



# ALABARDERO

*catering & experiences*

Corporate Menus  
Museo del Traje

2025

# The Space

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ALABARDERO  
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The **MUSEO DEL TRAJE** is a modern building, endorsed with a national architecture award and there magnificent glazed rooms, overlooking a lush garden with fountains and terraces that makes it one of the most attractive places in Madrid to celebrate your event.

**Grupo Lezama**, National Gastronomy Award 2013, complements this environment with a gastronomic offer and service of the highest level.



# Index

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1. Coffee Break	5
2. Brunch	6
3. Spanish traditional menus	8
4. Cocktail menus	9
5. Thematic buffets	16
6. Welcome cocktails	19
7. Executive menus	20
8. Gala menus	24
9. Open bar	26
10. Thematic bar	27
11. Second dinner	28
12. General information	29
13. Situation	31





# ALABARDERO

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# Coffee break

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## Welcome Coffee

- Assortment of minipastries (2 pieces)
- Coffees, teas, waters and juices.

Price: 8,50 € + 10%  
VAT / pp

Duration time 30 min.

\*This cocktail has to be requested together with a seated menu, or a meeting followed by a lunch or dinner.

## Coffee Break 1

- Assortment of mini pastries (mini croissants with several toppings)
- Iberian ham and fresh tomato mini sandwich
- Cranberry chia Greek yogurt pudding
- Coffee, teas, waters and juices

Price: 11,00 € + 10%  
VAT / pp

## Coffee Break 2

- Selection of sweet and salted mini pastries
- Belem pastries filled with raspberries
- Seasonal fruits skewer
- Bretzel bread with pastrami, arugula and tartare sauce
- Brioche bun filled with butter, avocado and smoked salmon
- Iberian ham mini sandwich with "salmorejo" (Spanish cold tomato soup)
- Coffees, teas, waters and juices

Price: 14,00 € +  
10% VAT / pp

Duration is approximately 45 minutes

**In venues: Garden Room, C. Arte Room and Terrace 3% additional charge.**

Groups size: minimum requested 50 people; for smaller groups please check prices of logistics, structure and service to our staff.

# Brunch - Breakfast

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## Buffet service style

- Selection of Mini pastries
- Mini breakfast muffins with its jellies and homemade ghees.
- Greek yogurt with cereals.
- Variety of smoothies:
  - Banana with mango, acai, blueberry
  - Mango with carrot , pineapple and passion fruit.
  - Mango with banana, pineapple, peach, coconut and blue spirulina

## Tray service style

- Mini banana bread with sesame meringue and candied pumpkin seeds
- Arepa filled with cheese and iberian ham
- Truffled mortadela, burrata cheese and pistachio praline Focaccia
- Small potatoes omelettes with caramelized onion
- Smoked eel blini , salmon roes and dill sauce

## Beverages

- Coffee, water and teas

Price: 35,00 € +  
10% VAT / pp

Duration time: 60 minutes

# Brunch - Lunch

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## Buffet service style

- Cecina from Leon (special cold meat) and cured Mahon cheese with crystal bread
- Selection of smoked and marinated fish with blini pancakes.
  - Cesar Taco filled with shredded chicken , lettuce and parmesan cheese
  - Humus shot with sesame seeds, guacamole and crudites

## Tray service style

- Melon skewer with iberian ham and olive oil caviar
- Museo del Traje special skewer "gilda" (cockle, piparra pepper sauce, olives and pickled onion skewer)
- Mini cassava cheese bread filled with barbecue pulled pork
- Tostones (banana chips), avocado and poached egg.
- Vegan samosas with refried kidney beans dip
  - Small corn tequeños with cheese and jalapeño pepper

## Beverages

- Wines, beers, soft drinks

Price: 39,00 € +  
10% VAT / pp

Duration time: 75 minutes

\*Brunch menus only will be served in the morning till 13:00 am.  
Lunchs after this time should be in tray serving style.

# Spanish classic

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## Spanish Classic 1

- Selection of premium pickles
- Smoked salmon and sorrel cheese Mille feuille
- Assorted of Iberian pork meats and its breads
- Artisan cheese platter with crispy bread

## Beverages

- Etcétera (D.O.Rueda) white wine
- Taberna del Alabardero red wine
- Beers
- Soft drinks
- Mineral Water

Price: **25,00 €** +  
10% VAT / pp

## Spanish Classic 2

- Crispy tubers with humus and avocado mini glass
- Variety of fresh anchovies skewers
- Iberian ham slices with crispy bread
- Artisan spanish cheeses platter
- Turkey fuet sticks with payoyo cheese cream
- Foie nougat with lotus biscuit powder and pear
- Burratina cheese skewer with tomato and pesto alla genovese

## Beverages

- Etcétera (D.O.Rueda) white wine
- Taberna del Alabardero red wine
- Beers
- Soft drinks
- Mineral Water

Price: **30,00 €** +  
10% VAT / pp

Duration time: 45 minutes. For minimum 100 people. For smaller groups please check prices with our staff.

**Additional charge 3% in venues: Garden Room, C Arte Room and Terrace**



# Cocktail menus

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## Cocktail 1

- Truffled mortadela, parmesan cheese and pistachio platter
  - Avocado tartar, chilli pepper, nopales and mango mayonnaise peruvian causa
  - Seasonal cream shot (cold or warm)
  - Salmon tartar marinated in miso, mustard and capers with crispy tapioca
  - Pastrami bikini with cabbage salad and swiss cheese
  - Caramelized onion , brie cheese and guanciale croquettes
  - Codfish fritter pavias with saffron mayonnaise
  - Mapo tofu Bao with Kimchi shimeji mushroom
  - Crispy guinea fowl wings with butter sauce and honey
  - Hot dog Nuremberg brioche with foie sauce and red berries
- 
- Our special Petit Fours

## Beverages

- Etcétera (D.O.Rueda) white wine
- Taberna del Alabardero red wine
- Beers
- Soft drinks
- Mineral Water

Price: **49,50 €** + 10% VAT / pp

Duration time: 75 minutes.

**Additional charge 3% in venues: Garden Room, C Arte Room and Terrace**

# Cocktail menus

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## Cocktail 2

- Selection of boiled Iberian pork meat and Spanish cheeses
- Salmon marinated in beetroot, tamarind and avocado cheese cream skewer
- English muffin filled with rosemary butter, cured egg yolk and roastbeef
- Lemon fish Tartar with yuzu juice, sesam seeds and soya
- Museo del Traje special skewer "gilda" (cockles, piparra pepper cream, olives and pickled onion skewer)
- Seasonal cream shot (cold or warm)
- Iberian ham croquettes
- Traditional Chistorra sausage mini skewer with baby pickle onions and romesco dressing
- Chinese cabbage and tofu gyoza with chilli oil dressing
- Blazed scallop with kimuchi mayonnaise
- Pulled beef brisket brioche with monterrey cheese and mizuna
  
- Our special Petit Fours

## Beverages

- Etcétera (D.O.Rueda) white wine
- Taberna del Alabardero red wine
- Beers
- Soft drinks
- Mineral Water

Price: 53,00 € + 10% VAT / pp

Duration 90 minutes.

**Additional charge 3% in venues: Garden Room, C Arte Room and Terrace**

# Cocktail menus

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## Cocktail 3

- Variety of cold Iberian meats from Extremadura with Cesar Manchego cheese
- Santoña anchovy with gochujang butter, crispy biscuit and piparra pepper emulsión
- Cesar Taco with shredded chicken, lettuce and parmesan cheese
- Foie sushi, candied pear and raspberry
- Sea bass ceviche with mango and tiger's milk emulsión
- Seasonal cream shot (warm or cold)
- Boletus and truffle croquettes
- Deconstructed Alabardero omelette snack
- Chicken tinga Bao with macerated chipotles Chile, goat cheese crumbs and microcilantro
- Crispy octopus balls, piment d'espelette mayonnaise and dried tuna flakes
- Mini burger dry aged, mango chutney and brie cheese
- Our special Petit Fours

## Beverages

- Etcétera (D.O.Rueda) white wine
- Taberna del Alabardero red wine
- Beers
- Soft drinks
- Mineral Water

Price: 60,00 € + 10% VAT / pp

Duration time: 90 minutes.

**Additional charge 3% in venues: Garden Room, C Arte Room and Terrace**

# Cocktail menus

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## Cocktail 4

- Iberian ham and artisan cheeses platter
  - Seasonal cream shot (warm or cold)
  - Burrata cheese salad, tomatoes in texture and basil
  - Foie nougat, lotus powder and pineapple
  - Tuna tartar, lime, ginger and pickle radish
  - Egg with bacon snack with truffled parmentier cheese
  - Selection of croquettes (cod/ewe's milk/Orange /chicken/japanese curry style)
  - Vegetables Samosa with yogurt and curry sauce
  - Gratinated scallops with kimuchi mayonnaise and finger lime
  - Duck confit tempura Maki with soybeans and hoisin sauce
  - Barbecue Brisket shredded Bao, black garlic, pickled beetroot and cilantro
  - Beef chop macerated in miso skewer with cherry tomatoes and Port wine sauce
- 
- Our special Petit Fours

## Beverages

- Etcétera (D.O.Rueda) white wine
- Taberna del Alabardero red wine
- Beers
- Soft drinks
- Mineral Water

Price: **64,50 €** + 10% VAT / pp

Duration time: 90 minutes.

**Additional charge 3% in venues: Garden Room, C Arte Room and Terrace**



# Cocktails menus

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## Selection of cold snacks

- Iberian ham slices with grissini 4,60€
- Selection of Extremadura cured pork meats and Cesar Manchego cheese 4,10€
- Variety of Iberian cold meats with their toasts 4,10€
- Iberian ham platter and artisan cheeses platter 4,30€
- Cesar manchego cheese platter with their bread sticks 4,10€
- Variety of Catalan cold meats and spanish cheeses 3,90€
- Truffled mortadela platter with parmesan cheese and pistachio 4,30€
- Cecina de Leon, smoked dried meat loin, mahon cheese with crispy bread 4,20€
- Selection of smoked and marinated fish with blini pancakes 4,20€
- Avocado tartar, jalapeño pepper, nopales and mango mayonnaise peruvian causa 4,40€
- Seasonal shot cream (cold or warm) 2,60€
- Salmon tartar marinated in miso, mustard and capers with crispy tapioca 2,10€
- Salmon marinated in beetroot, tamarind and avocado cheese cream skewer 3,00€
- English muffin filled with rosemary butter, cured egg yolk and roastbeef 3,30€
- Lemon fish Tartar with yuzu juice, sesam seeds and soya 2,40€
- Santoña anchovy with gochujang butter, crispy biscuit and piparra pepper emulsion 3,60€
- Foie sushi, candied pear and raspberries 3,70€
- Sea bass ceviche with mango and tiger's milk 3,60€
- Burrata cheese salad, tomatoes in texture and basil 3,40€
- Foie nougat, lotus powder and pineapple 3,40€
- Tuna tartar, lime, ginger and pickled radish 3,80€
- Smoked eel bblini, salmon roes and dill sauce 3,70€
- Caesar Taco filled with shredded chicken, lettuce and parmesan cheese 3,50€
- Humus shot with sesame seeds, guacamole and crudites 2,80€
- Melon skewer with iberian ham and olive oil caviar 4,50€
- Museo del Traje special skewer "gilda" (cockle, piparra pepper cream, olives and pickled onion skewer) 1,80€
- Smoked salmon and sorrel cheese Mille feuille 2,90€
- Crispy tubers with humus and avocado mini glass 2,40€
- Variety of fresh anchovies skewers 2,60€
- Turkey fuet sticks with payoyo cheese cream 2,30€
- Burratina cheese skewer with tomato and pesto alla genovese

# Cocktails menus

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## Selection of warm snacks

- Pastrami bikini with cabbage salad and Swiss cheese 3,10€
- Codfish fritter pavías with saffron mayonnaise 3,40€
- Mapo tofu bao with kimchi and shimeji mushrooms 3,30€
- Crispy guinea fowl wings with butter sauce and honey 3,20€
- Nuremberg hot dog in brioche with foie sauce and red berries 3,50€
- Seasonal warm cream shot 2,30€
- Iberian ham croquettes 2,20€
- Traditional chistorra sausage mini skewer with baby pickled onions and romesco dressing 2,60€
- Chinese cabbage and tofu gyoza with chili oil dressing 2,40€
- Glazed scallop with kimchi mayonnaise 4,20€
- Pulled beef brisket brioche with Monterey cheese and mizuna leaves 3,90€
- Boletus and truffle croquettes 2,20€
- Egg and bacon snack with truffled parmentier cheese 4,10€
- Deconstructed Alabardero omelette snack 4,50€
- Chicken tinga bao with macerated chipotle chili, goat cheese crumbs, and micro cilantro 3,20€
- Crispy octopus balls with piment d'Espelette mayonnaise and dried tuna flakes 3,50€
- Dry-aged mini burger with mango chutney and Brie cheese 3,60€
- Cod, ewe's milk, and orange croquettes 2,30€
- Japanese-style chicken curry croquettes 2,10€
- Vegetable samosa with yogurt and curry sauce 2,60€
- Gratinated scallop with kimchi mayonnaise and finger lime 4,40€
- Duck confit tempura maki with soybeans and hoisin sauce 3,10€
- Barbecue shredded brisket bao with black garlic, pickled beetroot, and cilantro 3,40€
- Miso-macerated beef chop skewer with cherry tomatoes and port wine sauce 3,10€
- Cheese and Iberian ham arepa 3,20€
- Truffled mortadella focaccia with burrata cheese and pistachio praliné 3,10€
- Mini Spanish omelettes with caramelized onion 1,80€
- Mini cassava cheese bread filled with barbecue pulled pork 1,90€
- Tostones (banana chips) with avocado and poached egg 2,50€
- Vegan samosas with refried kidney bean dip 2,80€
- Small corn tequeños with cheese and jalapeño pepper 1,80€

# Cocktails menus

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## Selection of sweet snacks

- |  |       |  |       |
|--|-------|--|-------|
| • Belem pastries with raspberry caviar                               | 1,50€ | • Mini pionono with toasted creme            | 1,80€ |
| • Seasonal fresh fruit skewer  | 2,80€ | • Orange with chocolate mini cake pops       | 1,70€ |
| • Red berries brochette  | 3,20€ | • Selection of profiteroles                  | 1,30€ |
| • Cranberry chia Greek yogurt pudding                                | 2,50€ | • Variety of mini macarons                   | 1,50€ |
| • Mini banana bun with sesame meringue and caramelized pumpkin seeds | 2,60€ | • Traditional mini tiramisú                  | 2,60€ |
| • Chocolate mini coulant   | 2,40€ | • Mini lemon pie                             | 2,30€ |
| • Mini apple tatin cake with almond crocante                         | 2,80€ | • Mini caramelized french toast              | 1,80€ |
| • Mini creamy cheese cake  | 2,50€ | • Tapioca pearls with mango and coconut milk | 2,60€ |

# Selection of buffets

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**IBERIAN HAM SLICED CORNER** 100% Iberian Ham Black Label + Master Ham Cutter **850€** + 10% VAT/pp

**ASSORTMENT OF SPANISH CHEESES BUFFET** with toasts and jellies **19,00€** + 10% VAT/pp

**SPECIAL SALADS BUFFET** (can select 3 kinds) **14,00€** + 10% VAT/pp

- Burrata cheese, cherry tomatoes and tomato jam Salad
- Melon salad with gorgonzola cheese and eel
- Octopus, cucumber and sea lettuce
- Cesar Taco

**RICES BUFFET** (can select 2 kinds of rices) **16,00€** + 10% VAT/pp

- "A Banda" rice (with fish and shellfish)
- "Negro" black rice (ink squid rice)
- Vegetables and mushrooms rice
- Oxtail rice

**WARM AND COLD SEASONAL CREAM SOUPS BUFFET** **15,00€** + 10% VAT/pp

(can select 4 kinds)

## Cold

- Strawberries Soup
- Vichyssoise
- Coconut white garlic Soup
- Traditional "Salmorejo" tomato soup

## Warm

- Mushrooms and chestnuts soup
- Cantabrian Seafood cream
- Pumpkin and vanilla

**SEASONAL STEW BUFFET** (can select 3 kinds of stew) **17,00€** + 10% VAT/pp

- "Marmitako" Tuna & potatoes stew
- "Pochas" White beans stew with prawns
- "Purrusalda" Leeks and Cod stew
- Galician beef ragout stew

**COD TASTING BUFFET** Different cooking styles: **22,00€** + 10% VAT/pp

- Al Pilpil
- Ajo arriero
- A la vizcaína

**Additional charge 3% in venues: Garden Room, C arte Room and Terrace**



# Selection of buffets

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## **JAPANESE STREET FOOD BUFFET "IZAKAYA"**

**19,00€** + 10% VAT/pp

- Takoyaki balls
- Gyozas dumplings
- Ramen miso soup
- Tsukune chicken meatballs
- Kabocha croquette

## **SUSHI BUFFET**

**24,00€** + 10% VAT/pp

- Hosomakis,
- Futo makis
- Uramakis
- Nigiri sushi
- Tempura Rolls

## **BARBECUE MEAT BUFFET** (Served with homemade chimichurri dressing and baby potatoes)

**21,00€** + 10% VAT/pp

- Matured beef loin
- Iberian pork tenderloin
- Grilled chicken with mojo sauce

## **PERUVIAN BUFFET**

**17,00€** + 10% VAT/pp

- Peruvian Causa
- Peruvian chicken stew
- White fish Ceviche
- Anticuchos (meat skewers)

## **MEXICAN TACOS BUFFET** (can select 3 kinds)

**19,00€** + 10% VAT/pp

- Cochinita Pibil
- Chicken tinga
- Pastor Chicken
- Portobello mushrooms with huitlacoche
- Chicharrón (fried pork) in green sauce
- Tortilla chips, guacamole and sauces as garnish

## **OCTOPUS BUFFET**

**25,00€** + 10% VAT/pp

- Traditional Galician style octopus served with boiled potatoes
- The octopus tentacles are cut with scissors in small dices and set up in a wooden platter with its paprika and olive oil

**Additional charge 3% in venues: Garden Room, C arte Room and Terrace**

# Selection of buffets

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## **KOREAN BUFFET**

**19,50€** + 10% VAT/pp

- Korean Fried Chicken with 2 kinds of sauces to select:
  - Traditional Dakgangjeong
  - Garlic and parmesan cheese
  - Soybean and ginger
  - Honey and butter
- Tteokbokki pots
- Small Korean Corn Dogs (sausage, sausage/cheese or cheese)

## **ROBATA GRILL SEAFOOD SKEWERS BUFFET**

**26,50€** + 10% VAT/pp

- Sea – scallops
- Tiger prawns
- Salmon
- Red tunabelly
- Alaska Black Cod
- Hamachi

## **TRADITIONAL HOMEMADE DESSERTS BUFFET**

**16,00€** + 10% VAT/pp

- Selection of our best desserts

**Additional charge 3% in venues: Garden Room, C arte Room and Terrace**

# Welcome cocktails

## Welcome Cocktail 1

### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: 9,50 € + 10%  
VAT 1 hora / pp

Price: 7,00€ + 10%  
VAT ½ hora / pp

## Welcome Cocktail 2

- Tubers with sesame seeds dressing
- Fuets "Llaminets" with bread sticks
- Assortment of pickles and olives
- Mixed nuts

### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: 14,50 € + 10%  
VAT 1 hour / pp

Price: 9,50 € + 10%  
VAT ½ hour / pp

## Welcome Cocktail 3

- Caprese skewer with Pesto alla Genovese
- Selection of Iberian cured pork meat with grissini
- Smoked salmon and sorrel cheese mille feuille
- Egg snack with bacon and truffled parmentier
- Caramelized onion, brie cheese and guanciale croquettes

### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: 19,50 € + 10%  
VAT 1 hour / pp

Price: 12,50€ + 10%  
VAT ½ hour / pp

These cocktails can be served before a seated menu or cocktail.

**Additional charge 3% in venues: Garden Room, C arte Room and Terrace**

# Corporate menus

## Executive Menu

(Select yourself your menu: same starter, main dish and dessert)

### Starters

(to select)

- Green asparagus cream soup with duck ham and macerated egg
- Caramelized goat cheese salad, nuts, strawberries and balsamic dressing
- Grilled vegetable timbale with cod brandade au gratin, toast garlic and black olive

### Main Courses

(to select)

- Cod with truffled cauliflower emulsion, aglio e olio black spaghetti
- Iberian pork tenderloin with smoked parmentier and padron peppers
- Beef entrecote steak 450 gr with glazed red peppers and boiled potatoes
- Huitlacoche tamale with cheese, pickled onion and toasted corn cream (vegan option)

### Desserts

(to select)

- Chocolate coulant with tangerine sorbet and braised kumquats
- Homemade cheesecake with speculoos spice blend and red berries
- White chocolate and yogurt soup with brownie and strawberries
- Coffee and our special Petit Fours

### Drinks

(to select)

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **47,00 €** + 10% VAT / pp

We elaborate fully personalized budgets.

**Menu valid if is demanded for business or meeting purpose.**

We adapt all our menus to any food intolerance or allergy.

We have Halal and Kosher certificates.

\* Same starter, main dish and dessert must be selected for all dinners.

**Additional charge 5% in venues: Garden Room, C Arte Room and Terrace.**



## Plated menus

### Menu 1

#### Main courses

- Dressed potatoes Salad with avocado tartar, octopus ceviche carpaccio, sprouts, pickled onion and garlic mayonnaise
- Poularda stuffed with red berries and pine nuts, tomato chutney and pickled spiced carrots.

#### Dessert

- Braised pineapple, coconut crumbled and ice cream
- Coffee and our special Petit Fours

#### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **62,00 €** +  
10% VAT / pp

### Menu 2

#### Main courses

- Grilled vegetable timbale with artichoke, payoyo cheese cream and flowers
- Salt-baked corvina, jerusalem artichokes emulsion, crispy leek and olive oil

#### Dessert

- Melted cheesecake and milk jam, and red berries stew
- Coffee with our special Petit Fours

#### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **66,00 €** +  
10% VAT / pp

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy.

We have Halal and kosher certificates.

**Additional charge 5% in venues: Garden Room, C Arte Room and Terrace**

## Menu 3

### Main courses

- Pumpkin cream, grilled confit leeks and iberian pork jowl
- Court- bouillon hake, peas velouté, coconut and curry, mint baby broad beans

### Dessert

- Apple tatin cake with caramelized biscuit ice cream and dried apple
- Coffee with our special Petit Fours

### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **71,90 €** + 10%  
VAT / pp

## Menu 4

### Main courses

- Dressed pink tomato Tartar salad with its jam, burrata cheese, basil caviar and sprouts
- Charcoal acorn- fed iberian pork loin with okra fritters in tamarind sauce

### Dessert

- Alabardero traditional tiramisu
- Coffee with our special Petit Fours

### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price: **76,50 €** +  
10% VAT / pp

We elaborate fully personalized budgets.  
We adapt all our menus to any food intolerance or allergy.  
We have Halal and kosher certificates.

**Additional charge 5% in venues: Garden Room, C Arte Room and Terrace**

# Corporate menus

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## Different options to complete your menu:

- Iberian ham from Guijuelo slices 27,00€
- Selection of Spanish cheeses and their jellies 21,00€
- Anchovies from Santoña "00" on spiced tomato compote 20,50€
- Selection of homemade Alabardero croquettes 15,50€
- Traditional porky mashed potatoes 17,30€
- Spanish typical fried baby squids with citric mayonnaise 16,20€
- Vegetable gyozas with satay sauce seasoning 15,60€
- Cod fritter "Soldiers of Pavia" with spicy mayonnaise 19,00€

10% VAT is not  
included in prices

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy.

We have Halal and kosher certificates.

**Additional charge 5% in venues: Garden Room, C Arte Room and Terrace**

## Gala menu 1

### Main courses

- Balfego tuna tataki on toasted brioche, sorrel and avocado garlic creamy sauce
- Beef tenderloin with potato mille feuille and foie

### Dessert

- Our traditional Alabardero french toast
- Coffee with our special Petit Fours

### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

### Additional charges

- 1/2 fish or 1/2 meat extra portion charge - from 6,00 € + 10% VAT
- Sherbet charge (different flavours) – from 2,50 € + 10% VAT

Price: **86,50 € + 10% VAT / pp**

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy.

We have Halal and kosher certificates.

**Additional charge 5% in venues: Garden Room, C Arte Room and Terrace**



## Gala menu 2

### Main courses

- Seafood bisquet, lobster, prawns and sea scallops cannelloni with cava and leeks bechamel
- ½ Braised hake over squid stew, ink squid sauce and french fries
- ½ confit boneless suckling pig, candied kumquats and orange sauce

### Dessert

- Sweet tarlet with lemon cream, Italian meringue and lemon balm
- Selection of coffees and teas
- Our Special Petit Fours

### Drinks

- White wine: Etcétera (D.O Rueda)
- Red wine: Taberna del Alabardero (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

### Extra charges

- Sherbet charge (different flavours) from 2,50 € + 10% VAT

Price: **92,00 €** + 10% VAT / pp

We elaborate fully personalized budgets.

We adapt all our menus to any food intolerance or allergy.

We have Halal and kosher certificates.

**Additional charge 5% in venues: Garden Room, C Arte Room and Terrace**

## Soft

- White wine: (D.O Rueda)
- Red wine: (D.O. Ca Rioja)
- Beers
- Soft drinks
- Mineral waters

Price per person:

1 hour: 10,00 € + VAT

2 hours: 14,00 € + VAT

3 hours: 20,00 € + VAT

Minimum 50 people

## Chic

### Whisky:

- Johnnie Walker Red Label,  
Chival Regal

### Gin:

- Seagram's, Tanqueray

### Rhum:

- Brugal extraviado, Santa  
Teresa Gran Reserva

### Vodka:

- Finlandia

Price per person:

1 hour: 24,50 € + VAT

2 hours: 31,00 + VAT

Each additional hour 12,50 € + VAT

Minimum of 60 people

### Notes:

Time limitation: depending on the venue contracted.

Open Bar full time must be arranged before full payment is settled.

\*You can ask our staff for information about table service prices.

## Basic

### Whisky:

- Ballantine's, JB, Johnnie  
Walker Red Label

### Gin:

- Beefeater, Bombay Dry

### Rhum:

- Barceló, Cacique, Brugal añejo

### Vodka:

- Absolut, Stolichnaya

Price per person:

1 hour: 17,00 € + 10% VAT

2 hours: 28,00 € + 10% VAT

Each additional hour 11,00 € + 10% VAT

Minimum of 60 people

## Premium

### Whisky:

- Cardhu 12, Glenfiddich

### Gin:

- Martin Miller's, The London  
nº1, Brockmans

### Rhum:

- Barceló Imperial, Flor de caña  
centenario 12 años,  
Diplomático Mantuano

### Vodka:

- Belvedere

Price per person:

1 hour: 29,50 € + VAT

2 hours: 37,50 € + VAT

Each additional hour 16,50 € + VAT

Minimum of 60 people

# Thematic bar

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## **BAR CORNERS** (2 options to choose)

- Mojitos
- Daiquiris
- Caipiriñas

**9,50 € + 10% VAT**  
(Per person and hour)

## **BEER BAR**

The most succesful corner. We offer In Fashion Beers in big frozen cooler Three brands included and the others can be selected between these options: Cruzcampo Gran Reserva, El Águila 1900, El Águila sin filtrar, Sol y Dos Equis GIN

**7,50 € + 10% VAT**  
(Per person and hour)

## **GIN TONIC PREMIUM BAR**

Only available during the cocktail. Gins from the Chic Open Bar.

**13,00 € + 10% VAT**  
(Per person and hour)

## **CHAMPAGNE BAR**

If you want oysters as pairing, please check prices. Other champagne brands are available

**160,00€ + 10% VAT**

- Moët & Chandon Brut Imperial
- Moët & Chandon Brut ROS
- Pol Cochet Blanc de Blancs Brut

**66,00€ + 10% VAT**

**83,00€ + 10% VAT**

**59,00€ + 10% VAT**

(\*If you want to have some oysters as pairing, please check price with our staff)

We recommend sharing a bottle per every 10 people

Other Moët & Chandon options are available, please check prices with our staff.

## **¡NEW!**

### **PREMIUM PROFESSIONAL COCKTAIL BAR**

We know that mixology is an art, that's why our professional bartenders will be able to elevate your events with a premium cocktail bar and an exceptional service creating an unforgettable experience.

*\*You can check with our staff different options of cocktail bar*



# Second dinner

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\*The second dinner is mandatory after 2 hours of open bar

## Basic dinner

**3,20 € + 10% VAT / pp**

- Assortment of sandwiches and homemade mini pastries

## Candy Bar

**100 € fixed price +**

**3,80 € + 10% VAT / pp**

- Goodies, sweets treat, candies, Belen pastries, mini muffins, pop dots and candied popcorn

## Doughnuts Buffet

**100 € fixed price +**

**4,70 € + 10% VAT / pp**

- Assortment of doughnuts: plain, stuffed, pop dots and berlidots

## Hot dogs Buffet

**100 € fixed price +**

**4,70 € + 10% VAT / pp**

- Selection of German sausages (Bratwurst and Frankfurt) with fried onion and pickles and ketchup & mustard seasoning

## Snacks table

**100 € fixed price +**

**5,70 € + 10% VAT / pp**

- Croissant Frankfurt, Finger Sandwiches, Omelettes, Selection of Mini quiches, Mini pulled pork burgers, salted biscuits

## Chocolate fountain

**150 € fixed price +**

**5,30 € + 10% VAT / pp**

- Marshmallow, selected fruit, biscuit rolls, kisses candies and spanish churros

## Homemade broth

**2,70 € + 10% VAT / pp**

## Popcorn cart

**180 € / hour +**

**10% VAT / pp**

- (Waiter service and different seasoning included)

## Roasted Marshmallows

**100 € fixed price +**

**5,70 € + 10% VAT / pp**

- With a selection of cookies, creams, jellies and chocolates.
- •Burn yourself marshmallows in firea and try with our toppings.

## Cup Noodles

**100 € fixed price +**

**5,50 € + 10% VAT / pp**

Different flavours, choose your favourite, add some boiled water and wait 3 minutes ...Enjoy your noodles!

## Pizzas corner

**100 € fixed price +**

**5,70 € + 10% VAT / pp**

- Beef, Crispy chicken, brie cheese with bacon , Four Seasons, Vegetables, 4 cheeses.
- Tabasco sauce and chilly oil dressing included

# ALABARDERO

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## General information

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### Gastronomy

Our chef is in charge of customizing our menus using the best ingredients, providing them with a touch of Mediterranean avant-garde, but preserving the flavours of traditional cuisine.

حلال

We are qualified to host events with Halal and Kosher cuisine.



### Sustainability

Alabardero Catering del Grupo Lezama, has been a sustainable company since 1974. The group started its business following principles and foundations based on a sustainable and socially responsible philosophy. It was created as a social initiative by the hand of a priest, D. Luis Lezama, whose motto is "Not to give fish but to teach to fish".

### Venues exclusive use and time limitation policy

For further information please contact our commercial department.

### Decoration assembly

Please contact the Sales Department for more information.

# ALABARDERO

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## General information

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### Our menus include

- Assembly of the necessary furniture for the contracted event
- Tableware and linen tablecloths.
- Personal staff.
- Free tasting menu for groups over 100 people. Please check with our commercial department,
- Standard centerpiece.

(Check options and prices if you prefer a special menu)

Our allergens list is at your disposal.

### Terms of Payment

- Once the reservation is confirmed a deposit must be paid considering the diner's number.
- The transfer charge is not included but can be arranged once you know the location where the event takes place.
- These are indicative prices that may change depending on the services contracted.
- Last payment: 48 hours before the event
- Minimum contracting: a cocktail menu or a seated menu for each dinner.
- 10% VAT to be applied.
- Pictures shown are strictly representative

# ALABARDERO

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## Situation

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The restaurant is placed into MUSEO DEL TRAJE located in Moncloa district by the Universidad Complutense de Madrid.

The Museum shows in the inside its custom and fashion collection. Outside and in the restaurant, the area is provided with several terraces and spaces, surrounded by a big fountain and wonderful gardens of ancient pine trees and bamboo canes.

All these facilities and the environment give us the possibility to welcome more than 1600 people to their comfortable venues and celebrate all kinds of events such as weddings, fashion shows or products presentations.

We remain at your disposal and hope to see you in Cafe de Oriente restaurant and make your event an absolute success.



# ALABARDERO

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## Contact information

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Our professional team is at your disposal to arrange all the necessary details and ensure that the event turns out as you have imagined.

### Corporate department team

**Marta Ronzoni**

Móvil: 648 492 971

[eventosmadrid@alabarderocatering.es](mailto:eventosmadrid@alabarderocatering.es)

**Claudia Collado**

Móvil: 616 382 209

[socialmadrid@alabarderocatering.es](mailto:socialmadrid@alabarderocatering.es)