



EVENT MENUS

WHERE GASTRONOMY AND MUSIC COME TOGETHER

A black and white photograph of a grand theater interior. A large, ornate chandelier hangs from a decorative ceiling. The theater is filled with rows of wooden seats, and a stage is visible in the background. The text is overlaid on a white rectangular area in the center.

UMUSIC HOTEL MADRID

A place where music, history and gastronomy
come together to create unique experiences.

Exceptional spaces within the historic Teatro Albéniz,
designed to give every event its own rhythm.


UMUSIC HOTEL[®]
MADRID

ACT I

COFFEE BEATS

SPECIALTY COFFEE AND GOOD VIBES



COFFEE JAZZ

Specialty coffee
Selection of teas
Herbal infusions
Milk
Fresh orange juice
Mineral water

14€

VAT included

COFFEE SWING

Mini chocolate croissant
Mini croissant
Mini blueberry muffin
Specialty coffee
Selection of teas
Herbal infusions
Milk
Fresh orange juice
Mineral water

18€

VAT included

COFFEE POP

Iberian ham mollete
Ham and cheese mollete
Mini chocolate croissant
Mini croissant
Mini blueberry muffin
Specialty coffee
Selection of teas
Herbal infusions
Milk
Fresh orange juice
Mineral water

24€

VAT included

COMPLEMENTOS

Detox juice	4€
Strawberry and orange juice	4€
Fruit skewer	4€
Ham and cheese mollete	4€
Vegetable mollete	4€
Iberian ham mollete	5€
Vegan toast	5€
Pastry selection	5€
Assorted cookies	5€
Yogurt with walnuts and blueberries	6€
Churros with chocolate	7€
Iberian ham and tomato bread	8€
Cheese board	8€

VAT included



ACT II

MAIN STAGE MENÚ

THE FLAVOURS THAT TAKE CENTRE STAGE AT THE EVENT



FRONT STAGE MENU

Welcome Bite

Confit tomato with green curry emulsion

Starter

Cod salad with black olives and romesco sauce

Main Course – Choice of

Sea bream with roasted potatoes and green sauce

Slow-cooked free-range chicken with wok-fried vegetables

Dessert

Smoked Idiazabal cheesecake

Wine Pairing

Aguazul, D.O. Rueda, Verdejo

La vanidosa, D.O Rioja, garnacha tinta

57€

VAT included

GOLDEN CIRCLE MENU

Welcome Bite

Confit tomato with green curry emulsion

Starter

Smoked green beans salad with shoots and citrus

Main Course – Choice of

Grilled meagre with garlic and paprika sauce and vegetables

Slow-cooked beef with parmentier and demi-glace

Dessert

Homemade tiramisu

Wine Pairing

Aguazul, D.O Rueda, verdejo

La vanidosa, D.O Rioja, garnacha tinta

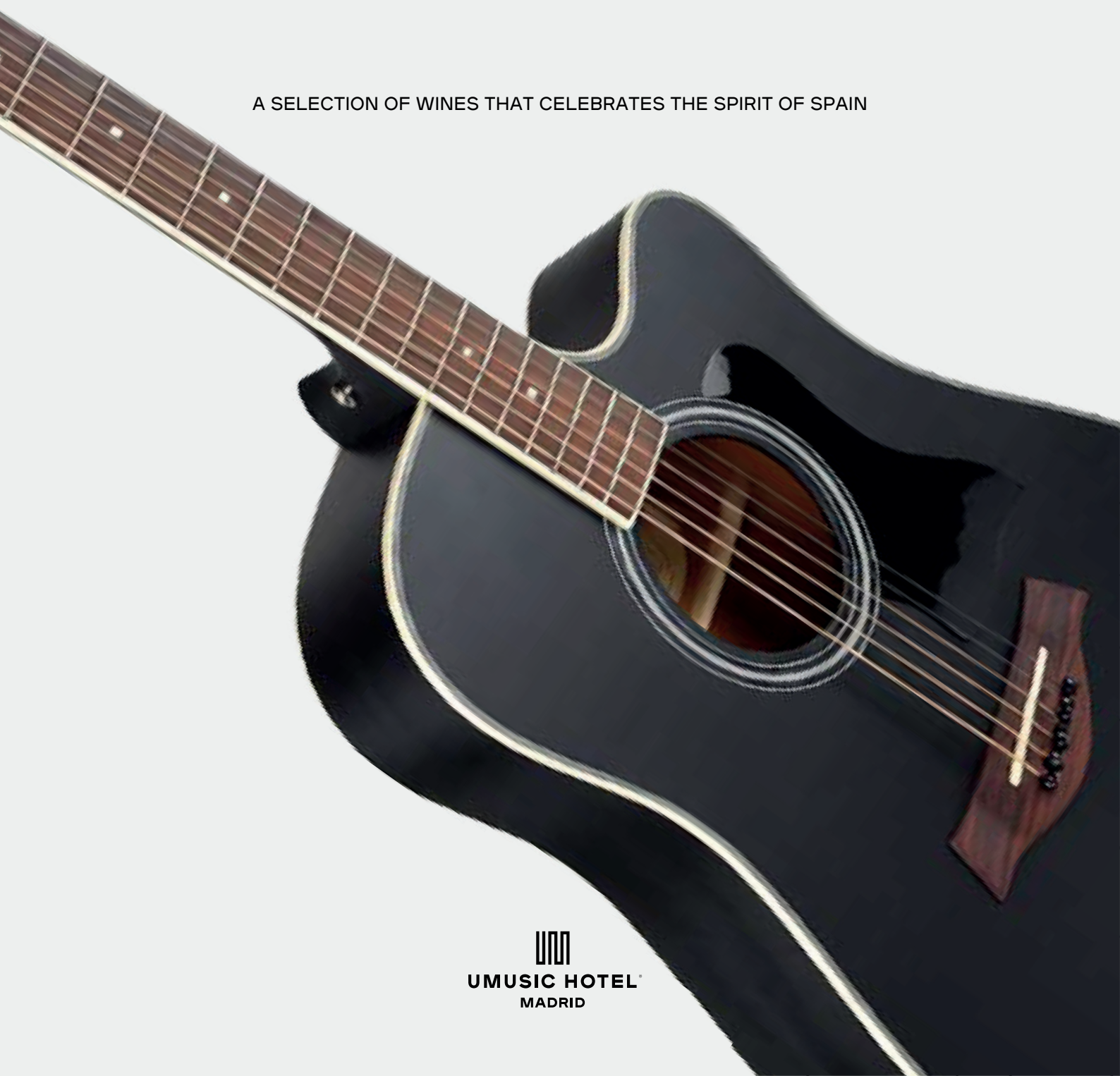
67€

VAT included

ACT III

SPANISH WINE

A SELECTION OF WINES THAT CELEBRATES THE SPIRIT OF SPAIN



TEMPLANZA MENU

Classic Gilda

Russian salad with pickles

Spanish omelette with roasted garlic aioli

Iberian ham croquettes

Dark chocolate truffles

Wine Pairing

Aguazul, D.O Rueda, verdejo

La vanidosa, D.O Rioja, garnacha tinta

42€

VAT included

JALEO MENU

Classic Gilda

Russian salad with pickles

Assortment of Iberian cured meats

Spanish omelette with roasted garlic aioli

Iberian ham croquettes

Mini burger

Mini cheesecake

Wine Pairing

Aguazul, D.O Rueda, verdejo

La vanidosa, D.O Rioja, garnacha tinta

50€

VAT included

ACT IV

COCKTAIL

A CAREFULLY CURATED SELECTION TO ENJOY AND BRING PEOPLE TOGETHER



COLD APPETIZERS

Traditional salmorejo

Mango gazpacho with olive salt

Melon and cucumber gazpacho

Tomato and beetroot tartare

Classic Gilda

Mini parmigiana

Falafel with herb emulsion

Iberian pork presa carpaccio with pickles

Steak tartare with spiced mustard

Piquillo pepper and smoked sardine financier

Mini brioche with butter, anchovy and lime +€2

Prawn and truffle tartare +€2

Blinis with gin & tonic-marinated smoked salmon +€2

No. 5 oysters, natural +€2

No. 5 oysters with ponzu dressing +€3

Iberian pork loin +€3

5J Iberian ham +€4



APERITIVOS CALIENTES

Pumpkin and orange soup

Cauliflower and truffle soup

Zucchini and goat cheese soup

Artichokes with béchamel and ham

Iberian ham croquettes

Porcini mushroom croquettes

Patatas bravas mille-feuille

Our crispy shrimp fritter

Glazed chicken skewer

Mini chicken curry pita

Turbot with pil pil sauce and fried garlic

Slow-cooked beef with sweet potato +€2

Picanha and green curry skewer +€2

Mini beef burger +€2

Rice of your choice +€3

Mini crab brioche with ajada sauce +€3

Beef and truffle mollete +€3



DESSERTS

Dark chocolate truffles

Smoked cheesecake

Homemade tiramisu

Crème anglaise with apple and thyme

Mango and aniseed mousse

Mojito melon

FOOD STATIONS

To complete your event, you can select from one of our food stations.

5J Iberian ham carving station	€€ PER PIECE*
Aged cheese table	8 €/ PAX **
"HUITRES POGET" oyster station	18€/ PAX
Rice Station *	
* Arroz cremoso de setas y romero	6€/ PAX
* Arroz de costilla ibérica y kimchy	6€/PAX
* Fideuá del senyoret	6€/PAX
* Arroz de gamba roja y emulsión de hierbas	8€/ PAX

VAT included

* Subject to availability

**A minimum of 25 guests is required to select these food stations.

All our cocktail menus include soft drinks, Mahou beer, white wine "Aguazul, D.O. Rueda, Verdejo" and red wine "La Vanidosa, D.O. Rioja, Garnacha Tinta".

COCKTAIL OPTIONS

THE PLAYLIST COCKTAIL

4 cold appetizers

4 hot appetizers

2 desserts

Estimated duration: 1 hour

60€

VAT included

THE SETLIST COCKTAIL

6 cold appetizers

6 hot appetizers

3 desserts

Estimated duration: 1.5 hours

78€

VAT included



FINAL CURTAIN

OPEN BAR

A CAREFULLY CURATED SELECTION OF DRINKS TO TOAST AND CELEBRATE



UMUSIC HOTEL
MADRID

CLASSIC

Beefeater, Seagram's, Bombay Sapphire, Puerto de Indias, Absolut,

Flor de Caña, Havana 7, Ballantine's, Jack Daniel's.

Soft drinks, beer, red and white wine.

Minimum booking: 90 minutes

€35 / person

Additional hour: €15 / person

ROCK AND ROLL

Hendrick's, Martin Miller's, Nordés, Brockmans, Patrón Silver,
Tequila Herradura, Grey Goose, Belvedere, Cîroc, Matusalem 15 Years,
Arehucas 18, Johnnie Walker Black Label, Chivas Regal, Maker's Mark.

Soft drinks, beer, red and white wine.

Minimum booking: 90 minutes

€42 / person

Additional hour: €20 / person



WINE EXPERIENCES

A SELECTION OF WINE EXPERIENCES THAT CELEBRATES SPAIN'S WINE CULTURE

SPARKLING WINES

Cava Codorniu Cuvée clásico brut, D.O Cava + 8€

Champagne Piper Heidsieck Cuvée brut A.O.C Champagne + 25€

WHITE WINES

Legaris D.O Rueda - Sauvignon Blanc +3€

Chotis, Vinos de Madrid - Moscatel de grano menudo y Albillo +4€

Leiras D.O Rías Baixas - Albariño +6€

ROSÉ WINES

Viñas de anna, D.O Cataluña - Pinot Noir + 5€

Jose del Amo, D.O Arlanza - Tempranillo + 8€

RED WINES

Viña Pomal Crianza Selección 500, D.O.Ca Rioja - Tempranillo +3€

Chotis, Vinos de Madrid - Garnacha centenaria +4€

La Vicalanda Reserva. D.O.Ca Rioja - Tempranillo + 10€