

Christmas and New Year's Eve at the Hotel Urban with a luxury gastronomic offer

The 5*GL Hotel offers lovers of the most exclusive cuisine an avant-garde menu based on traditional flavours.

The Urban celebrates the festive season with the recent opening of the new gastronomy and leisure references in Madrid: CEBO and Glass by Sips.



Madrid, xx November 2022.- The **Hotel Urban 5*GL**, of **Derby Hotels Collection**, presents its special menus for Christmas Eve and New Year's Eve, with an avant-garde gastronomic proposal that has as main elements ingredients of traditional Spanish cuisine. A luxury culinary experience in an ethnic, magical and unique setting, where culture is the main protagonist.

Located in the middle of the art triangle, just minutes away from the capital's most touristic areas, the Urban Hotel has an exclusive hallmark: a unique collection of Papua New Guinean art. The entire space is decorated with works from the private collection, in addition to its avant-garde architecture and design. All this makes the Urban an elegant and familiar space, perfect for celebrating the Christmas holidays.

First class Christmas and New Year's Eve menus

The Christmas Eve dinner begins with a *plate of Iberian ham with arbequina powder, a prawn and truffle bisque, a croquette of lacón and idiazábal, a quail chupa-chups and a scallop in carrot pickle*. As main courses, the Urban's kitchen has prepared *fennel cream with clams; turbot Meunière style with tear peas and suckling pig in its juice with red cabbage*.

To close the evening, a unique creation: *pineapple, Tahitian vanilla and white chocolate bomb*. As a traditional touch, *Christmas sweets*.

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During the dinner, diners will be able to taste: *Marqués De Elciego, Tempranillo Blanco – D.O Rioja; Ses Nines, Cabernet Sauvignon Callet – D.O Binissalem – Mallorca y Privat Brut Nature Reserva, Macabeu Parellada Xarel.lo – D.O Cava.*



To close 2022, the Urban has prepared a menu with a selection of first class flavours. To start the New Year's Eve countdown, the following dishes will be served: *Iberian ham with Arbequina powder, carabinero croquette, foie & beetroot, pickled scallops and hake kokotxa with caviar.* As main courses, *octopus broth with gnocchis and spun egg, grouper bouillabaisse and suckling lamb with chestnut cream and rissole potatoes.* The sweet touch will be provided by *macadamia ingot, red velvet gold, with traditional Christmas sweets.* These dishes will be accompanied by *San Amaro, Albariño and Loureiro - D.O Rías Baixas; Ysios Reserva, Tempranillo - D.O.Ca. Rioja and Taittinger Brut Reserva - A.O.C. Champagne.*

The night will end with a luxury cotillion with exquisite snacks: *boletus croquettes, an assortment of national cheeses, Iberian ham with tomato bread, mixed mini sandwiches and churros with chocolate.*

For the youngest members of the family, a very special menu has been designed for them to enjoy Christmas Eve and New Year's Eve with dishes full of flavour. As starter, *Iberian ham with bread with tomato and chicken croquettes.* Main courses will be *rigatoni with Neapolitan sauce and beef sirloin with mashed potato and Spanish sauce.* For dessert there will be a *chocolate brownie with vanilla ice cream and Christmas sweets.*

- Christmas Eve Menu: 195 €/person
- New Year's Eve Menu: €350/person
- New Year's Eve Menu & Cotillion: 499 €/person
- Children's Menu (up to 12 years old): 80€ (Christmas Eve) / 95€ (New Year's Eve)

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The package is completed with a stay in a Superior room, decorated with a particularly artistic touch, for €429 per night.



Glass by Sips and CEBO, the new Christmas gifts in the capital city

This Christmas, the Hotel Urban offers visitors the opportunity to enjoy two of its big bets of the season, while consolidating its position as one of the major references in gastronomy and leisure. The opening of Glass by Sips - with the seal of being the third best cocktail bar in the world according to the 50 Best World Bar guide - comes as one of the great novelties of the capital, being the ideal option to close Christmas and New Year's Eve tasting exclusive drinks.

On the other hand, the CEBO restaurant has recently opened its doors with new proposals such as the Tasting Menus. The result of the creative genius of Javier Sanz and Juan Sahuquillo, they are the perfect excuse to return to the Hotel Urban at this time of year and enjoy a special evening as a Christmas gift. *Working cow, oscietra caviar, grass butter or cocoa of origin*, are some dishes to please the most demanding palates.

About Derby Hotels Collection The company currently has 22 luxury establishments in Barcelona, Madrid, London and Paris. Each one of them is different and unrepeatable, spaces that offer an accommodation and gastronomic experience. In the last few years, Derby Hotels Collection has been a benchmark in the gastronomic panorama.

Passionate about hotels, art and culture, Jordi Clos is the President of Derby Hotels Collection, founder of the Museu Egipci de Barcelona and President of the Fundació Arqueològica Clos, and Joaquim Clos, General Manager of the collection. The Clos family's stamp and identity are present in every corner of its hotels and flats.

For further information:

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