



Fernán González, 50 | 28009 Madrid  
T - 91 504 45 07 / 66 99 | F - 91 573 50 84  
[www.taberna-moderna.com](http://www.taberna-moderna.com)

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**GROUP MENUS**  
**MENÚS DE GRUPOS**



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



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



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### SET MENU 1 - MENÚ 1

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

#### Dishes to be shared - Platos para compartir (1 dish for 4 people - 1 plato para 4 personas)

- \*Sliced acorn-fed cured iberico ham.  
Jamón ibérico de montanera cortado al corte.
- \*Traditional russian salad with Northern tuna.  
Ensaladilla rusa tradicional de bonito del norte.
- \* Chef's homemade croquettes (2 units por person).  
Croquetas caseras del Chef (2 uds por persona).
- \*Cadiz-style marinated dogfish with roasted peppers.  
Bienmesabe de San Fernando con pimientos asados.

#### Main course (choose from) - Platos para elegir

(For more than 50 people, choose just one dish in advance for the whole group)  
(Para grupos de más de 50 personas, elegir el segundo plato con antelación)

- \*Marinière rice with peeled shellfish, so you don't stain yourself.  
Arroz Marinero limpio, "para no mancharse".  
or - o
- \* Burela hake with a light Bilbao-style sauce.  
Merluza de Burela con su Bilbaína suave.  
or - o
- \*Beef medallions in a seasonal mushroom jus with garlic shoots.  
Medallones de solomillo salteado en jugo de setas de temporada y ajos tiernos.

#### A sweet ending (choose from) - El dulce final a elegir

- \*Egg yolk and P.X. caramel pudding with vanilla ice cream.  
Tocino de cielo al caramelo de P.X. con crema helada de vainilla.
- \*Arabica coffee and natural herbal teas.  
Café Arábica e infusiones naturales.
- \*Lemon sorbet with Cava - Sorbete de limón al Cava.

#### Our selection of wine - Bodega

##### White wine - Vinos blanco

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

##### Red 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€ - Iva 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.



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## SET MENU 2 - MENÚ 2

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### Dishes to be shared - Platos para compartir (1 dish for 4 people - 1 plato para 4 personas)

- \*Sliced acorn fed iberian cured ham - Jamón ibérico de bellota al corte.
- \* Northern tuna loin salad with seasonal tomato and spring onions.  
Ensalada de lomos de bonito del norte con tomate de temporada y cebolleta dulce.
- \*Small scallops au gratin with Albariño wine sauce. (2 units per person).  
Zamburiñas gratinas al Albariño (2 uds. por persona).
- \*Rock octopus with paprika oil served with boiled typical potatoes of Galicia.  
Pulpo de pedrero al aceite de pimentón de La Vera y sus cachelos.

### Main course (choose from) - Platos para elegir (For more than 50 people, choose just one dish in advance for the whole group) (Para grupos de más de 50 personas, elegir el segundo plato con antelación)

- \*Rice with pullet and seasonal mushrooms.  
Arroz con picantón y setas de temporada.

or - o

- \*Oven-baked sea bass with tarragon vinaigrette and al-dente vegetables.  
Merluza de Celeiro a la vinagreta de estragón y verduritas al-dente.

or - o

Grilled beef sirloin with herbed rustic potatoes.

- \*Entrecot de vaca madura a la parrilla con patata rústica a las finas hierbas.

### A sweet ending - El dulce final

- \*Tiramisú of Mascarpone with coffee sponge cake and Amaretto liquor.  
Tiramisú de Mascarpone con soletilla de café y Amaretto.
- \*Arabica coffee and natural herbal teas - Café arábica e infusiones naturales.  
\*Lemon sorbet with Cava - Sorbete de limón al Cava.

### Wine list (choose a white wine and a red one)

#### Bodega (a elegir un vino blanco y un tinto)

##### White wines - Vinos blancos

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

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

##### Red wines - Vinos tintos

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

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

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

**Price per person €53,00 - Vat included.**

**Precio por persona 53,00 € - Iva incluido.**

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### SET MENU 3 - MENÚ 3

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#### Dishes to be shared - Platos para compartir

(1 dish for 4 people - 1 plato para 4 personas)

- \*Acorn fed iberian cured ham - Jamón ibérico de bellota.
  - \*Sanlúcar king prawns cooked in seawater.  
Langostinos de Sanlúcar hervidos en agua de mar.
- \*Grilled artichokes flowers sprinkled with salt flakes (2 units per person).  
Alcachofas naturales a la parrilla con escama de sal (2 uds por persona)
- \*Andalusian-style jig-caught squid - Calamares de potera a la Andaluza.

#### Main course (choose from) - Platos para elegir

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

(Para grupos de más de 50 personas, elegir el segundo plato con antelación)

- \*Black rice with cuttlefish in its ink.

Arroz negro a la tinta del choco.

Or - o

- \*Baked sea bass with potato flakes.

Lubina al horno a la escama de patata.

Or - o

- \*Beef steak with candied peppers.

Entrecot de vaca madura con pimientos confitados.

#### A sweet ending - El dulce final

- \*Guanaja chocolate soufflé with vanilla ice cream.

Soufflé de chocolate Guanaja con crema helada de vainilla.

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

- \*Lemon sorbet with Cava - Sorbete de limón al Cava.

#### Wine list (choose a white wine and a red one)

Bodega (a elegir un vino blanco y un tinto)

##### White wines - Vinos blancos

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

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

##### Red wines - Vinos tintos

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

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

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

**Price per person €55,00 - Vat included.**

**Precio por persona 55,00€ - Iva incluido.**

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#### SET MENU 4 - MENÚ 4

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#### Dishes to be shared - Platos para compartir

(1 dish for 4 people - 1 plato para 4 personas)

- \*Sliced acorn-fed iberian cured ham - Jamón ibérico cortado a cuchillo.
- \*Boiled Isla Cristina white prawns - Gambas blancas de Isla Cristina cocidas.
- \*Pan-fried Carril clams - Almejas de Carril a la sartén.
- \*Braised rock octopus with mild Aioli - Pulpo de pedrero a la brasa con Alioli suave.

#### Main course (choose from) - Platos para elegir

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

(Para grupos de más de 50 personas, elegir el segundo plato con antelación)

- \*Rice stew with southern large red prawn.  
Caldereta de arroz con carabineros del Sur.  
or - o
- \*Black-bellied monkfish steak with garlic and chilli sauce.  
Tronco de rape de tripa negra con su ajo-guindilla.  
or - o
- \*Beef sirloin with duck foie gras and Port wine reduction.  
Solomillo de vacuno mayor con foie de pato con reducción de Oporto.

#### A sweet ending - El dulce final

- \*Crunchy Galician filloa crêpes stuffed with crème pâtissière.  
Filloas crujientes de crema pastelera.
- \*Arabica coffee and natural herbal teas.  
Café arábica e infusiones naturales.
- \*Lemon sorbet with Cava - Sorbete de limón al Cava.

#### Wine list (choose a white wine and a red one)

Bodega (a elegir un vino blanco y un tinto)

##### White wines - Vinos blancos

- (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

- (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€ - Iva incluido**

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