



NH COLLECTION
HOTELS & RESORTS

Christmas 2026
NH Collection Victoria

Menu 1

Appetizers

Homemade Snack
Octopus and Potato Salad
Bull Tail Gyozas
Roasted Leek Croquette with Romesco Sauce

Starter

Cream of Seafood Soup with
Red Tobiko Caviar Accent

Sorbet

Main Dish

Iberico Pork Tenderloin,
Gratinated Mushroom Duxelles Mille-Feuille

Dessert

Passion Fruit Heart Cheesecake with
Coconut Crumble

PRICE
49,95 €/pers.

Promotion

Complete Your Menu:
Premium Wine Cellar + Mixed Drink
€8,40 / person



Promotion

Complete Your Menu:
Premium Wine Cellar + Mixed Drink
€8,40 / person

Menu 2

Appetizers

Homemade Snack
Octopus and Potato Salad
Bull Tail Gyozas
Roasted Leek Croquette with Romesco Sauce

Starter

Salt Cod Carpaccio,
Orange Reduction & Black Olive Tapenade

Sorbet

Main Dish

Duck Leg Confit on a Bed of
Porcini Shitakes & Tempranillo Jus

Dessert

Dulce de Leche Demi-Sphere with Baileys Cream

PRICE
53,95 €/pers.

Menu 3

Appetizers

Homemade Snack
Octopus and Potato Salad
Bull Tail Gyozas
Roasted Leek Croquette with Romesco Sauce

Starter

Salmon Supreme with Cava,
Monalisa Potato Parmentier & Yuzu Glaze

Sorbet

Main Dish

Iberico Pork Cheeks Braised in Port Wine
over Creamy Chestnut Puree

Dessert

Pistachio Temptation with White Chocolate Cream

Promotion

Complete Your Menu:
Premium Wine Cellar + Mixed Drink
€8,40 / person

PRICE
58,95 €/pers.





Promotion

Complete Your Menu:
Premium Wine Cellar + Mixed Drink
€8,00 / person

Menu 4

Appetizers

Homemade Snack
Octopus and Potato Salad
Bull Tail Gyozas
Roasted Leek Croquette with Romesco Sauce
Braised Oxtail Gyoza

Starter

Roasted Turbot Fillet,
Sautéed Vegetables with Kimchi & Sesame Oil

Sorbet

Main Dish

Prime Aged Beef Tenderloin,
Crisp Baby Potatoes & Blistered Padrón Peppers

Dessert

Mandarin Mousse with Mirror Glaze and Speculoos Crunch

PRICE
63,95 €/pers.

Menu 5

Appetizers

Homemade Snack
Octopus and Potato Salad
Bull Tail Gyozas
Roasted Leek Croquette with Romesco Sauce
Braised Oxtail Gyoza
Prawn Aguachile

Starter

Slow-Cooked Cod Fillet,
Crisp Green Apple & Prawn Pil-Pil Sauce

Sorbet

Main Dish

Roasted Suckling Pig Taco,
Creamy Sweet Potato & Oloroso Sherry Jus

Dessert

Apple and Pine Nut Puff Pastry with
Cinnamon Ice Cream

PRICE
67,95 €/pers.

Promotion

Complete Your Menu:
Premium Wine Cellar + Mixed Drink
€8,00 / person





Information

BEVERAGES INCLUDED

Mineral Water, Soft drinks, Beer,
Vino Blanco: Viñas del Vero D.O. Somontano
Vino Tinto: Viñas del Vero D.O. Somontano
Cava: Codorniu Cuvée 1872 Brut
Coffee and Infusions

PREMIUM WINE SELECTION

White Wine: Valdubón Verdejo D.O. Rueda
Red Wine: Valdubón Roble D.O. Ribera del Duero
Price: 2,5 € / pax.

LIQUOR PRICES AND OPEN BAR

Soft drinks: 4,40 €
Combined (no reservation): 8,40 €
Price per hour of Open Bar, minimum 2h:
1ª y 2ª: 25€ / pax
Next Hours: 10€ / pax.

ADDITIONAL APPETIZERS MENU

Parmesan Lollipop
Traditional Salmorejo
Sea bass Ceviche
Goat Cheese and Mango Blinis
Baby Squid with Green Aioli Balls
Crunchy Shrimp With Sweet Chili
Lollipop of Shoulder of Iberian Pork
Boletus and Grüyere Croquette
Price per aperitif 2,50 € / pax.

Celebration Cake Price: 6 € / pax.

***Maximum Capacity: 80
Guests***

Duration of the Event:
18:30 Lunch
00:00 Dinner

INCLUDED IN ALL MENUS.

Customised menu
Private Waiter service
Table decoration
Background music
Special dietary requirements for
celiacs or vegetarians which will be
available with prior notice.

AVAILABLE UPON REQUEST FOR SPECIAL EVENTS

Floral decoration
Table arrangements
Sweet table
Entertainment
Ham Carver
Wardrobe

**A wine list is available upon
request to suit your
preferences and budget**

***The final number of guests and the choice of menu, as well as allergens and special menus, must be determined 7 days prior to the event.**

***A non-refundable bank transfer deposit of 20 % is required to confirm the reservation.**

***The remaining balance must be paid via bank transfer at least 7 days before the event.**

Feel the place connecting with the city's soul.
Feel inspired by the eclectic and elegant atmosphere.
Feel unique rejoicing in outstanding service.
Get ready to feel.

feel
the extraordinary

Nacho García Ferrón

Front Desk Manager

Ji.garcia@nh-hotels.com

NH COLLECTION VICTORIA

Puerta Real, 3. 18005

Granada - Spain

+34 958 536 216



NH COLLECTION

HOTELS & RESORTS

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