

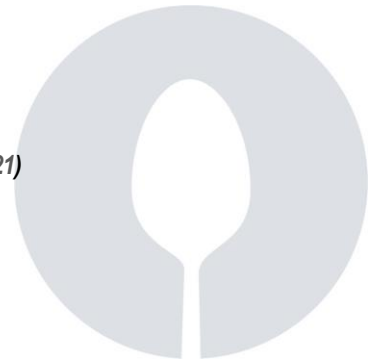


Rte. Gerardo

Alberto Alcocer, 46 bis | 28016 Madrid

Tfno. 91 457 94 59

www.gerardoalcocer.com



**GROUP MENUS
MENÚ DE GRUPO**

(Valid until May, 2021 - Válidos hasta mayo de 2021)



GRUPO OTER
restaurantes
www.grupo-oter.com



Rte. Gerardo

Alberto Alcocer, 46 bis | 28016 Madrid

Tfno. 91 457 94 59

www.gerardoalcocer.com

SET MENU 1 - MENÚ 1

(Valid until May, 2021 - Válido hasta mayo de 2021)

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.

**Garden tomatoes from Madrid with pickled piparra peppers.*

Tomate de la Huerta de Madrid con piparras encurtidas.

**Traditional Russian (Spanish potato) salad with Northern bonito.*

Ensaladilla rusa tradicional con bonito del norte.

**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 y patata rústica.

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 €50,00 - VAT included

Precio por persona 50,00€ - 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 equal or better characteristics according to the needs of the restaurant.



Rte. Gerardo

Alberto Alcocer, 46 bis | 28016 Madrid

Tfno. 91 457 94 59

www.gerardoalcocer.com

SET MENU 2 - MENÚ 2

(Valid until May, 2021 - Válido hasta mayo de 2021)

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.

**Andalusian-style silver anchovies with roasted 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 vegetables and local baby squids.*

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 cristal caramelizados.

A sweet ending - El final más dulce

**Homemade cheesecake with Toffee caramel.*

Tarta de queso hecha en casa con caramelo Toffee.

**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) La Celestina Crianza - Tempranillo 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 €53,00 - VAT included

Precio por persona 53,00€ - 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 equal or better characteristics according to the needs of the restaurant.



Rte. Gerardo

Alberto Alcocer, 46 bis | 28016 Madrid

Tfno. 91 457 94 59

www.gerardoalcocer.com

SET MENU 3 - MENÚ 3

(Valid until May, 2021 - Válido hasta mayo de 2021)

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 sprinkled with salt flakes (2 units per person).*

Alcachofas frescas braseadas a la escama de sal (2 uds por persona)

**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 elegirá 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) La Celestina Crianza - Tempranillo 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 €55,00 - VAT included

Precio por persona 55,00€ - 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 equal or better characteristics according to the needs of the restaurant.



Rte. Gerardo

Alberto Alcocer, 46 bis | 28016 Madrid

Tfno. 91 457 94 59

www.gerardoalcocer.com

SET MENU 4 - MENÚ 4

(Valid until May, 2021 - Válido hasta mayo de 2021)

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

**Oven-baked 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.*

Tournedó 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 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) La Celestina Crianza - Tempranillo 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:

- 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 equal or better characteristics according to the needs of the restaurant.