

LA TABERNA DEL  
**ALABARDERO**  
SEATTLE

**Dinner Menu #1**

**Tapas**

Tortilla Española-**Traditional Potato Omelet**

Chorizo a la Parrilla-**Grilled Spanish Chorizo**

Croquetas de Jamon y Pollo-**Ham and Chicken Croquettes**

Jamon Serrano y Queso Manchego-**Serrano Ham and Manchego  
Cheese**

**First Course**

Manojillo de la Huerta-**Small Mesclun Salad with Raspberries Vinaigrette**

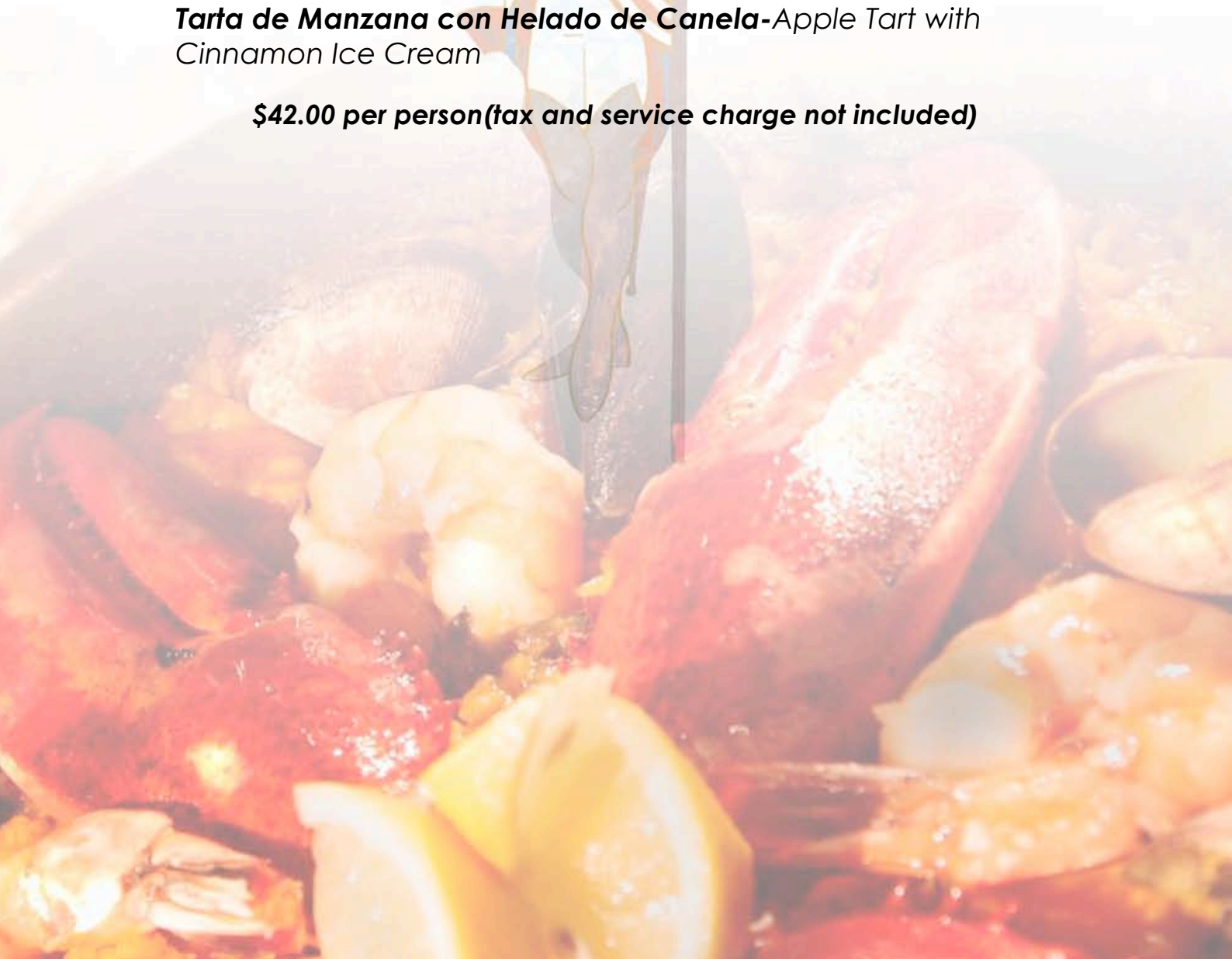
**Main Course**

Paella Mixta-**Saffron Rice with Chicken, Seafood and Vegetables**

**Dessert**

***Tarta de Manzana con Helado de Canela***-*Apple Tart with  
Cinnamon Ice Cream*

**\$42.00 per person (tax and service charge not included)**



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**Dinner Menu #2**

**Tapas**

Chistorra de Arbizu-**Traditional Navarra Style Chorizo**  
Croquetas de Jamon Serrano-**Serrano Ham Croquettes**

**First Course**

Crema de Puerros-**Smoked Leek Soup with Dungeness Crab Tartar**

**Main Course**

*A Elegir/Choice of:*

Escalopines de Ternera-**Veal Escalopini with Normanda Sauce and Potato Puree**

o/or

Paella Mixta-**Saffron Rice with Chicken, Seafood and Fresh Vegetables**

o/or

Salmon Salvaje de Alaska-**Wild Alaskan Salmon with Citrus Vinaigrette**

**Dessert**

**Arroz con Leche**-*Alabardero Rice Pudding in a Cinnamon Tulip*

**\$55.00 per person (tax and service charge not included)**



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**Dinner Menu #3**

**Tapas**

Croquetas de Jamon Serrano-**Serrano Ham Croquettes**

Calamares a la Andaluza-**Fried Squid Andalusian Style**

**First Course**

Gratinado de Queso de Cabra con Verduritas-**Goat Cheese and Vegetables au Gratin with Honey and Walnuts**

**Main Course**

Dorada en Costra de Sal con Compota de Tomate y Albahaca-**Salt-Baked Silver Snapper , Tomato and Basil Compote with Smoked Potatoes**

**Dessert**

Sopa de Chocolate Blanco-**White Chocolate and Yogurt Soup, Macerated Strawberries with Kiwi Sorbet**

***\$45.00 per person (tax and service not included)***



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**Dinner Menu #4**

**Tapas**

Jamon Serrano y Queso Manchego-**Serrano Ham and Manchego Cheese**

Tortilla de Patatas-**Traditional Potato Omelet**

**First Course**

Degustacion de Bacalao-**Codfish Tasting: Codfish Brandade Sandwich, Codfish Omelet, Foie-Gras Banana and Smoked Codfish, Marinated Codfish on Toast Rubbed with Fresh Tomato**

**Main Course**

Magret de Pato-**Roasted Duck Breast in a Raspberries Vinegar with Fruit Compote**

**Dessert**

Canutillos Rellenos-**Stuffed Cones with Calvados Apple Liqueur-Infused Custard Cream**

***\$48 per person (tax and service charge not included)***



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**Dinner Menu #5**

**Tapas**

Chistorra de Albizu-**Traditional Navarra Style Chorizo**

Tortilla de Patatas-**Traditional Potato Omelet**

**First Course**

Ensalada de Salmon Marinado-**Marinated Salmon Salad with Sweet 'n  
Sour Sauce and Beet Vinaigrette**

**Main Course**

Solomillo Iberico-**Grilled Pork Tenderloin with Picon Blue Cheese Sauce  
and Fresh Local Vegetables**

**Dessert**

Compota de Manzana-**Apple Compote with Sponge Cake and  
Mandarin Ice Cream**

***\$46.00 per person (tax and service charge not included)***



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**Dinner Menu #6**

**Tapas**

Croquetas de Jamon Iberico-**Iberico Ham Croquettes**

Chistorra de Albizu-**Traditional Navarra Style Chorizo**

**First Course**

Ensalada de Guacamole y Langostinos con Mahonesa de Mango-  
**Avocado and Prawn Salad with Mango Mayonaisse**

**Main Course**

Lomo de Buey al Oporto con Patatas y Pimientos-**Grilled Beef Sirloin  
Steak with Baked Potatoes and Peppers**

**Dessert**

Arroz con Leche -**Alabardero Rice Pudding in a Cinnamon Tulip**

***\$52 per person (tax and service charge not included)***

**Note: Please inquire about any additions, changes or substitutions to these menus as they will result in price changes.**