



*~Restaurant Week Menu
August 2010~*

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

Starters

**Salmorejo Cordobés con
su Guarnición**


Traditional Creamy Soup Topped with
Serrano Ham and Broiled Egg 

**Ensalada Campera de
Patata y Atún**

Cold Potato and Tuna Country Style Salad

**Pimientos Piquillo
Rellenos de Cangrejo,
Pil Pil de Morron y
Espinaca Crujiente**

Piquillo Peppers Stuffed with Crab Meat,
"Morron" Peppers Sauce and Crunchy
Spinach

**Vieras a la Plancha
sobre Asadillos con
toque de Comino y
Crujiente de Bacon** 

Grilled Scallops over roasted bell pepper
Salad, a Touch of Cumin and Crunchy Bacon
(Add \$2.00)

Main Course (choose one)

Fish

**Ventresca de Atún sobre
Cremoso de Patata y
Pisto de Ajetes**

Grilled Tuna Belly over Creamy Potato Pure
and Scallions Ragout (Add \$ 3.00)

**Guiso Marinero de
Calamares, Judiones y
Mejillones**

Squid, Faba Beans and Mussels Casserole

**Salmón con Emulsión de
Guisantes, Caviar de
Arenque y Capuchino de
Tinta de Calamar**

Broiled Salmon with Green Peas Emulsion,
Mackerel Caviar and Squid ink Foam

Meat and Poultry

**Entrecote de Buey al
Vino tinto Lombarda y
Carpaccio de Piña**

Certificated Sirloin Angus Beef in Red Wine
Sauce, Red Cabbage and Pineapple Carpaccio
(Add \$4.00)

**Pollo Braseado a la
Especia de Comino y
Curry con Ensalada**

**Crujiente de Rucula y
Citricos**

Roasted Chicken Marinated on Cumin and
Curry with Arugula and Citrus Crunchy Salad

**Milhojas de Cerdo y
Queso Cheedar sobre
Patata Carbonara de
Setas**

Pork Loin and Cheedar Cheese Napoleon
over Mushroom Carbonara Potato 

Dessert
(Choose One)

**Carpaccio de Pina,
Helado de Coco y Frutos
Rojos**

Pineapple Carpaccio, Coconut Ice cream and
Mix Berries

**Freson con Nata en
Texturas**
Strawberry and Whipped Cream on Textures

**Sopa de Chocolate
Blanco con Helado de
Yogurt**

White Chocolate Soup with Yogurt
Ice-Cream

Flan Roto y Helado de Canela

Blended of Cheese Cream Custard with Cinnamon Ice Cream

Price per Person
\$20.10 Lunch
\$35.10 Dinner

Red Wines

2007 El Molinet. Tempranillo, Cab.Sauvignon (D.O. Valencia)	\$28
2004 Abadia Retuerta Selección Esp. Tempranillo (V.D.T Castilla y Leon)	\$40
2008 GR-147. Garnatxa. Carineña Cab.Sauvignon (D.O Priorat)	\$38
2007 Juan Gil .Monastrell (D.O.Jumilla)	\$37
2007 Termes. Tempranillo (D.O Toro)	\$45
2007 Atrium. Merlot (D.O Penedes)	\$26
2004 Cabrida. Granacha (D.O. Montsant)	\$55

Especial Pitcher of Sangría \$ 22

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

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

2008 Valdelainos. Verdejo (D.O.Rueda)	\$26
2007 Portal White. Garnacha Blanca (D.O. Terra Alta)	\$27
2008 Lagar de Cervera. Albarino (D.O. Rias Baixas)	\$34

Rose Wines

2008 Montecastrillo Rosado. Tempranillo (D.O. Ribera del Duero)	\$30
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Restaurant Week Summer Menu

2010

*1776 "Eye" Street NW
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www.alabardero.com*



*~Restaurant Week Vegetarian Menu
August 2010~*

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

Starters

Salmorejo Cordobés

Traditional Creamy Soup Topped with
Vegetables

**Pipirrana de Tomate,
Huevo y Atún con
Tapenade**

Tomato, Broiled Egg and Tuna Cold Salad
with Anchovies and Black Olives Sauce

**Tomates Rellenos de
Ensalada de Patata y
Atún**

Grilled Tomato Stuffed with Potato, Tuna,
Vegetables and Mains Salad

**Tortilla con Pimientos
Asados**

Spanish Egg and Potato Omelet with
Roasted Peppers

Main Course (choose one)

**Guiso de Champiñones
con Judiones al Pedro
Ximenez**

Seasonal Mushroom and Faba Beans
Casserole in a Pedro Ximenez Sauce

**Berenjenas Rellenas de
Espinacas a la Crema**
Eggplants Filled with Creamy Spinach

**Revuelto Crujiente de
Lombarda y Frutos Secos**
Spinach, Red Cabbage and Nuts Scrambled
with Eggs

**Arroz Cremoso de
Boletus y Espárragos
Verdes con Oleo de
Cebollino**

Boletus and Green Asparagus Creamy Rice
with Chives Oil

**Dessert
(Choose One)**

**Carpaccio de Pina,
Helado de Coco y Frutos
Rojos**

Pineapple Carpaccio, Coconut Ice cream and
Mix Berries

**Freson con Nata en
Texturas**
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