

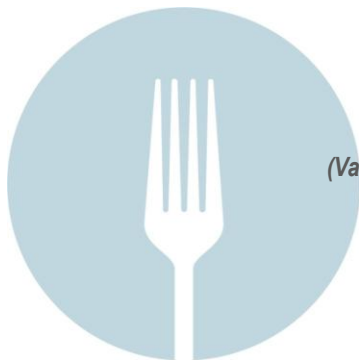


**Rte. Gerardo**

Alberto Alcocer, 46 bis | 28016 Madrid

Tfno. 91 457 94 59

[www.gerardoalcocer.com](http://www.gerardoalcocer.com)



## **GROUP MENUS MENÚ DE GRUPO**

*(Valid until October, 2019 - Válidos hasta octubre de 2019)*



**GRUPO OTER**  
restaurantes  
[www.grupo-oter.com](http://www.grupo-oter.com)



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**SET MENU 1 - MENÚ 1**

*(Valid until October, 2019 - Válido hasta octubre 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.*

*\*Russian salad with freshly caught bonito.*

*Ensaladilla rusa tradicional con bonito de campaña.*

*\*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)**

*\* Marinière-style rice with peeled shellfish and rockfish.*

*Arroz Marinero limpio con pescado de roca.*

*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.
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**SET MENU 2 - MENÚ 2**

*(Valid until October, 2019 - Válido hasta octubre 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 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 elegirá 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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**SET MENU 3 - MENÚ 3**

*(Valid until October, 2019 - Válido hasta octubre 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 cortado a cuchillo.*

*\*Grilled or steamed Huelva deep-sea shrimp*

*Gamba blanca de Huelva cocida o plancha.*

*\*Grilled wild asparagus in romesco sauce*

*Espárragos trigueros al grill con su romesco.*

*\*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 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%.*

*(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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**SET MENU 4 - MENÚ 4**

*(Valid until October, 2019 - Válido hasta octubre 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 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 elegirá 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*

*Soufflé de chocolate negro y crema helada de vainilla.*

*\*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%.*

*(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**

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