb Tomàquet”
- Roast Peppers with Sherry Vinegar Dressing
- Grilled Green Asparagus and Goat’s Cheese
- Potatoes Dressed with Smoked Salted Tuna Fish
- Battered Shrimps with Light Ali-Oli
- Assortment of Makizushi
- Fattened Beef Sirloin, Potato Terrine and Tender Spring Onion Chutney
- Pineapple Carpaccio with Violet Ice-Cream

€60 per person

Menu 6
- Iberian Acorn-Fed Ham with “Pà amb Tomàquet”
- Smoked Salmon with Traditional Tartar Sauce
- Galicia-Style Octopus
- Clams in Green Sauce
- Seafood Croquets
- Burgos-Style Morcilla with Creamy Piquillo Pepper Sauce
- Baked Hake, Tomato Vinaigrette and Poached Leek
- Pear and Peach Tart with Vanilla Ice-Cream

€60 per person

Selected Water, Wine and Coffee included. All menus served at table mesa. 10% VAT not included. For luncheons for less than 40 persons please ask for the rental price of an additional room.
Working Menu

Working Menu 1
- Clear Oxtail Consommé with Truffle-Stuffed Oxtail
- Baked Sea Bass, Mussel Fideuá with Thickened Chardonnay and Hazelnut Sauce
- Nougat Candy Parfait with Raspberry Sorbet

Working Menu 2
- Sliced Salmon and Stewed Spider Crab, Emulsion of its own Coral and Sea Weed
- Glazed Veal with Idiazábal Cheese Parmentier and Red Wine Sauce
- Mille-Feuille with Red Berries

Working Menu 3
- Tiger Prawn, Tender Broad Beans, Orange Sauce and Young Leaves
- Grilled Hake with Garlic Chips and Cayenne Pepper and Boletus Edulis Mushroom Purrusalda
- Half-Moon Truffle with Chocolate Coulis

Water, Selected Wine and Coffee included.
All menus priced at €50
+ Additional 5 euros per person for the Welcome Aperitif

Menus number 1, 2 and 3 don’t include a Welcome Aperitif.
For luncheons for fewer than 40 people, please ask for the price of renting an additional room.
Working Menu

Working Menu 4
- Red Shrimp Bisque with a Fresh Brandy Flavoured Foam
- Delicious Veal with Asparagus and Bell Peppers of Different Colours
- Pineapple Carpaccio with Banana Ice Cream

Water, Selected Wines and Coffee included.
€ 55 per Person. VAT not included.

Working Menu 5
- Salad of Marinated Beef Fillet with Oyster Sauce and Tofu
- Traditional Range Chicken, Green Asparagus, Boulangère Potatoes
- Creamy Coffee with Liquor Jelly

Water, Selected Wines and Coffee included.
€ 55 per Person. VAT not included.

Menus number 4 and 5 Include a Welcome Aperitif.
For Lunches with less than 40 persons
please ask for the price of additional room rent.
Working Menu

Menus 6 and 7 Include a Welcome Aperitif.

For Lunches with less than 40 persons
please ask for the price of additional room rent

Working Menu 6
- Tiger Prawn Timbale, Soft Lima Beans and Roquefort Cheese
- Roast Tenderloin Steak, Caramelized Potato-Tatin
- Dark Chocolate Cake, Vanilla Ice Cream and Red Berries

Water, Selected Wines and Coffee included.
€ 60 per Person. VAT not included.

Working Menu 7
- Salad of Mixed Soft Leaves, Warm Goat Cheese and Yoghurt Sauce
- Baked Hake, King Prawns with Green Sauce and Parsley
- Apple Pie, Apricot Sauce and Vanilla Ice Cream

Water, Selected Wines and Coffee included.
€ 60 per Person. VAT not included.
International Menus

Asian Menu
- Lime-Scented Prawns, Coconut and Green Curry Salad
- Chicken, Shiitake Mushroom and Tender Bamboo Shoot Broth
- Wok-Sautéed Veal with Vegetables, Sesame and Jasmine Rice
- Pineapple Carpaccio with Green Lemon and Ginger Ice-Cream

€55 per person

Indian Menu
- Vegetable Salad, Prawns, Naan Breadcrumbs and Cucumber with Yoghurt Sauce
- Madras Chicken Curry, Cashews and Steamed Basmati Rice

€45 per person

For luncheons for fewer than 40 people, please ask for the price of renting an additional room.

Water, Selected Wine and Coffee included. VAT not included
International Menus

Kosher Menu
- Tender Salmon Fillets and Mustard Vinaigrette
- Steamed Hake, Boiled Potato and Olive Oil with Smoked Ground Red Chilli Pepper from La Vera
- Thinly Sliced Papaya with Lime and Green Pistachio Sorbet

€55 per person

Halal Menu
- Hummus Turban, Mutabal with Smoked Salmon, Pita Chips and Tabbouleh Vinaigrette
- Lamb Tagine and Vegetables with Raisin and Mint Couscous
- Orange Crunch with Almonds and Orange Blossom Honey

€45 per person

For luncheons for fewer than 40 people, please ask for the price of renting an additional room.

Water, Selected Wine and Coffee included. VAT not included
DINNERS

DINNER MENU 1

Welcome Appetisers (Hot and Cold)

Pastry Filled with Shrimps, Mushrooms and Noilly Prat Sauce

Lemon and Cava Sorbet

Baked Hake with Crunchy Vegetables and Seasonal Tomato Vinaigrette

White Chocolate Melody with Mousse and Redcurrants

Coffee and Mignardises

"InterContinental" Wine Selection

€63
Plus 10% VAT

DINNER MENU 2

Welcome Appetisers (Hot and Cold)

Sea of Alborán Langoustines Salad with Citrus Fruits and Sweet-Sour Vinaigrette

Lemon and Cava Sorbet

Veal Sirloin with Truffle Sauce, Glazed Vegetables and Grilled Potato

Semi-Cold Truffles with Vanilla Sauce

Coffee and Mignardises

"InterContinental" Wine Selection

€70
Plus 10% VAT

For less than 20 persons please ask for the rental price of an additional room.
### Gala Menu 1

Welcome Appetisers (Hot and Cold)
- Strawberry Gazpacho with Iberian Ham Crunches
- Cod with Ratatouille
- Mojito Sorbet
- Sirloin of Cebón Pork with Truffle Sauce, Glazed Vegetables and Grilled Potato Rosti
- Pineapple Carpaccio with Banana Ice-Cream
- Coffee and Mignardises

"InterContinental" Wine Selection

€85
Plus 10% VAT

### Gala Menu 2

Welcome Appetisers (Hot and Cold)
- Foie Gras Royale with Chocolate, Mango Gel and Picota Cherries
- Baked Hake with Crunchy Vegetables and Seasonal Tomato Vinaigrette
- Mojito Sorbet
- Veal Sirloin Cooked in Red Wine with Puente Nuevo Potatoes, Grilled Asparagus and Morel Mushroom Sauce
- Mille-Feuille "InterContinental" with Red Fruits
- Coffee and Mignardises
- "InterContinental" Wine Selection

€95
Plus 10% VAT

For less than 20 persons
please ask for the rental price of an additional room.
INTERCONTINENTAL OPEN BAR

Whiskies
Johnnie Walker Red, J&B, Ballantines, Jameson

Gins
Tanqueray, Beefeater

Rum
Cacique Añejo, Ritual

Vodka
Ketel One, Wyborova

Liqueurs
Peach Liqueur, Pacharán la Navarra

Refreshment
Limón, Naranja, Coca Cola, Coca Cola Light, Ginger Ale, Sprite, Tónica y Soda

18 € + 10% VAT
Price per person for the first 2 hours.

Extra hour: 12 € + 10% VAT
Price per person and hour.
LUXURY OPEN BAR

Whiskies
J. Walker Black 12 years (Scotland), Chival Regal, Cardhu Especial Cask, The Glenlivet

Gins
Tanqueray Ten, Beafeeter 24

Rum
Cacique 500, Havana Club 7

Vodka
Ciroc, Absolut

Liqueurs
Licor de Melocotón, Pacharán La Navarra

Refreshment
Peach Liqueur, Pacharán la Navarra

25 € + 10% VAT
Price per person and service for the two first hours.

Extra hour: 18 € + 10% VAT
Price per person and hour.