

TASTING MENUS

HISTORICAL MENU DEESSA QUIQUE DACOSTA

AT THE KITCHEN TABLE

* Almonds ice cream sandwich with pea gazpacho.

APPROXIMATION

* Gilda with cockles.

* Crème brê-lée with roasted onions, toasted pork chops and seasonal mushrooms.

* Cold beetroot and dill soup, kefir ice-cream and salmon.

LASAL

* Ritz caviar selection and cured fish roe selection.

* Mediterranean green curry and flamed shrimps from vinaroz.

* extra virgin olive oil bread.

* Galician red mullet served with its icing, saffron and twelve-month galmesano cheese emulsion.

* Mellow 'albufera' rice with meat and red peppers roasted in a wood-fire oven.

* Roasted veal sweetbread.

SWEET DEESSA

* Rare flowers.

* Chocolate and hazelnut gianduja.

PETITS FOURS

* Bread.

* Cheese.

* Hazelnuts.

255€

PRICE PER PERSON
VAT INCLUDED

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ESSENCE HISTORICAL MENU DEESSA QUIQUE DACOSTA

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APPROXIMATION

*Gilda with cockles.

*Crème brê-lée with roasted onions and toasted pork chops and seasonal mushrooms.

*Mediterranean green curry and flamed shrimps from vinaroz.

*Extra virgin olive oil bread.

*Galician red mullet served with its icing, saffron and twelve-month galmesano cheese emulsion.

*Chard tea and prawn emulsion

*Mellow 'albufera' rice with meat and red peppers roasted in a wood-fire oven.

*Roasted veal sweetbread.

SWEET DEESSA

*Rare flowers.

PETITS FOURS

*Bread.

*Cheese.

*Hazelnuts.

200€

PRICE PER PERSON
VAT INCLUDED

TASTING MENUS

CONTEMPORARY MENU DEESSA QUIQUE DACOSTA

AT THE KITCHEN TABLE

* Almonds ice cream sandwich with pea gazpacho.

APPROXIMATION

* Gilda with cockles.

* Crème brê-lée with roasted onions and toasted pork chops and seasonal mushrooms.

* Cold beetroot and dill soup, kefir ice-cream and salmon.

LASAL

* Ritz caviar selection and cured fish roe selection.

* Coastal oyster and sea craker.

* Extra virgin olive oil bread.

* Sole fish with "beurre blanc" and aged sake.

* Rice with dried octopus.

* Duck from albufera to madrid.

SWEET DEESSA

* Butterflies.

* Chocolate berliner with iced vanilla powder.

PETITS FOURS

* Bread.

* Cheese.

* Hazelnuts.

255€

PRICE PER PERSON
VAT INCLUDED

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*Coastal oyster and sea craker.

*Extra virgin olive oil bread

*Sole fish with "beurre blanc" and aged sake.

*Chard tea and prawn emulsion

*Rice with dried octopus.

* Duck from albufera to Madrid.

SWEET DEESSA

*Butterflies.

PETITS FOURS

*Bread.

*Cheese.

*Hazelnuts.

200€

PRICE PER PERSON
VAT INCLUDED

WINE PAIRING

EVENTS AT DEESSA RESTAURANT **

HISTORICAL MENU
ESSENCE HISTORICAL

Laurent-Perrier
La Cuvee. Brut. Chardonnay, Pinot Noir & Meunier
A.O.C Champagne

Domaine Nathalie & Gilles Fèvre
Domaine Fèvre. Chardonnay
A.O.C Chablis

Bodega Famille Perrin
Famille Perrin Réserve. Garnacha, Syrah & Mourvèdre
A.O.C Cotès du Rhône

Bodega Telmo Rodriguez
M.R. Moscatel
D.O Málaga

120€ / 100€
PRICE PER PERSON
VAT INCLUDED

CONTEMPORARY MENU
ESSENCE CONTEMPORARY

Claude Cazals
Carte D'Or Grand Cru. Chardonnay
A.O.C Champagne

Bodega Pascal Jolivet
Attitude. Sauvignon Blanc
I.G.P Val de Loire

Bodega Heredad de Uruña
Santo. Tempranillo
V.D.P Heredad Uruña

Bodega Masaveu
Sidra de Hielo Valverán - 20 Manzanas
Concejo de Sariego

120€ / 100€
PRICE PER PERSON
VAT INCLUDED

WINE PACKAGES WITH BOTTLE. NO PAIRING OPTION

GOLD PACKAGE 90€

Laurent-Perrier
La Cuvee. Brut. Chardonnay, Pinot Noir & Meunier

Bodega Domaine Nathalie & Gilles Fèvre
Domaine Fèvre. Chardonnay
A.O.C Chablis

Bodega Famille Perrin
Famille Perrin Réserve. Garnacha, Syrah & Mourvèdre
A.O.C Cotès du Rhône

SYLVER BOTTLE PACKAGE 90€

Bodega Mestres
Coquet Brut. Xarel·lo, Macabeo & Parellada

Bodega Gerardo Méndez
Do Ferreiro. Albariño.
D.O Rías Baixas

Bodega Herederos del Marqués de Riscal
Finca Torrea. Tempranillo & Graciano
D.O Ca Rioja

STANDING

APÉRITIFS

APERITIVOS

Welcome aperitif in the terrace: cava, white wine, beer, and soda.

27€

Welcome QD aperitif on the terrace:
three hors d'oeuvres, beer, vermouth, or cava.

60€

Welcome QD on the terrace: four hors d'oeuvres, beer,
vermouth cocktails or champagne.

80€

EXTRAS

Water, coffee & infusions

20€

After-dinner drink

20€

A drink at the Pictura Bar

30€

BOOKING TERMS AND CONDITIONS

Deessa has a maximum capacity of 70 guests. For larger events, the space may be extended by connecting it to the Felipe IV room, allowing celebrations of up to 120 guests.

The restaurant also features a private dining room for 10 guests, designed for more intimate gatherings.

Wines may be selected à la carte with a minimum of one week's notice, or through a package curated by the hotel.

Subject to availability, the welcome aperitif may be held on the terrace of Mandarin Oriental Ritz, Madrid.

Exclusive use of the space requires a minimum spend of €12,000 from Tuesday to Thursday, and €18,000 on Friday and Saturday.

Event services at Deessa are non-commissionable.

Menus may be subject to change due to seasonality and product availability.