

BRINDEMOS  
ESTA  
NOCHE VIEJA



POR LAS  
NUEVAS  
TRADICIONES

TRAGABUCHES

HONESTO & ANDALUZ • DANI GARCÍA

# NEW YEAR'S EVE I

## APERITIF

Cinco Jotas acorn-fed 100% iberico ham

## STARTERS

### Individual

Foie and goat cheese millefeuille with apple  
Red mullet roteña style

### To share

Slices of cured pork chop and black truffle vinaigrette  
Seafood salpicon  
White shrimp tartare, sheep butter and caviar

## MAIN

(Choose one)

Grilled snapper loin and stewed potatoes  
Roasted shoulder of suckling lamb,  
truffled celeriac mashed potatoes and meat jus

## DESSERT

Millefeuille of homemade butter puff pastry with cream and  
vanilla cream

## WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo  
Doña Felisa Cloe Chardonnay 2023  
Cortijo de Los Aguilares Pago El Espino 2021  
Doña Felisa Moscatel Maestro 50CL  
Juvé & Camps Essential Xarel-lo  
Water, beer, soft drinks, coffee or tea

**210€ PER PERSON**

\*10% VAT included

\*Includes bread and butter

\*Includes grapes and party bag

\*Menu subject to change

**TRAGABUCHES**  
HONESTO & ANDALUZ • DANI GARCÍA

# NEW YEAR'S EVE II

## APERITIF

Cinco Jotas acorn-fed 100% iberico ham

## STARTERS

### Individual

Foie and goat cheese millefeuille with apple

Candied jowl, roasted carabineros and creamy mashed potatoes

Red mullet roteña style

### To share

Slices of cured pork chop and black truffle vinaigrette

Seafood salpicon

## MAIN

(Choose one)

Grilled snapper loin and stewed potatoes

Roasted shoulder of suckling lamb,  
truffled celeriac mashed potatoes and meat jus

## DESSERT

Millefeuille of homemade butter puff pastry with cream and  
vanilla cream

## WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo

Doña Felisa Cloe Chardonnay 2023

Cortijo de Los Aguilares Pago El Espino 2021

Doña Felisa Moscatel Maestro 50CL

Juvé & Camps Essential Xarel-lo

Water, beer, soft drinks, coffee or tea

**240 PER PERSON €**

\*10% VAT included

\*Includes bread and butter

\*Includes grapes and party bag

\*Menu subject to change

**TRAGABUCHES**

HONESTO & ANDALUZ • DANI GARCÍA

# NEW YEAR'S EVE III

## APERITIF

Cinco Jotas acorn-fed 100% iberico ham

## STARTERS

### Individual

Foie and goat cheese millefeuille with apple  
Candied jowl, roasted carabineros and creamy mashed potatoes  
Red mullet roteña style

### To share

Slices of cured pork chop and black truffle vinaigrette  
Seafood salpicon  
Clams in Iberian ham and basil juice

## MAIN

(To choose one)

Grilled snapper loin and stewed potatoes  
Roasted shoulder of suckling lamb,  
truffled celeriac mashed potatoes and meat juice

## DESSERT

Millefeuille of homemade butter puff pastry with cream and  
vanilla cream

## WINERY

Welcome drink-R de Ruinart Brut  
Doña Felisa Cloe Chardonnay 2023  
Cortijo de Los Aguilares Pago El Espino 2021  
Doña Felisa Moscatel Maestro 50CL  
Juvé & Camps Essential Xarel-lo  
Water, beer, soft drinks, coffee or tea

**280€ PER PERSON**

\*10% VAT included

\*Includes bread and butter

\*Includes grapes and party bag

\*Menu subject to change

**TRAGABUCHES**

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# KIDS

## MENU

Iberian ham croquettes  
Grilled sirloin steak with Robuchon  
mashed potatoes

## DESSERT

Chocolate egg curd with biscuit  
chantilly and vanilla

## DRINKS

Water and sodas

**70€ PER PERSON**

\*10% VAT included

\*Includes grapes and party bag.

\*Up to 12 years old

# CONDITIONS

## TIMETABLES

The event will take place during the evening of December 31, 2024 during dinner hours. Reservations will be made between 20:00 and 21:00

## BOOKING CONDITIONS

To confirm the reservation, payment in full of the chosen menu is required.

All guests on the reservation must choose the same menu (except children under 12 years old). Main dish choices must be informed 10 days in advance.

Menus cannot be modified except in case of allergies and intolerances. Children's menu are applicable to children up to 12 years old.

Menus are subject to change due to seasonality and product availability.

## PAYMENT TERMS

Total payment for services must be made by bank card through a secure link that we will send to your email at the time of booking. You will have 24 hours to confirm the reservation with payment.

## CANCELLATION POLICY

The reservation can be cancelled or modified 72 hours before the date of the event with a full refund of the amount previously paid. If you cancel or modify later, we will charge 50% of the full menu cost to the card provided and if you cancel within the last 24 hours the charge would be 100%.

## MORE INFORMATION

For further information, please contact:

[reservas@grupodanigarcia.com](mailto:reservas@grupodanigarcia.com)

Phone: +34 911 17 92 30

Hours: Customer service hours: Monday to Sunday 11:00 - 22:00h;

For all those data that you want to know about Tragabuches Madrid

: [www.grupodanigarcia.com](http://www.grupodanigarcia.com)



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## RESERVAS

[reservas@grupodanigarcia.com](mailto:reservas@grupodanigarcia.com)  
[grupodanigarcia.com](http://grupodanigarcia.com)