



Tequilaaaa

This summer, tequila, mezcal and aloe vera are the star cocktail ingredients at La Terraza del Urban

Offering a menu during the day and a selection of tapas in the evening, the Urban opens its terrace for you to enjoy the Madrid skyline

'Health, tradition and celebration' is the title Paco Patón, Catering Director for Derby Hotels Collection, has given this summer's cocktail menu for Hotel Urban's terrace. A description that includes pioneering combinations featuring tequila, mezcal and aloe vera as the star ingredients. Once again setting new trends in the world of mixology with innovative textures, aromas and essences. These are original recipes devised by the hotel Urban team, ranging from refreshing margaritas to non-alcoholic fruit cocktails. Surprising combinations such as the blend of Casera, mezcal, aloe vera and grapefruit; the Blue Margarita with peach liqueur, lemon, blue curacao and agave worm salt; and the Minerva cocktail, mixed with tequila, aloe vera, strawberry, tomato and spice salt, to name but a few. There are a total of 27 new cocktails to select from, which, added to the mezcal and tequila drinks, offer 'a new world to discover', as the menu puts it.

Catering for more conservative tastes: 30 creations mixed with a range of the best English, Spanish, American, French, Scottish and German gins. There are also plenty of classics available at La Terraza del Urban (daiquiris, piña coladas, Manhattans, cosmopolitans, champagne mojitos...), along with a choice of champagnes and non-alcoholic options.



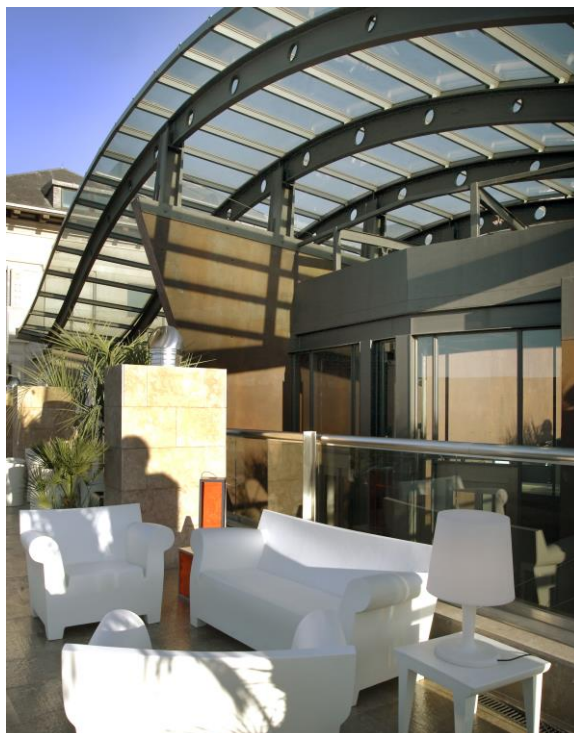


The perfect accompaniment

Every day from 12 noon you can now enjoy views of the Madrid skyline while sampling a menu very similar to that offered in the hotel's Glass Bar. A great selection of its salads and tapas (*salmorejo*, Iberian cured ham, croquettes...), its famous sandwiches and pizzas, as well as its acclaimed beef burger. Makis and niguiris, bluefin tuna bites, salmon mi-cuit, in addition to fresh pasta, and homemade, handcrafted desserts complete the gastronomic delights available during the day on La Terraza del Urban.

In the evening, there is a very extensive tapas menu on offer to accompany your drinks: 'for dipping and eating', such as cod brandade and piquillo pepper marmalade with crunchy oil; 'from the sea', from fritters to chilled monkfish; and hearty 'knife and fork' or lighter 'finger' foods. Small freshly prepared dishes including a selection of cold options, mini hamburgers or hot dogs and, of course, oysters and caviar with blintzes.

With all you would expect from a Grand Luxe 5-star hotel, La Terraza del Urban once again provides the perfect setting for enjoying Madrid's buzzing nightlife, a decadent secret full of surprises.



La Terraza del Urban - Hotel Urban

C/Carrera de San Jerónimo, 34 Madrid

Telephone: (+34) 91 787 77 70

Opening hours and prices

Tapa + cocktail average RRP: €30 (VAT included)

Average cocktail RRP: €15

Daytime menu: every day of the week from 12 pm to 8 pm

Evening menu: every day of the week from 8 pm

La Terraza del Urban opening hours

Sunday and Monday, from 12 pm to 8 pm

Tuesday to Saturday, from 12 pm to 3 am



About HOTEL URBAN



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The Hotel Urban 5*GL is part of the Derby Hotels Collection, the Chairman of which is Jordi Clos and the CEO, Joaquim Clos. The company has hotels in Barcelona, Madrid, London and Paris.

Each hotel in the Derby Hotels Collection is characterised by its individuality and originality. Championing design and the avant-garde, they combine antique art pieces, which give each hotel its own unique personality, with internationally renowned quality cuisine.

For further press information:
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