



Rte. Gerardo

Alberto Alcocer, 46 bis | 28016 Madrid

Tfno. 91 457 94 59

www.gerardoalcocer.com



GROUP MENUS MENÚS DE GRUPO

(Valid until June, 2019 - Válidos hasta junio de 2019)



GRUPO OTER
restaurantes
www.grupo-oter.com



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MENU 1 - MENÚ 1

(Valid until June, 2019 - Válido hasta junio de 2019)

**Starters to share (one dish for every four people)
Primeros platos para compartir - (1 plato cada 4 personas)**

**Carved slices of acorn-fed iberico cured ham*

Jamón ibérico de montanera al corte.

**Seasonal tomato tartare with arugula and Parmesan shavings*

Tomate de la Huerta de Madrid con piparras encurtidas.

**Cod brandade au gratin.*

Brandada de bacalao al gratén.

**Chef's homemade croquettes (2 Units per person)*

Croquetas caseras del Chef (2 Uds. Por persona).

**Main course (one to be chosen on site) - Segundo plato (a elegir)
(For more than 50 people choose just one dish in advance for the whole group)
(Para grupos de 50 personas o más se elegirá el segundo plato con antelación)**

**Rice sailor's style with line-caught fish*

Arroz Marinero con pescado de anzuelo.

or -o

** Fresh hake with a light bilbao-style sauce.*

Merluza de pincho a la Bilbaína suave.

or - o

**Char-grilled beef fillet in its own jus, served with wild mushroom and rustic potato.
Corte de lomo bajo de vaca madura en su jugo con setas de temporada con patata rustica.*

A sweet ending - El final más dulce

**Egg yolk in P.X. reduction with vanilla ice cream*

Tocinillo de cielo al P.X. con crema helada de vainilla.

**Arabica coffee and natural herbal teas - Café Árábica e infusiones naturales.*

**Home-made sweets - Dulces de la Casa.*

Wine list (Magnum) - Nuestra bodega (Magnum)

White wine - Vino blanco

(D.O. Rueda) Guardaviñas - Verdejo 100%.

White wine - Vino tinto

(D.O.Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

Mineral water (still or sparkling) - Aguas minerales (con o sin gas).

Price per person €48,00 - VAT included

Precio por persona 48,00€ - 10% I.V.A. incluido

Considerations about the menu:

- The menu includes drinks from the beginning of the lunch / dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Check the welcome options with our Events Department.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes on the menu are susceptible to be replaced by others of the equal or better characteristics according to the needs of the restaurant.



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MENU 2 - MENÚ 2

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Starters to share (one dish for every four people)

Primeros platos para compartir - (1 plato cada 4 personas)

**Carved slices of acorn-fed ibérico cured ham.*

- Jamón ibérico de bellota cortado a cuchillo.

**Steamed Isla Cristina large prawns.*

Langostinos de Isla Cristina cocidos.

**White anchovies à l'Andalouse with roasted red peppers.*

Boquerones plateados a la Andaluza con asadillo de pimientos.

**Rock octopus with Galician boiled potatoes and paprika oil.*

Pulpo de pedrero con sus cachelos al aceite de pimentón de la Vera.

Main course (one to be chosen on site) - Segundo plato (a elegir)

(For more than 50 people choose just one dish in advance for the whole group)

(Para grupos de 50 personas o más se elegira el segundo plato con antelación)

**Rice with baby greens and small cuttlefish.*

Arroz con verduritas y chipirones de costa.

or - o

** Orio-style line-caught hake and potato confit.*

Merluza de pincho estilo Orio con patatas al confit.

or - o

**Grilled beef rib-eye steak with caramelised crystal peppers.*

Entrecot de vacuno mayor con pimientos de cristal caramelizados.

A sweet ending - El final más dulce

**Homemade cheesecake with toffe caramel.*

Tarta de queso hecha en casa con caramelo toffe.

**Arabica coffee and natural herbal teas - Café Árábica e infusiones naturales.*

**Home-made sweets - Dulces de la Casa.*

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (A elegir un vino blanco y un vino tinto)

White wines - Vinos blancos (Magnum)

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

Red wines - Vinos tintos (Magnum)

(D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

**Mineral water (still or sparkling) and soft drinks and beers.*

Mineral water (still or sparkling) - Aguas minerales (con o sin gas).

Price per person €52,50 - VAT included

Precio por persona 52,50€ - 10% I.V.A. incluido

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MENU 3 - MENÚ 3

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Starters to share (one dish for every four people)

Primeros platos para compartir - (1 plato cada 4 personas)

**Carved slices of acorn-fed iberico cured ham*

Jamón ibérico de montanera cortado a cuchillo.

**Grilled or steamed Huelva deep-sea shrimp*

Gamba blanca de Huelva cocida o plancha.

**Grilled fresh artichokes - Alcachofas naturales a la parrilla.*

Braised rock octopus with mild aioli.

Pulpo a la brasa con Alioli suave.

Main course (one to be chosen on site) - Segundo plato (a elegir)

(For more than 50 people choose just one dish in advance for the whole group)

(Para grupos de 50 personas o más se elegira el segundo plato con antelación)

**Rice stew with monkfish and clams*

Caldereta de arroz con rape y almejas.

or - o

** Black-bellied monkfish with toasted garlic with herbed potatoes.*

Rape de tripa negra al ajo dorado con patatas a las finas hierbas.

or - o

**Mature beef sirloin with wholegrain mustard sauce.*

Solomillo de vaca madura a la mostaza antigua.

A sweet ending - El final más dulce

** Apple pastry with vanilla ice cream.*

Hojaldre de manzana con crema helada de vainilla.

**Arabica coffee and natural herbal teas*

Café Arábica e infusiones naturales.

**Home-made sweets - Dulces de la Casa.*

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (A elegir un vino blanco y un vino tinto)

White wines - Vinos blancos (Magnum)

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

Red wines - Vinos tintos (Magnum)

(D.O.Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O.Ca. Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal

- Tempranillo, Cabernet Sauvignon y Merlot.

Mineral water (still or sparkling) - Aguas minerales (con o sin gas).

Price per person €56,50 - VAT included

Precio por persona 56,50€ - 10% I.V.A. incluido

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MENU 4 - MENÚ 4

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Starters to share (one dish for every four people)

Primeros platos para compartir - (1 plato cada 4 personas)

**Carved slices of acorn-fed iberico cured ham.*

Jamón ibérico de bellota cortado a cuchillo.

**Grilled Denia red shrimp - Gambas rojas de Denia a la plancha.*

**Pan-fried Carril clams - Almejas de Carril a la sartén.*

**Andalusian-style jig-caught squid strips with roasted peppers.*

Calamar de potera a la Andaluza con asadillo de pimientos.

Main course (one to be chosen on site) - Segundo plato (a elegir)

(For more than 50 people choose just one dish in advance for the whole group)

(Para grupos de 50 personas o más se elegira el segundo plato con antelación)

**Rice with Isla Cristina large red prawns*

Arroz con carabineros de Isla Cristina.

or - o

**Orio-style coastal turbot with turned potatoes.*

Rodaballo de costa al horno con verduras torneadas.

or-or

**Beef tenderloin steak in truffled jus with duck foie gras.*

Tournedo de vacuno mayor en jugo trufado y foie de pato.

A sweet ending - El final más dulce

**Hot dark chocolate soufflé with vanilla ice cream*

Souffle de chocolate negro y crema helada de vainilla.

**Arabica coffee and natural herbal teas*

Café Arábica e infusiones naturales.

**Home-made sweets - Dulces de la Casa.*

Wine list (choose a white wine and a red one for the whole group)

Nuestra bodega (A elegir un vino blanco y un vino tinto)

White wines - Vinos blancos (Magnum)

(D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.

(D.O. Rías Baixas) Martín Códax - Albariño 100%.

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

Red wines - Vinos tintos (Magnum)

(D.O.Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.

(D.O. Ribera de Duero) Celeste Crianza - Tinto Fino 100%.

(D.O.Ca. Rioja) Marqués de Riscal Rva. - Tempranillo, Graciano y Mazuelo.

(D.O. Ribera de Duero) Conde de San Cristóbal

- Tempranillo, Cabernet Sauvignon y Merlot.

Mineral water (still or sparkling) - Aguas minerales (con o sin gas).

Price per person €60,00 - VAT included

Precio por persona 60,00€ - 10% I.V.A. incluido

Considerations about the menu:

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