

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.

Menu 1

Chef's Appetizer

Starter

Charcoal-grilled artichokes with foie shavings

Main Course

Sole Meunière with baby potatoes

Dessert

Tiramisu

Included in menu

Bread

Mineral water

White wine D.O Rueda

Red wine D.O Rioja Crianza

Coffe or teas

Petit fours

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

72€/pp + VAT

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



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

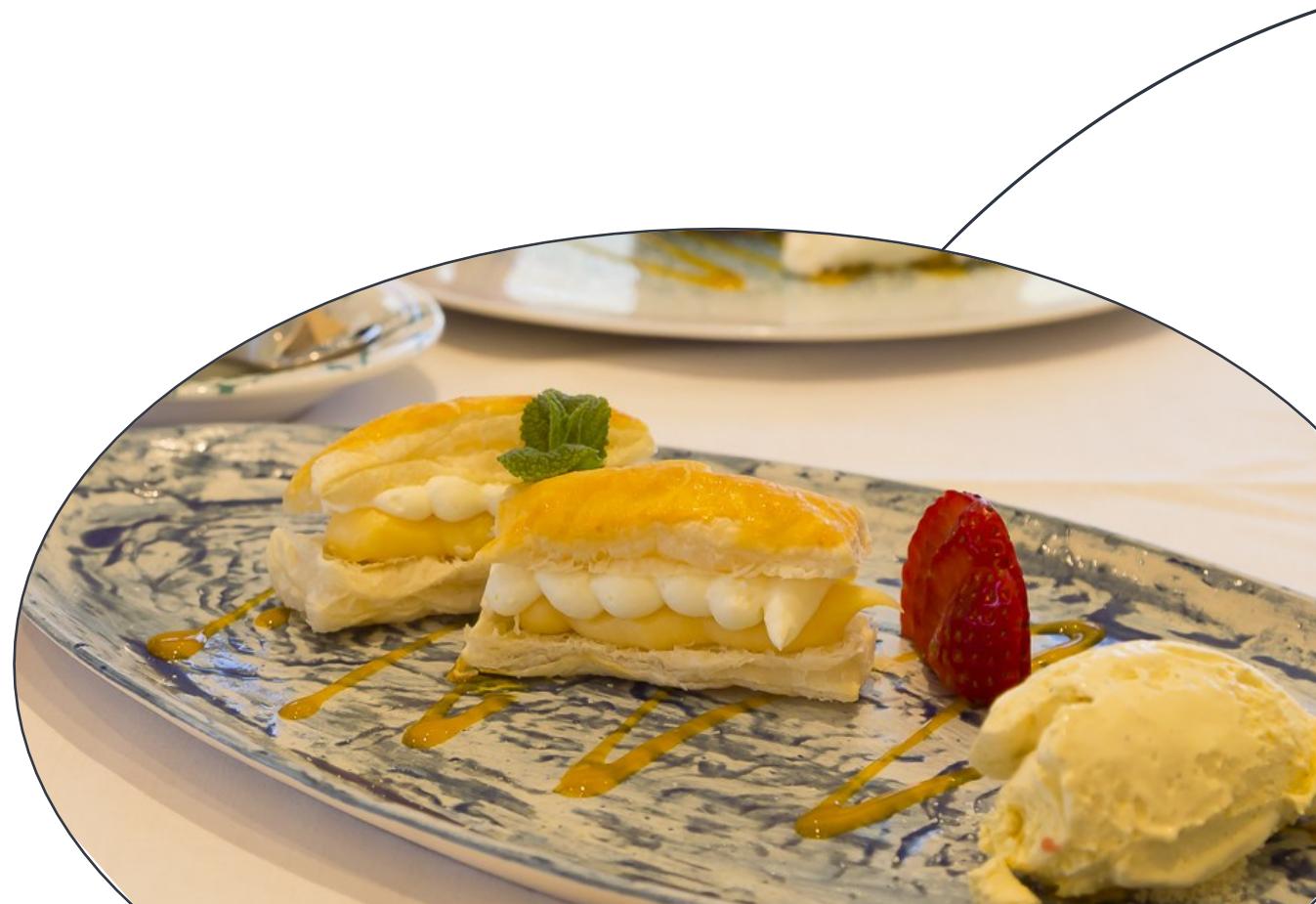
Main Course

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

Main Course

Grilled lamb chops with French fries

Dessert

Chocolate brownie with ice cream.



40€/pp + VAT

Contact details

Address

2, Benedicto XVI Street (Parque Prados de Torrejón)

Bookings

918 63 47 48

restarurante@alabarderopozuelo.es

Web

www.alabarderopozuelo.es

