

ALABARDERO

♦ COCINA DE MERCADO ♦

Pozuelo

## Groups Menu 2026

# 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.

# ALABARDERO

• COCINA DE MERCADO •

Pozuelo

## Menu 1

### *Chef's Appetizer*

### *Starter*

Charcoal-grilled artichokes with foie shavings

### *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*

Tiramisu

62€/pp + VAT





# Menu 2

## *Chef's Appetizer*

### *Starter*

Creamy oxtail rice

### *Included in menu*

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

Petit fours

## *Main Course*

Grilled venison loin with red berries

## *Dessert*

La Viña cheesecake

64€/pp + VAT



# Menu 3

## *Chef's Appetizer*

### *Assorted table starters:*

- Selection of Iberian cold cuts (ham, loin, chorizo, and salchichon).
- Our seafood-inspired Russian salad
- Homemade cod croquettes
- Crispy prawns with wasabi mayonnaise

### *Main Course (to choose)*

- Grilled tuna loin with violet potato parmentier
- Charcoal-grilled aged beef entrecote with fried potatoes and roasted peppers

69,5€/pp + VAT

## *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



## 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
- Soria-style pork cracklings

### *Main Course*

- Grilled turbot fillet with vegetable chop suey
- Charcoal-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

72€/pp + VAT





## Menu 5

### *Chef's Appetizer*

Santoña anchovies and piparras peppers with crystal bread

### *Starter*

Piquillo peppers stuffed with spider crab

### *Included in menu*

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

Petit fours

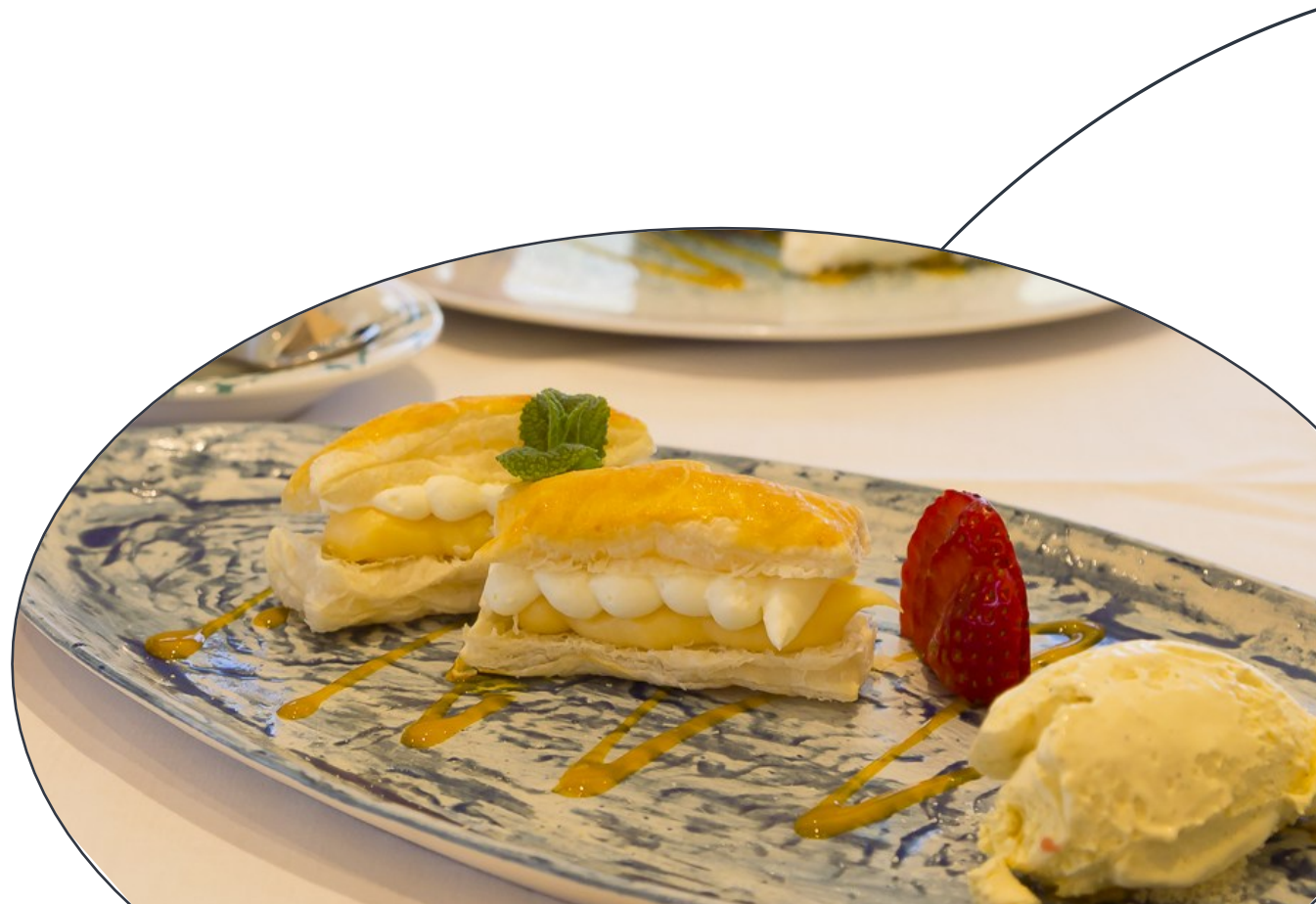
### *Main Course*

Charcoal-roasted goat shoulder with thinly sliced potatoes

### *Dessert*

Thin apple tart with vanilla ice cream

86€/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

30€/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

40€/pp + VAT

## *Main Course*

Grilled lamb chops with French fries

## *Dessert*

Chocolate brownie with ice cream.





# Contact details

## Adress

2, Benedicto XVI Street (Parque Prados de Torrejón)

## Bookings

918 63 47 48

restarurante@alabarderopozuelo.es

## Web

[www.alabarderopozuelo.es](http://www.alabarderopozuelo.es)

