

LA TABERNA DEL
ALABARDERO
WASHINGTON D.C

*~Restaurant Week Menu
January 2011~*

*Tapas and Paella Valenciana (minimum 2 guests)
available outside of the Restaurant Week Menu*

Starters

**Crema Tibia de Lentejas, Mojellas
Y Curry**

Warm Lentils Cream topped with Sweetbread
and Curry Emulsion

**Ensalada de Ventresca de Atún Confitada
sobre Berenjena y Patata**

Confit Tuna belly served over a bed of Roasted
Eggplant and Potato Salad

**Lasaña de Rabo de Toro, Béchamel de
Comino y Queso Mahón**

Braised Oxtail Lasagna with Cumin Béchamel
Sauce and Mahon Cheese

**Huevos Rellenos de Bacalao y Gambas,
Hortalizas Tiernas y Cebolla Morada**

Broiled Egg stuffed with Codfish Brandade
and Shrimp served with Fresh Vegetables and
Sweet Onion

Main Course (choose one)

**Chipirones Encebollados en su Tinta con
Huevos Revueltos de Ajos Tiernos**

Grilled Squid served with Caramelized onion,
and Scramble Eggs with Tender garlic and
topped with Squid Ink Sauce

**Pargo a la Bilbaina con dos Texturas de
Setas al Ajillo y Pan Crujiente**

Red Snapper served in a Garlic, Parsley and
Cayenne Pepper Sauce with Wild Mushroom in
textures and a Bread Crust

**Salmon a la Plancha con Capuchina de
Mejillones, Vinagreta de Caviar
Y Bouquet de Mizuna**

Grilled Salmon served over a bed of Mussels
Sauce and Caviar Vinaigrette topped with a
Salad Bouquet

Meat and Poultry

**Manitas de Cerdo Estofadas sobre
Cremoso de Cebollino y Ropa Vieja de
Garbanzós**

Pig's Trotters Braised with Vegetables over a
Creamy Scallion Pure and topped
With "Ropa Vieja"

**Pollo en Pepitoria sobre Pisto de
Calabacion y Espinaca Crujiente**

Boneless Chicken in a Saffron and Almond
Sauce served with Crispy Spinach and Zucchini
Ragout

**Osobuco Asado en salsa de Pedro
Ximenez, Chips de Patata y Alcachofas
Estofadas**

Braised Veal Shank in a P.X Sauce,
Home-made Potato Chips and Artichokes

Dessert

(Choose One)

**Tarta de Queso Cremoso con Helado de
Pasas y Anís**

Cheesecake with Raisins and Anise Ice cream

**Estofado de Frutos Rojos, Toque de
Modena, Helado de Yogurt y Chocolate**

Mix of Red Fruits in a Light Syrup with a
Dustin of Vinegar, Topped with Yogurt
Ice cream and a Chocolate Cookie

**Arroz con Leche Emperatriz con Helado de
Mandarina**

Homemade Rice Pudding with
Clementine Ice Cream

Price per Person

\$20.11 Lunch

\$35.11 Dinner

*Wines Recommendations by Sommelier
Gustavo Iniesta*

Sparkling Wines (D.O Cava)

| | |
|--|------|
| 2007 Mont Marcal Rose | \$28 |
| NV Conde de Subirats Brut. Xarel-lo, Macabeo, Parellada | \$29 |

White Wines

| | |
|---|------|
| 2009 Valdelainos.Verdejo (D.O.Rueda) | \$26 |
| 2009 Portal White. Garnacha Blanca (D.O. Terra Alta) | \$27 |
| 2009 Nessa. Albarino (D.O. Rias Baixas) | \$30 |

Rose Wines

| | |
|--|------|
| 2009 Montecastrillo Rosado. Tempranillo (D.O. Ribera del Duero) | \$30 |
|--|------|

Red Wines

| | |
|--|------|
| 2008 El Molinet.Tempranillo, Cab.Sauvignon (D.O. Valencia) | \$28 |
| 2007 Atrium Merlot (V.D.T Castilla y Leon) | \$40 |
| 2009 GR-147. Garnatxa.Carineña Cab.Sauvignon (D.O Priorat) | \$35 |
| 2008 Juan Gil .Monastrell (D.O.Jumilla) | \$38 |
| 2007 Abadia Retuerta Selecion Esp. Tempranillo (V.D.T Castilla y Leon) | \$40 |
| 2008 Termes. Tempranillo (D.O Toro) | \$45 |
| 2004 Brozal. Tempranillo (D.O. La Rioja) | \$48 |

Especial Pitcher of Sangría \$ 22

*Lugares de Ensueño, Restaurantes de Calidad
Fantasy Places, Quality Restaurants*



Ctra. San Pedro a Ronda km. 167
Cerro Artole s/n
29679 Marbella (Benahavis) Spain
Ph: 011-34 95 281 27 94
Fax: 011-34 94 281 86 30
alabarderosort@grupolezama.es

RESTAURANT
Felipe V, 6
28013 Madrid, Spain
PH: 011 34 902 13 0222
Fax: 011 34 91 542 8102
alabarderosmadrid@grupolezama.es

RESTAURANT
1776 Eye Street N.W
20006 Washington, DC USA
PH: 1 202 429 2200
Fax: 1 202 775 3713
taberna.dc@alabardero.com

CAFE-RESTAURANT
Private Rooms
Pza. Oriente, 2
28013 Madrid, Spain
Ph: 011-34 902 48 83 00
Fax: 011-34 91 547 77 07
cafeoriente@grupolezama.es



CAFE-RESTAURANT
Pza. Oriente, 4
28013 Madrid, Spain
Ph: 011-34 91 548 46 20
Fax: 011-3491 547 77 07
cafeoriente@grupolezama.es

Barrio de San Prudencio, 29
01450 Lezama (Alava), Spain
Ph: 011-34 94 589 26 76
Fax: 011-34 94 589 26 75
iruaritz@grupolezama.es



RESTAURANT
2328 1st Avenue
98121 Seattle, WA, USA
PH: 1 206 448 8844
Fax: 1 206 448 2242
taberna.seattle@alabardero.com



HOTEL-RESTAURANT-
SCHOOL
Zaragoza, 20
41001 Seville, Spain
Ph: 011-34 95 450 2721
Fax: 011-34 95 456 36 66
alabarderosvilla@grupolezama.es



LA TABERNA DEL
ALABARDERO
WASHINGTON D.C

*Restaurant Week
Winter Menu
2011*

*1776 "Eye" Street NW
Washington DC, 2006
202 429 2200
www.alabardero.com*