

ALABARDEO
POZUELO

Groups Menu

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.

Menu 1

Chef's Appetizer

First Course

Grilled vegetables timbale with caramelized goat cheese, raisins, nuts and honey & mustard vinaigrette dressing.

Main Course

Roasted sea bass with Bilbaine sauce and boulangere potatoes

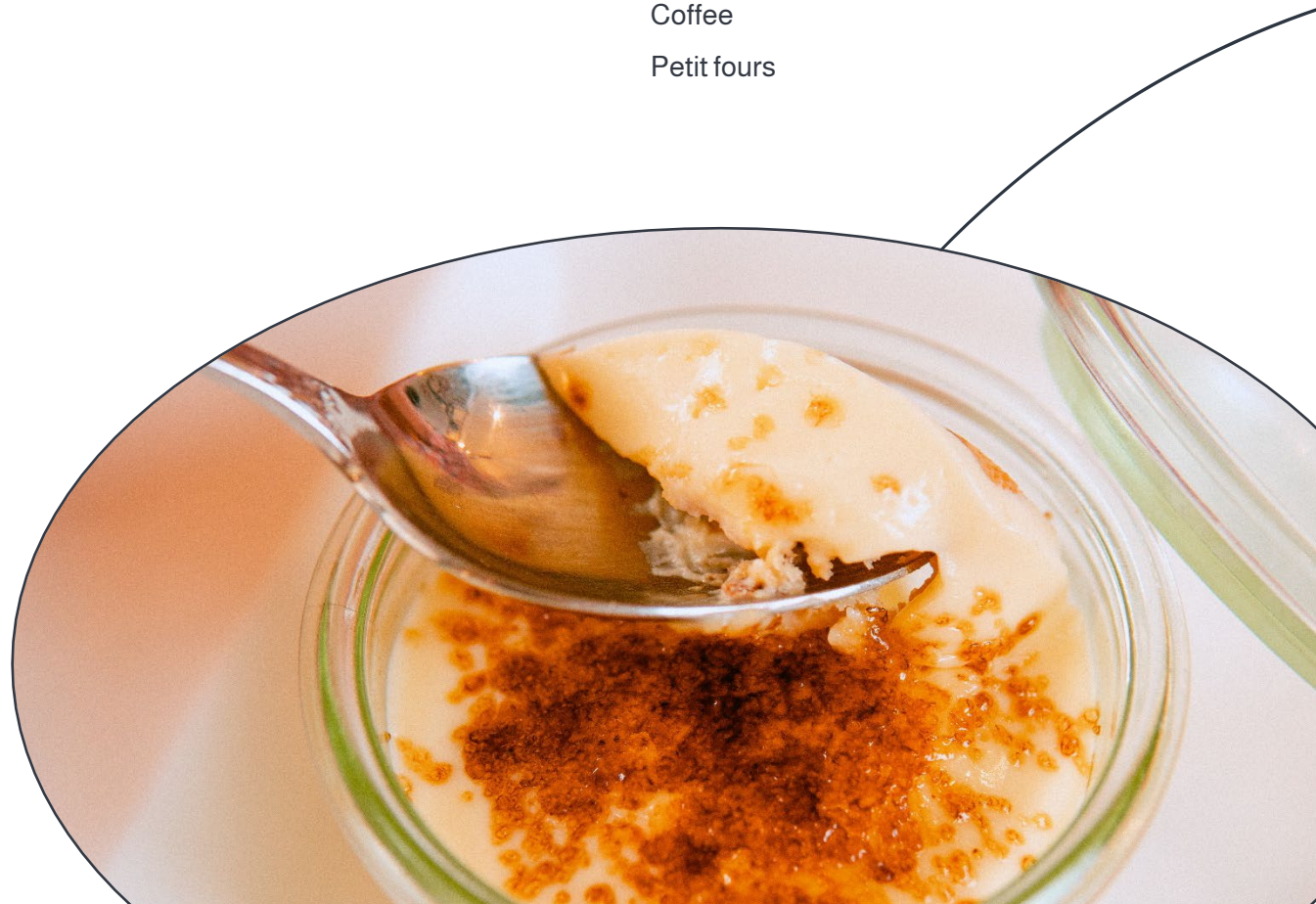
58,5€/pp + VAT

Dessert

Puff pastry cream pie "pantxineta"

Included in menu

Bread
Mineral Water
Wine
Coffee
Petit fours



Menu 2

Chef's Appetizer

First Course

Marinated tuna tartare with avocado, kimchi
mayonnaise dressing and mullet roe

Main Course

Roasted duck confit with orange sauce
and corn flan

59,5€/pp + VAT

Dessert

Warm apple Tarte Tatin with
vanilla ice cream

Included in menu

Bread
Mineral Water
Wine
Coffee
Petit fours



Menu 3

Chef's Appetizer

First Course

Assortment of starters to share:

Selection of Iberian cured meats and Manchego

PDO spanish cheese

Typical Spanish Seafood Salad with mayonnaise

Traditional sausage "txistorra" stew with cider

Fried Padron peppers

Main Course

To choose

Hake fillet in garlic green sauce with

baby clams

or

Chargrilled in charcoal oven matured

rib eye steak

65€/pp + VAT

Dessert

Alabardero style french

toast

Included in menu

Bread

Mineral Water

Wine

Coffee

Petit fours



Menu 4

Chef's Appetizer

First Course

Assortment of Starters to Share:

Cured acorn fed Iberian ham with crystal bread and fresh tomato compote
Puerto Chico-style fried squid
Homemade ham Croquettes
Scrambled eggs with wild mushrooms and shrimps

Main Course

½ Charcoal roasted turbot fillet with vegetable chop suey &
½ Chargrilled beef tenderloin fillet with rosemary potatoes and green asparagus

69€/pp + VAT

Dessert

Homemade Cheesecake

Included in menu

Bread
Mineral Water
Wine
Coffee
Petit fours



Menu 5

Chef's Appetizer

Santoña anchovies with spiced tomato

First Course

Chargrilled artichokes filled with codfish brandade, olive tapenade and baby broad beans

Main Course

Charcoal roasted suckling lamb shoulder with boulangere potatoes

Dessert

Crème brûlée

Included in menu

Bread

Mineral Water

Wine

Coffee

Petit fours

83€/pp + VAT



1st Gala Menu

Starter to Share

Cured acorn fed Iberian ham with crystal bread and fresh tomato compote

First Course

Scallop carpaccio with truffled cauliflower cream and watercress salad

Second Course

Perigourdine salad: foie terrine, cured duck ham, shimeji mushrooms, raspberries and parmesan cheese crispy.

Main Courses

Braised croaker fish fillet with crab meat
"Txangurro" ravioli and leek in textures &
Duck magret with apple chutney, raspberry sauce and juniper berries.

Dessert

Seasonal fruit sorbet
Orange cookie filled with chocolate and mango mousse.

105€/pp + VAT



2nd Gala Menu

Starter to Share

Cured acorn fed Iberian ham with crystal bread and fresh tomato compote

Chef's special appetizer:

Seasonal cream shot
Santoña anchovy "00"
Iberian ham croquette

First Course

Lobster salad with grilled scallops, avocado, crab meat "Txangurro" and mango mayonnaise.

Second Course

Sea urchin stuffed with crab meat, leeks and gratinated with txakoli wine sauce

Main Courses

Hake fillet with baby squid stew and spinach tempura
&

Beef tenderloin fillet with grilled foie, truffled potato parmentier, mushroom ragout and grilled green asparagus.

Dessert

Seasonal fruit sorbet
Chocolate in textures: cacao tiles, mint ganache, sponge cake and orange jelly

121€/pp + VAT



ALABARDERO

POZUELO

Included in Gala Menus

Cellar:

White Wine Naia (D.O Rueda)

Red Wine La Celestina de Atauta (D.O. Ribera del Duero)

Dessert Wine Lustau "San Emilio" Pedro Ximenez (D.O. Jerez-Xérès-Sherry)

Champagne Pol Cochet Blanc de Blancs 2014

Beers, soft drinks and mineral waters

Selection of coffees and teas

Petit fours of our Obrador

Personalized Minutes

Floral decoration centerpiece

*Special spirits drinks price : IMPORT: 9€ + VAT

/PREMIUM: 15€+ VAT



Kids Menu 1

Chef's Appetizer

First Course

Assortment of starters to share

Homemade Ham Croquettes

Selection of cured meats and

Manchego PDO Spanish cheese

Included in menu

Bread

Mineral Water

Soft drinks

Petit fours

27€/pp + VAT

Main Course

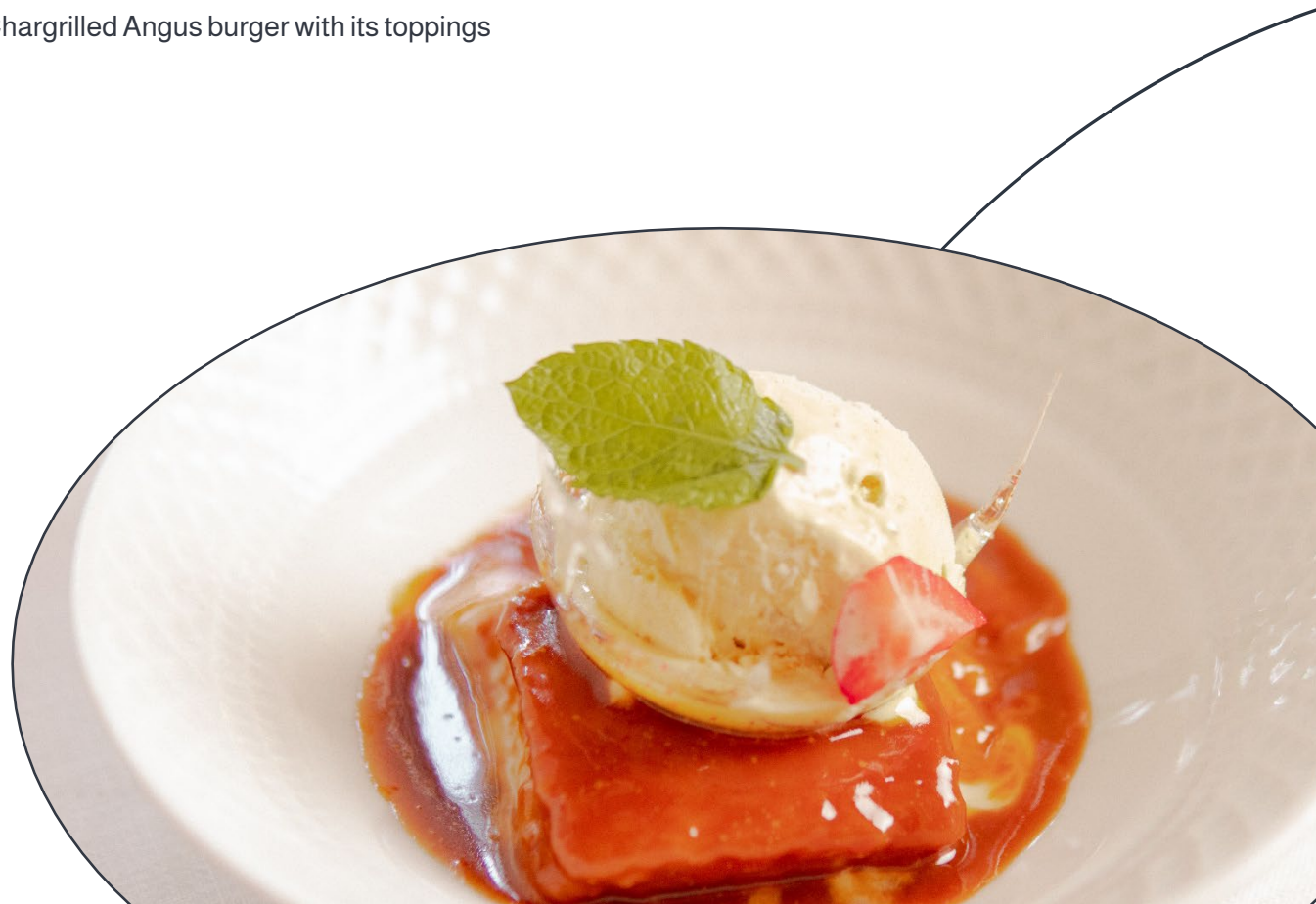
To choose

Charcoal grilled marinated our style half
chicken or

Chargrilled Angus burger with its toppings

Dessert

Chocolate cake with ice cream



Kids Menu 2

Chef's Appetizer

First Course

Assortment of starters to share

Homemade ham croquettes.
Selection of cured meats and
Manchego PDO Spanish cheese.
Puerto Chico-style fried squid

Included in menu

Bread
Mineral Water
Soft drinks
Petit fours

35€/pp + VAT

Main Course

Chargrilled beef tenderloin fillet with french
fries or salad

Dessert

Chocolate cake with ice cream



Contact details

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