

The best New Year's Eve dinners in Madrid between 100 and 200 euros

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1. VIRIDIAN Juan de Mena, 14 | Tfn .: 91 531 10 39 | Price: 200 euros (dinner). Abraham García's gastronomic jewelry from Madrid pulls the house out the window «with an excellent menu



End of the year at the restaurants of the Oter Group.

Thirty restaurants in the capital, in descending order of prices, where to enjoy tasty culinary proposals on the last night of the year

The best New Year's Eve dinners in Madrid

1. VIRIDIAN

Juan de Mena, 14 | **Tfn .:** 91 531 10 39 | **Price:** 200 euros (dinner).

Abraham García's gastronomic jewelry from Madrid throws the house out the window "with an excellent menu worthy of finishing anyone (even with the year)" composed of

five wines "that would please Baco" and eight dishes "worthy of the Apicius table » The teacher will present atascaburras croquettes; lentils caviar with smoked sturgeon; carabinero tails with vegetable salad, roots of the New World and romesco; chicken egg with fresh truffle on foie and mushroom mousse; Atlantic marlin on fig leaf, Mexican green tomatillo sauce, fried chickpeas with a salute of paprika and alboronía of roasted quince and baby lamb shoulder in pastela with tabula of frégola sarda. To end? Creamy bitter chocolate with armagnac with wild cherries, nougat pannacotta with roscón de reyes ice cream and infusion of tapaculos (rose hips), guava, tamarind and ginger with acacia honey. «And there are still those who ask if there is a party too».

2. BLACK CARBON

Juan Bravo, 37 | **Tfn .:** 91 088 58 60 | **Price:** 200 euros (dinner).

Gonzalo Armas and company keep the embers running on the last night of the year. After the Los Pedroches bellota ham with glass bread and the carabiner carpaccio with salad as an appetizer, enter the Osetra caviar and potato porridge, the grilled sole with baked potato and meunière sauce or the cutlet dice with candied piquillos. The sweet closing is the cheese cake, lucky grapes and Christmas sweets. In the glasses, Magnum Fine Tradition, Belondrade and Lurton, Magnum Forest of Matasnos, Real Mill and R of Ruinart Brut.

3. NICE TO MEET YOU

Gran Vía, 80 (Hotel Dear) | **Tfn .:** 638 908 559 | **Price:** 200 euros (dinner and cotillion).

Located on the 14th floor of the Dear Hotel, diners will enjoy a unique view at 3600 Madrid de los Austrias and a menu consisting of four starters (oysters with beluga caviar, pumpkin cream with sautéed shimeji mushrooms, grilled scallops with langoustines and nougat of foie) and two main ones (lobster ragù and Galician beef sirloin roast). In the glass, Mumm champagne, red Contino Reserva and albariño Martín Codax. The party will last until 2.30 am, with DJ and open bar.

4. NOVOTEL MADRID CENTER

O'Donnell, 53 | **Tfn .:** 91 221 40 61 | **Price:** 195 euros (dinner and cotillion). Children's menu (under 12 years old): 55 euros.

Decoration, animation and Cuban son are transferred to Havana in 1950. In gastronomy, the feast includes Iberian acorn-fed ham, blue cheese macarons and artisan quince, lobster (and salad with Iberian ham, green apple and vegetables), grilled sea bass Crustáceos bisque and Rossini sirloin with boletus edulis stew, roasted foie, cream of chestnuts and black truffle. The sweet section is no less extensive: royal of three chocolates with creamy passion fruit and crunchy pistachio, nougat, chocolates and sweets ... and grapes of luck, cotillion with open bar, DJ, recipe and chocolate with churros .

5. URSO

Mejía Lequerica, 8 | **Tfn .:** 91 444 44 58 | **Price:** 192.50 euros.

Since there are many loved ones with whom to say goodbye to the year and not all can be shared on the last night, this boutique hotel organizes on the afternoon of the 31st four evening pre-warnings: it will be welcoming in 2019 in the lobby, with champagne, picoteo and live music, as the year reaches different time zones (from 5pm to 8pm). There will also be a typical dinner, with delicacies such as breaded prawns, wild turbot baked with carrot puree and cockles curry and beef tenderloin seasoned with Bordeaux sauce.

6. ALBORA

Jorge Juan, 33 | **Tfn:** 91 781 61 97 | **Price:** 190 euros (dinner).

The premises of José Gómez (Iberian Joselito) and Cayo Martínez (preserves the Cathedral) begins the evening with a smoked foie and smoked eel, bocadito de coppa Joselito, yucca cream with smoked oil and pine nuts and cod fritter with mint sauce and the end with lucky grapes, nougat and marzipan. Between one and the other, oyster au gratin with spicy leek and sweet algae; Mos egg, potato foam and caviar; Norway lobster with the broth of their heads, poached onion and spicy mayonnaise; loin of hake, olive sauce gordal and orange oil; Galician beef sirloin with polenta, vegetables and *noisette*

sauce; Bloody Mary of raspberries and lime air and chocolate cake, plum and almond tile. The Avancia Cuveé de O white, the red Valdubón X and the Bollinger Special Cuveé champagne have been selected from the winery.

7. CLOS

Raimundo Fernández Villaverde, 28 | **Tfn .:** 91 064 88 05 | **Price:** 190 euros (dinner and cotillion). Children's menu (under 12 years old): 50-45 euros.

The one of Marcos Granda (Skina, Marbella) is a project dedicated to the kitchen based on the temporality and the high quality of the product, from a deep respect for the funds and the traditional flavors. This New Year's Eve offers a very refined proposal: game consomme, crunchy ear, tempura gizzard and caviar, carabinero and egg yolk with reduction of their heads, boiled Madrid, bovagante and its collagen, cod tripe, hake and its pilpil , red deer and fruits, rhubarb and lemon, Madrid custard and chocolate honeycomb.

8. REAL CAFÉ BERNABÉU

Concha Espina Avenue, 1 (Santiago Bernabéu Stadium, door 30) | **Tfn .:** 91 458 36 67 | **Price:** 190 euros (dinner and cotillion). Children's menu (under 12 years old): 59 euros. Paradise for Madridistas who do not want to lose sight of the grass or to take the grapes. Appetizers and appetizers (grated lollipops, Iberian pork, grilled scallops ...) serve as a prologue to the turbot macerated in Japanese red miso with sparkling chicken poultry broth, coconut milk and aromatic crunchy and the lamb shank confit with leek poached truffle and mushroom stew. After the chimes, party until 3 o'clock, with rehearsal at 2 h.

9. ASIA GALLERY

Plaza de las Cortes, 7 (hotel The Westin Palace) | **Tfn .:** 91 360 00 49 | **Price:** 188 euros. The luxurious restaurant of entrepreneur Roger Chen (Zen group) will conquer lovers of oriental flavors with a long menu consisting of red ginseng chicken consommé, duck dumpling with boletus and foie gras, lobster sautéed with salt and Sichuan pepper, black cod marinated in miso, lemon sorbet, fried rice with meat and vegetables and lacquered duck Beijing style. There will be champagne (Möet & Chandon Brut), Spanish wines (Marqués de Riscal and Vizcarra Crianza), dessert, coffee and grapes.

10. ANA LA SANTA

Plaza de Santa Ana, 14 | **Tfn .:** 91 701 60 13 | **Price:** 180 euros (dinner). Children's menu (under 12 years old): 75 euros.

The restaurant of the Catalan group En Compañía de Lobos, at the ME Madrid Reina Victoria hotel (see 30), begins its gala dinner with aperitifs (hibiscus and orange blossom water, zamburiña soasada with Dutch mint, foie gras and caviar from the Caspian Sea) and champagne Veuve Clicquot. They are followed by grilled king crab and sea bass with coastal prawn accompanied by Chaplaincy Reserve 2014 and sirloin with mushroom ravioli and truffle with Marqués de Murrieta Gran Reserva Limited Edition 2011. In the dessert, a shot of mezcal and white chocolate igloo and yuzu with raspberry polvorón. It invites to the first glass after the grapes and offers party with DJ until 3.30 h.

11. PICALAGARTOS

Gran Vía, 21 (NH Collection Gran Vía) | **Tfn .:** 91 530 17 61 | **Price:** 180 euros (dinner and party with drink).

The new space of Azotea Group, hosted since spring on the eighth floor of the NH Gran Vía, prepares a party with tasting menu, cotillion, grapes and copeteo. The banquet is divided into five dishes to share (among them, foie cured in salt with black biscuits of activated charcoal bread, Iberian ham and salmon smørrebrød, lime, caper, egg spit and dill butter), three main (red shrimp carpaccio, ball of linguine in morel carbonara and rashers and loin of deer with Cumberland sauce, paccheri and apple chutney) and dessert (chocolate coulant and salted caramel with panettone ice cream). The grapes will be taken, if the weather conditions permit, on the exclusive roof terrace, toast with cava included. Afterwards, DJ and drinks (the first of the night goes in the price).

12. VINCCI SOHO

Prado, 18 | **Tfn .:** 91 141 41 00 | **Price:** 175 euros (dinner and cotillion), 115 (dinner). This hotel in the Las Letras district is celebrating the year with a gala banquet (welcome cocktail, foie gras slug, carabinero cream, turbot loins a la meunière, beef sirloin with truffled potato muslin). It has march until 5 h., With a parenthesis at 2 h. in the form of chocolate with churros. Vincci Soma (Goya, 79. Tfn .: 91 435 75 45) offers a quieter proposal, dinner only (110 euros), with children's menu (43 euros). Among the dishes, marinated homemade foie gras, confit turbot and sirloin prémium with sautéed apple, truffle and sweet wine sauce.

13. SANTO DOMINGO

San Bernardo, 1 | **Tfn .:** 91 547 98 00 | **Price:** 170 euros (dinner and cotillion), 124 euros (dinner at Sandó).

A short walk from the Gran Vía, the hotel offers a great dinner with foie gras and mushroom tartare, lobster salad, sea bass with red pepper, roast lamb lamb roast ... and party fare, disco and open bar until 4 hours In Sandó (Isabel la Católica, 2. Tfn .: 91 547 99 11), coconut ajoblanco with pineapple granita, golden octopus with wild strawberry mousse, foie mi-cuit with cheese and mango, crayfish salad with cheese mousse and raspberry vinaigrette, supreme hake with citrus sauce and tournedó of cebón with truffle sauce and zucchini ravioli with boletus.

14. THE MACHINE

Sr. Angela de la Cruz, 22; Jorge Juan, 12; Ponzano, 39-41; Avenida de la Victoria, s / n and Plaza de la Moraleja, 1 (Alcobendas) | Tfn .: 91 572 33 19, 91 833 69 81, 91 399 21 50, 91 299 82 47 and 91 658 52 97 | Price: 170-165-140 euros (dinner and cotillion). Children's menu (Under 12 years old): 50-45 euros.

All the premises of the La Máquina group -including Lux and Puerta 57- celebrate the New Year with a similar proposal, aimed at the most classic palates. Between the products of category present in the different menus they emphasize the white prawn and the red one, the oysters, the cigalas, big fish (like the hake of Celeiro or the wild sea bass) and meats (like the sirloin of greater bovine and the suckling lamb). All the locals will follow the party after the grapes with glasses of top brands (in addition, in the Garden of the Machine, for 30 euros, open bar and music until 6 h.).

15. RUBAIYAT

Juan Ramón Jiménez, 37 | **Tfn .:** 91 359 10 00 | **Price:** 165 euros.

This steakhouse, known for its magnificent meats, will serve a welcome caipirinha, a selection of appetizers and three dishes, prepared by Mariana Argeoli: crispy prawns with vegetable strudel, lobster with potato parmentier and grilled sirloin steak. Before the grapes and toast with Moët Chandon, Belgian black chocolate entremet with pistachio ice cream and Christmas sweets. In the glasses, DO Rías Baixas and Ribera del Duero.

16. LUX

Jorge Juan, 22 | **Tfn .:** 91 833 42 55 | **Price:** 165 euros (dinner). Children's menu (under 12 years old): 50 euros.

For the tables of the most interesting place of the La Máquina group there are Iberian acorn-fed ham, prawns (white from Isla Cristina boiled, red from Jávea a la plancha), scallops in gratin, sea bass in spicy broth with roasted bulbs, sirloin Wellington. .. And for the glasses, Rueda, Rías Baixas, Rioja, Ribera del Duero and Moët & Chandon Brut Impérial.

17. ARCE

Augusto Figueroa, 32 | **Tfn .:** 91 522 04 40 | **Price:** 160 euros (dinner).

The special menu designed by Iñaki Camba starts with an appetizer of oyster and caviar. It is followed by a lobster aspic in salpicón, a vegetable crêpe, a truffled poultry consommé, a turbot in vegetable papillote with mussel of coquinas and cockles and a millefeuille of red meat and foie with creamy spinach and port sauce. As a final sweet, English cream with red fruits, dark chocolate and mignardises. The snacks are accompanied by champagne Lallier R.012, Tokaj white dry Oremus Mandolás 2009, riverside Hacienda Monasterio Reserva 2001 and, another Tokaj ("wine of kings and king of wines", call it), sweet, Oremus 5 Puttonyos.

18. NARCISSUS

Almagro, 32 | **Tfn .:** 91 737 97 37 | **Price:** 160 euros.

This coquette brasserie, chef Mario Valles's second address, proposes an elegant and concise menu that features the foie mi-cuit, the pink prawn bisque, the stuffed pork leg and, for dessert, the creamy nougat, ice cream passion fruit and white chocolate. All washed down with champagne, white wine, red wine and cava.

19. TABERNA LOS GALLOS

Puigcerdá, 4 | **Tfn .:** 91 431 06 47 | **Price:** 160 euros (in attics and living room), 130 euros (in high tables), 110 euros (in terrace).

Candelaria Pepe Caldas is a tavern that continues to create a hobby. The evening will offer a lavish menu with black pearl oysters with sea urchins; anchovies from Santoña; Celeiro hake in light velouté of clams, parsley and onion and lamb confit and glazed with creamy piquillo peppers, squid and tender shoots, among other dishes. After the toast with champagne, Christmas sweets and grapes, you will be invited to the first glass, the prelude to a great party by DJ David Klein.

20. DOOR 57

Father Damian, s / n (Santiago Bernabéu Stadium, Gate 57) | **Tfn .:** 91 457 33 61 | **Price:** 155 euros (dinner and cotillion). Children's menu (under 12 years old): 50 euros.

The veteran restaurant at the Santiago Bernabéu stadium, owned by La Máquina, proposes a semi-open menu. At the center of the table, Iberian ham with glass bread, white shrimp from Isla Cristina, red shrimp from Denia, baked scallops and ham croquettes. Then, choose between sea bass, bluefin tuna tartar, roasted lamb shoulder and beef top sirloin. And then, music and a glass of top brands.

21. PIÑERA

Rosario Pino, 12 | **Tfn .:** 91 425 14 25 | **Price:** 150 euros (dinner).

Open the feast a welcome cocktail (with foie gras and mango strudel, cod and scallop fritter with pumpkin and vanilla) followed by a cream of seafood, a lobster salad with orange sauce and vinaigrette, a sea bass roasted with quinoa, a lamb shoulder glazed with potato parmentier and, for dessert, trunk of San Silvestre. In the winery, Jumilla, Valdeorras and GH Mumm Cordon Rouge. There will be grapes of luck, Christmas sweets, cotillion and live music.

22. OTER GROUP

Tfn .: 91 401 34 43 | Price: 150-80 euros (dinner).

The arrival of 2019 is celebrated in 15 establishments of the Oter group, with proposals ranging from 80 euros (Mercado de Espronceda and La Pulpería de Mila) to 150 (El Barril de Las Cortes and El Barril de Las Letras). Between both, the Barriles de Argüelles and Orense (85 euros); Gerardo (90 euros); El Barril de Recoletos, El Gran Barril, Colonial Norte (for 25 euros more, access to the gala party with two drinks), El Telégrafo and Oter (110 euros); Fire fish (120 euros); Grill El Barril and La Entente (125 euros). Children have dinner a la carte.

23. BENARES

Zurbano, 5 | **Tfn .:** 91 319 87 16 | **Price:** 150 euros (dinner with champagne), 120 euros (dinner).

Next to Bangalore, it is one of the most charming Indian dining rooms in the capital. Advised by the famous chef Atul Kochhar, he will offer a banquet with protagonists such as the Arcade oysters in pakora, the foie mi-cuit with green pepper and chat masala, the Galician lobster with robata and the carré of suckling lamb marinated in olive oil, mustard, coriander and garam masala. To finish, ghevar (crunchy wheat flour, saffron syrup and roses served with vanilla ice cream) and lucky grapes.

24. THE CANALLA CAT

Silva, 6 (Indigo hotel) | **Tfn .:** 91 200 85 85 | **Price:** 150 euros (dinner and cotillion).

The Indigo restaurant, urban and central, starts with exquisite starters (red shrimp carpaccio with chili oil and Himalayan salt, boletus foam and truffle with 650 eggs and truffle slices), continues with a fish (tartare). red tuna of almadraba) and a meat (pork taco

confit at low temperature on roasted pumpkin bed) and ends with the sweet pistachio cake and white chocolate mousse with coconut ice cream. Then, on the terrace, cotillion, grapes and champagne ... and in the Sky Lounge, the first glass of 2019.

25. THE GALAYOS

Buttons, 5 / Plaza Mayor, 1 | **Tfn .:** 91 366 30 28 | **Price:** 135 euros (dinner).

For the tables of this classic Castilian dining room there are tickets to share (Iberian ham, Manchego cheese, red shrimp croquettes, foie and mango strudel with PX reduction), hake stuffed with salmon and suckling pig with potatoes revolconas. To drink, riojas (white Félix Azpilicueta Private Collection, red Ysios Reserva 2011). And, next to the grapes of luck, champagne Perrier Joüet.

26. THAI GARDEN 2112

Arturo Soria, 207 | **Tfn .:** 91 577 88 84 | **Price:** 130 euros (dinner and cotillion, wines separately).

The endless menu that is proposed is a great opportunity to try their classics: poh pia rolls, shrimp tails khung sarong, laab (salad) miang kai manao, hake steamed homok pla, roasted veal sirloin nua ob ... and a long Etc. of typical Thai recipes (also offers an option for vegetarians). After the binge, party with party, music, DJ, copeteo and thai sweets until 6 h. (also available for those who come already dinner, who only have to pay for their drinks).

27. ICE AND CARBON

Gran Vía, 31 (Hyatt Centric Gran Vía Madrid hotel) | **Tfn .:** 656 682 470 | **Price:** 130 euros. Children's menu (under 12 years old): 50 euros.

Restaurant for ones, cocktails for others. In the appetizer, oysters with tiger milk of their juice, plankton and mashed sweet potato and *Bubble Countdown* cocktail. In the starters, mi-cuit duck liver, pineapple soup roasted in charcoal and carabineer with pig's trotters to Madrid, accompanied by both chamomile La Guita. The grilled sea bass with rhubarb and tarragon tzatziki is served with Finca Montico 2017 (Rueda); veal skirt glazed with seasonal parsnips and mushrooms, with Malleolus 2015 (Ribera del Duero) and dessert (golden pear with champagne marc sorbet, goat cheese pie crumbs and walnuts), with Dulce Solera 1847.

28. PARADIS MADRID

Marquis of Cubas, 14 | **Tfn .:** 91 429 73 03 | **Price:** 130 euros (dinner).

Its location, between the Bank of Spain and the Palace of Cortes, and the elegance of its environment make it a safe bet. Its New Year's Eve contains, among the first snacks, foie gras, gingerbread and petas zetas, translucent cannelloni with prawn and txangurro ... Among the main dishes, loin of wild sea bass and cockle hoisin and suckling pig taco Boneless and lacquered on pear and spices mostarda. To close, spherical chocolate with yuzu and passion fruit interior, Christmas sweets and the 12 grapes.

29. THE FAVORITE

Covarrubias, 25 | **Tfn .:** 91 448 38 10 | **Price:** 127-105 euros (dinner).

Enticed with a live music program, it is the dreamed New Year's Eve dinner for opera lovers. You can choose between two menus, divided both in *Overture* (foie mousse with toast of salt bread, assortment of Navarra cheeses and acorn-fed Iberian ham cut by knife), *Actos* (three: fresh burrata, grilled hake with clams and sirloin steak), *Applause* (marzipan, white chocolate truffles with pacharán, Christmas sweets and the 12 grapes) and *Bises* (coffee and cava). The wines, from Navarra, Rueda and Rioja.

30. COMMERCIAL COFFEE

Glorieta de Bilbao, 7 | **Tfn .:** 91 088 25 25 | **Price:** 125 euros (dinner and cotillion).

Pepe Roch signs the menu of the emblematic Café Comercial, where traditional recipes made with good products and live music are cited to accompany diners during the most festive night of the year. It proposes starters to share (Iberian ham, oyster, seasonal artichoke, txangurro and shrimp croquette, sautéed carabineer with squid and its

semolina risotto) and a second choice (suckling lamb or sea bass in the oven). The dessert, white chocolate mousse, tangerine and passion fruit cream, gives way to grapes, cava and a glass.

31. FISH FIRE

Orense, 68 | **Tfn .:** 91 571 82 65 | **Price:** 120 euros (dinner).

The most recent premiere of the Oter group opens its first New Year's Eve with pure acorn-fed Iberian ham and GH Mumm Cordon Rouge champagne as an aperitif. Continue with red lobster bisque, giant carabiner baked in its own juice, clementine sorbet and grappa, grilled wild sea bass with garlic-chilli lime dressing and tournedó of beef on the grill with chips. The sweet note is made by the black chocolate coulant with Jijona ice cream and berries. In the glasses, Pazo de San Mauro (Rias Baixas), Marqués de Riscal Reserva (Rioja) and Mumm again with the grapes. For the little ones, dinner a la carte.

32. V CLUB FEAT AROLA

Caunedo, 4 | **Tfn .:** 656 251 105 | **Price:** 120 euros (dinner without drinks and cotillion), 40 euros (cotillion).

A little over a month ago, Sergi Arola returned to Madrid as gastronomic advisor of this groundbreaking space that combines play, entertainment and gastronomy. Such a place could not be without a gala dinner and the Barcelonian chef has designed a proposal that is made up of Follies and hors d'oeuvres; cream of clams with wine riesling, fried oysters and tupinambo puree; medallion of monkfish to romesco, endives vanilla-bourbon sauteed; venison sirloin with spices, apple and roasted chestnuts; passion sorbet and cantalup cream and sweet moment. In addition, cotillion (includes four drinks) and grapes of luck.

33. SARGO

General Díaz Porlier, 57 | **Tfn .:** 91 010 66 57 | **Price:** 110 euros (dinner and cotillion).

Children's menu (under 12 years old): 35 euros.

In the dining room of the Pontevedra chef Pucho Landín, where Galicia and the Mediterranean coexist, a menu with a welcome aperitif will be served (home-made foie terrine, leek bechamel volvaan with prawns, spherification of anchovy-stuffed olives with gelée de vermú), four main dishes (Gillardeau oyster, spider crab, hake in green sauce, grilled piglet) and a dessert (mousse de cava with lyophilized crispy strawberry). After the chimes, during the copeteo, you will have the special session of a live DJ.

34. DISCUSS

Paseo de la Habana, 84 | **Tfn .:** 91 457 56 68 | **Price:** 110 euros (dinner).

Passionate about the season and the market, Iván Sáez says goodbye to 2018 with lobster cream accompanied by his salpicón; brioche stuffed with red blood sausage and jerky; heart of foie gras, eel and beet; natural shrimp in its juice; Ham and chickpea consommé with truffle puff pastry; cauliflower, marrow and caviar; lobster stuffed with txangurro a la donostiarra; roasted hake in pilpil sauce of cockles; pularda stuffed with mushroom and truffle fricase and roasted deer loin with quince chutney. Before the grapes and the Christmas sweets, almond cake, chestnut and chocolate. And, to toast, the white Clos de Isenbourg, the red Aviadores del terruño and the champagne Bertrand Delespierre.

35. GLORY COVERINGS

Toledo, 28 | **Tfn .:** 91 365 38 37 | **Price:** 110 euros (dinner). Children's menu (under 12 years old): 65 euros.

On the first floor of this new tavern-restaurant of La Latina, set in the art deco style of the 30s (with antique furniture and unique objects), three acts will be held. In the first, Iberian ham, mi-cuit de foie and cream of lobster. Next, sea bass with algae and vegetable background and suckling pig at low temperature. And to top it off, an assortment of typical Christmas desserts, lucky grapes and a toast.

According to the criteria of



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