



El Jardín del InterContinental

Summer Menu

Chef Miguel de la Fuente

CLASSIC

✓ <i>Cristal Bread, Extra Virgin Olive Oil and Tomato</i>	6
<i>Iberian Bellota Ham</i>	29
✓ <i>Green Salad, Fresh Leaves and Jerez Wine Vinaigrette</i>	14
<i>Mixed Home Made Iberian Ham Croquettes</i>	15
<i>White Garlic Prawns Traditional Style with Chilly</i>	18
<i>Foie Gras Terrine, Port Wine and Berries</i>	22

ICONS

<i>Red Tuna Tartar, Avocado, Crudités and Red Chard</i>	21
✓ <i>Caprese Salad, Bufala Cheese, Raf Tomato, Pine Nuts and Basil</i>	16
<i>“Veloute” Cold Garlic and Cashews, Smoked Eel, Yuzu Eggs and Sour Apple</i>	13
✓ <i>Grilled Seasonal Vegetables, Tofu and Black Smoke Sesame</i>	16
<i>Our Egg Benedectine 64°, Puff Pastry, Bacon and Melanosporun Truffle</i>	14
✓ <i>Traditional Minestrone Soup Saffron and Parmesan Cheese</i>	13
<i>Onion Soup au Gratin with Croutons and Parmesan Flakes</i>	13
✓ <i>Warm Tomato Soup, Double Cream and Ciboulette</i>	13



InterContinental Garden Menú

FISH

<i>Roast Monkfish, “Meniere” , olive oil with Apple Wine and Potatoes</i>	29
<i>Grilled Hake, with Vegetables Ratatouille and Butter</i>	29
<i>Roast Turbot, Juicy Venus Rice and Snow Peas with Noilly Prat Sauce</i>	34

MEAT

<i>Supreme Poultry, Cardamom Rice, Curcuma and Red Curry</i>	18
<i>Rossini Beef Tournedó, Grilled Foie and Périgueux Sauce</i>	30
<i>Lamb Comfit, Grape Cous Cous and Broken Macadamias</i>	29
<i>Beef Tender Loin, Varnish Sloe and Pont Neuf Potatoes</i>	29

PAELLAS AND PASTE

✓ <i>Tender Vegetable Paella</i>	22
<i>Traditional Spanish Paella</i>	23
<i>Mixed Paella, Chicken, Prawns and Squid</i>	25
<i>Seafood Paella</i>	27
<i>Juicy Prawn Rice Paella</i>	29
<i>Fresh Pasta with Tomato Sauce</i>	13
✓ <i>Rigatoni, Pesto, Veil of Scampi, and Fresh Fennel</i>	12

✓ Vegetarian Dishes

10% VAT Included

For information regarding the presence of a food allergen on the menu, ask our staff.



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