

ALABARDEIRO

• COCINA DE MERCADO •

Pozuelo

Groups Menu 2025

Enjoying with the
best company

We will be delighted to assist you and make every detail you need to turn your event into the idea you had in mind.

ALABARDEIRO

♦ COCINA DE MERCADO ♦

Pozuelo

Menu 1

Chef's Appetizer

Starter

Grilled vegetable timbale with caramelised goat's cheese, honey-mustard vinaigrette, raisins, and walnuts.

Included in menu

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

Petit fours

Main Course

Sole Meunière with baby potatoes.

Dessert

Orange bavoroise

59,5€/pp + VAT



ALABARDERO

♦ COCINA DE MERCADO ♦

Pozuelo

Menu 2

Chef's Appetizer

Starter

Creamy boletus rice with truffle oil

Included in menu

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

Petit fours

60,5€/pp + VAT

Main Course

Grilled venison loin with red berries

Dessert

La Viña cheesecake



Menu 3

Chef's Appetizer

Assorted table starters:

- Selection of Iberian cold cuts (ham, loin, chorizo, and salchichón).
- Our seafood-inspired Russian salad
- Homemade ham croquette
- Cod brandade

Main Course (to choose)

- Grilled bluefin tuna with violet potato purée
- Charcoal-grilled aged beef entrecôte

Dessert

Alabardero-style French toast

Included in menu

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

Petit fours

66,5€/pp + VAT



Menu 4

Chef's Appetizer

Assorted table starters:

- Hand-carved Iberian acorn-fed ham with crystal bread and grated tomato.
- Homemade oxtail croquettes
- Puerto Chico-style battered squid strips
- Alabardero scrambled eggs (mushrooms, Iberian ham, and prawns)

Main Course

- Grilled turbot loin
- Grilled beef tenderloin medallion with foie, asparagus, and rosemary baby potatoes

Dessert

Warm Tarte Tatin with vanilla ice cream

Included in menu

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

Petit fours

70€/pp + VAT



Menu 5

Chef's Appetizer

Santoña anchovies and piparras peppers with crystal bread

Starter

Grilled artichokes with foie

Included in menu

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

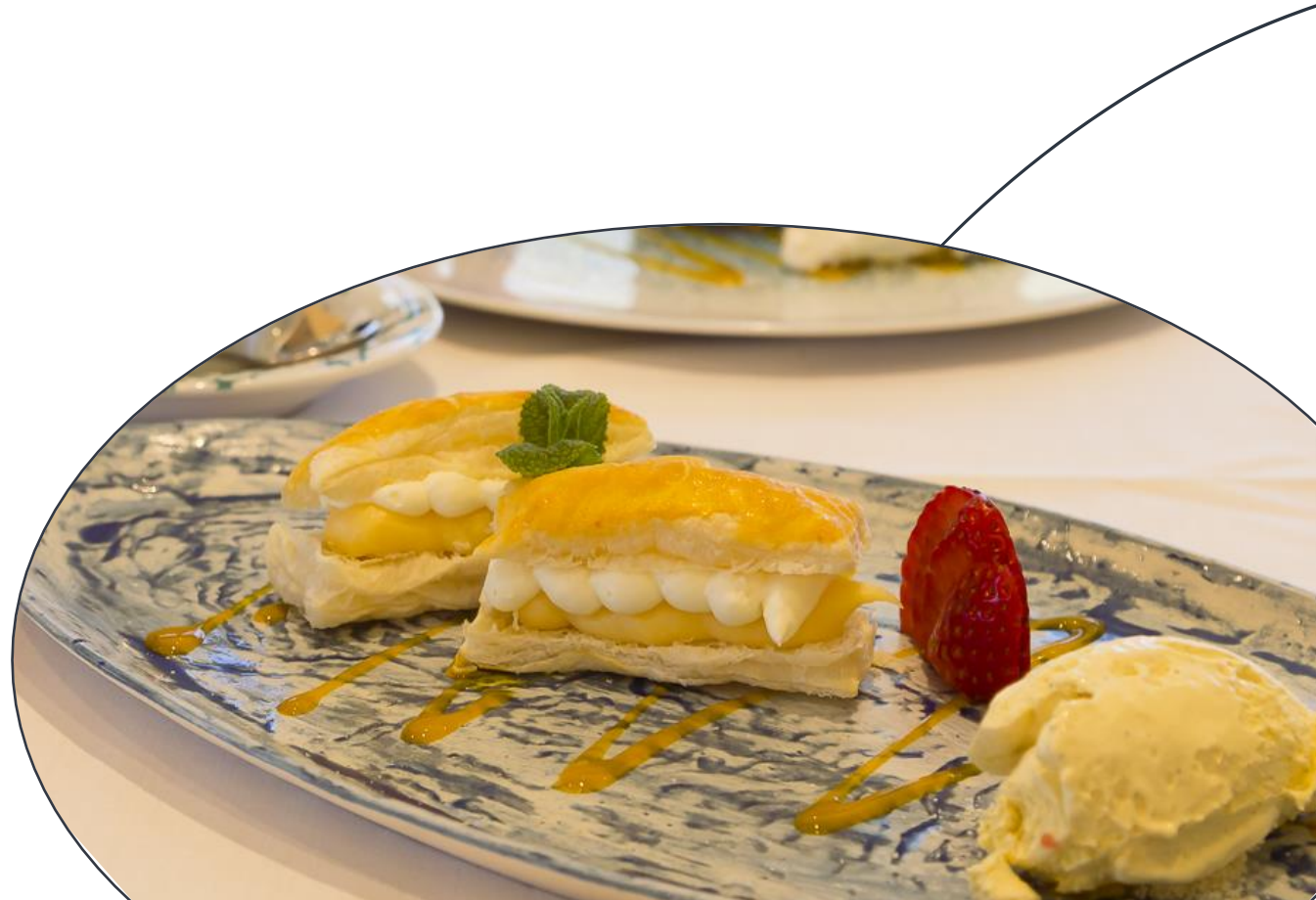
Petit fours

Main Course

Charcoal-roasted goat shoulder with thinly sliced potatoes

Dessert

Puff pastry cream pie "pantxineta"



84€/pp + VAT

Kid's menú 1

Chef's Appetizer

Assortment of starters to share

- Selection of Iberian cold cuts (ham, loin, chorizo, and salchichón)
- Homemade ham croquettes.

Included in menu

Bread

Mineral water

Soft drinks

Petit fours

Main Course

To choose

- Hake bites with crisps
- Veal escalope with French fries

Dessert

Chocolate mousse

28,5€/pp + VAT



Kid's menu 2

Chef's Appetizer

Assortment of starters to share

- Selection of Iberian cold cuts (ham, loin, chorizo, and salchichón)
- Homemade ham croquettes.
- Puerto Chico-style battered squid strips

Included

Bread

Mineral water

Soft drinks

Petit fours

36,5€/pp + VAT

Main Course

Grilled lamb chops with French fries

Dessert

Chocolate brownie with ice cream.



Contact details

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Bookings

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