



CAFÉ DE ORIENTE  
BISTRÓ&RESTAURANTE



*Parties Menus 2024*

# *An environment for every moment*

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Since its creation, **Café de Oriente** has been one of the main brands of the Lezama Group, due to its gastronomy, its unique location, and for being a benchmark in the world of restaurants in Madrid.

With a **gastronomy** that plays between tradition and avant-garde, Café de Oriente is a place with history and charm that offers spaces for every moment of the day.

From the glass of champagne in the aperitif, with a **totally romantic space**, lunches in an authentic bistro setting to the evening where dinner is enjoyed in a perfect oasis, which ends with a good atmosphere of music, cocktails and relaxation.

*"The best thing about having a birthday  
is  
that we can continue to making history"*







# Seated menus

## *Selection of Optional Appetizers*

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Approximate duration of 30 minutes

This selection of appetizers is only offered if a sit-down menu is chosen

## *Traditional aperitif*

- Prawn salad
- Fried cod served with piquillo pepper
- Homemade jamón ibérico croquettes
- Iberian pork tenderloin and Idiazabl cheese brochette
- Beer, wines, and soft drinks included

**Price: 22 €** + 10% VAT/pp

## *Aperitif Café de Oriente*

- Traditional Spanish omelette served with ali-oli sauce
- Codfish brandade “au gratin”
- Sausage stew in sidra wine
- Homemade Boletus Edulis croquettes
- Beer, wines, and soft drinks included

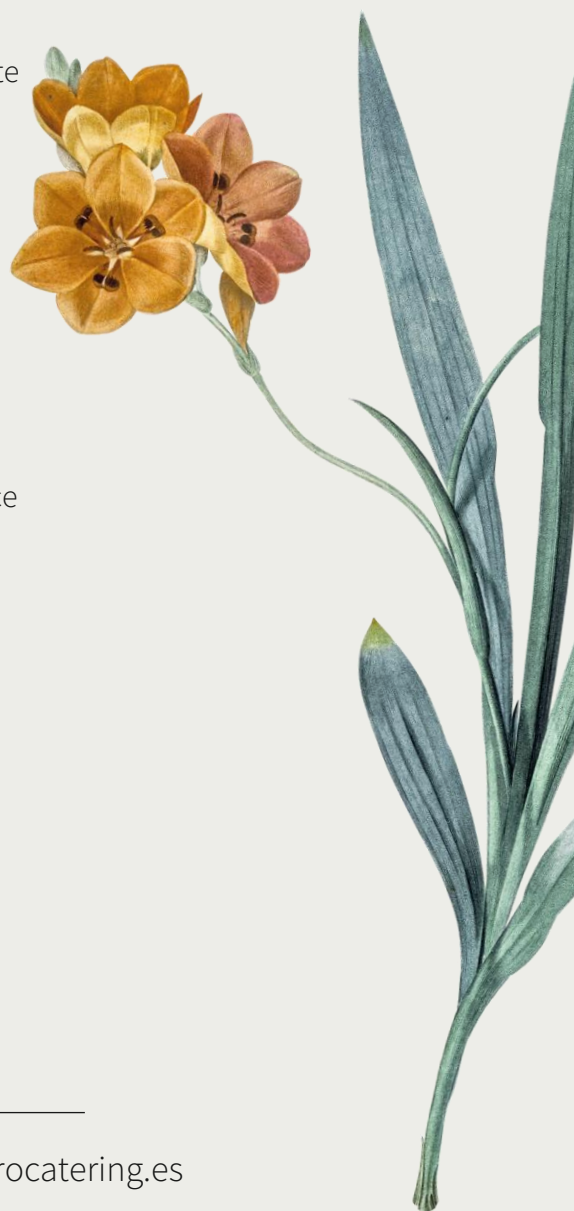
**Price: 18 €** + 10% VAT/pp

**Other menus available:**

Cocktails, wine tastings and custom menus

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**Request more information at:** [jregato@alabarderocatering.es](mailto:jregato@alabarderocatering.es)



# Seated menus

*Would you like an appetizer to share?*

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\* We recommend one dish for every 4 people.

- Prices per dish
- This proposal is valid only if you accompany it with a sit-down menu

▪ Jamón ibérico tomato compote and crispy bread	27,0€
▪ Assortment of Spanish cheeses	25,5€
▪ Anchovy Santoña "00" on spiced tomato compote (8un)	24,5€
▪ Calamaries Deep fried served with a citrus ali-oli	16,5€
▪ Croquettes homemade of jamón ibérico	13,5€
▪ Sausage Arbizu stews in txakoli sauce	9,50€
▪ Grilled scallops with its "refrito" and wakame seaweed	21,20€
▪ White shrimps seared (12un)	29,80€

10% VAT not included

## **Cellar** · Included in the menus

White Wine (D.O Rueda)

Red Wine (D.O.Ca Rioja)

Beers, soft drinks and mineral waters

Selection of coffees and infusions

Petit fours

## *Welcome drink or to toast with dessert*

Glass of Sparkling wine: 5€ + 10% VAT

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Cocktails, wine tastings and custom menus

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TABERNA DEL  
ALABARDERO  
DESDE 1974



Crianza 2018

**RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA

# Seated menus

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## Menu 1

- Grilled vegetable timbale with caramelized goat cheese, honey vinaigrette and green mustard, raisins and walnuts.
- Sea bream in a salt crust on tomato compote and wakame seaweed.
- Chocolate Brownie, Vanilla Ice Cream and Hot Chocolate Sauce VAT

**Price: 58,5 €** + 10% VAT /pp

## Menu 2

- Marinated tuna tar-tar with guacamole, mango mayonnaise and gourmet lettuce.
- Poularda stuffed with mushrooms and spinach served with apple puree in its lemon juice.
- Apple tart-tatin with cinnamon ice cream

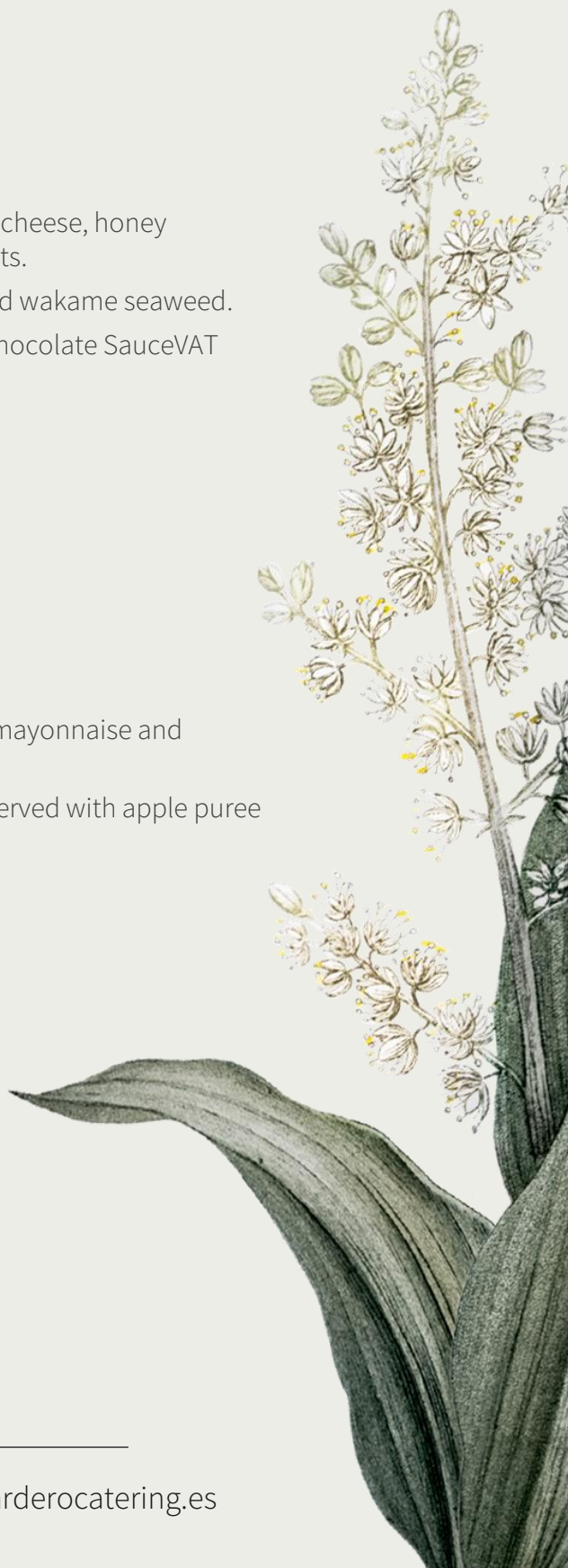
**Price: 59,5 €** + 10% VAT/pp

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# *Seated menus*

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## *Menu 3*

- Prawn salad, with “causa limeña”, gourmet lettuce
- Roasted turbot with vegetable chop-suey and txakoli sauce.
- Cheesecake with raspberry coulis.

*Price: 65 €* + 10% VAT/pp

## *Menu 4*

- Wild Porcini Mushrooms cream served with a Parmenter with truffle aroma and prawns.
- Iberian pork shoulder served with roasted pumpkin puree and chimichurri
- Soufflé de chocolate caliente con helado de dulce de leche y croutones a la vainilla.

*Price: 68 €* + 10% VAT/pp

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# Seated menus

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## Menu 5

### Assortment of starters to share

- Assortment of Iberian cured pork meats (Jamón, loin, “chorizo” and Sausage)
- Croquettes homemade of jamón ibérico
- Scrambled of organic egg, wild mushrooms and prawns
- Heart of lettuce from Tudela served with smoked salmon and cream cheese

### Main course *(to be chosen at the moment)*

- Sea Bream in salt crust on tomato compote and wakame seaweed
- Cod “Madrid Style”: fried served with vegetables and a light spice sauce “brava”
- Creamy rice of ox-tail served with porcini mushrooms and roasted sweet potato
- Iberian pork Tenderloin slices of roasted potatoes and Port wine sauce

### Dessert

- Traditional French toast Café de Oriente Style with toffee, pepper crystal and vanilla ice cream

**Price: 67 €** + 10% VAT/pp

*\* Groups of no more than 22 diners.*

*If you are interested, please contact our sales representative.*

Other menus available:

Cocktails, wine tastings and custom menus

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# Seated menus

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## Menu 6

### Assortment of starters to share

- Assortment of Iberian cured pork meats (Jamón, loin, “chorizo” and Sausage)
- Croquettes homemade of jamón ibérico
- Scrambled of organic egg, wild mushrooms and prawns
- Heart of lettuce from Tudela served with smoked salmon and cream cheese

### *Main course* (takes it all)

- ½ Sea Bream in salt crust on tomato compote and wakame seaweed
- ½ Iberian pork Tenderloin slices of roasted potatoes and Port wine sauce

### Dessert

- Traditional French toast Café de Oriente Style with toffee, pepper crystal and vanilla ice cream

**Price: 69,50 €** + 10% VAT/pp

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Cocktails, wine tastings and custom menus

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# Seated menus

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## Menu 7

### ***Assortment of starters to share***

- Jamón ibérico crispy bread and tomato compote
- Croquettes homemade of jamón Ibérico
- Prawns sauteed with a garlic-cayenne pepper “refrito”
- Sautéed artichokes with tender little green beans, boletus and sautéed olive oil and garlic

### **Main course** *(to be chosen at the moment)*

- Hake loin poached in a garlic-parsley broth and served with clams
- Roasted turbot with vegetable chop-suey and txakoli sauce
- Roasted duck breast, apple compote and raspberry sauce
- Grilled old cow tenderloin with grilled foie gras, truffled parmentier, mushroom ragout and wild asparagus

### **Dessert**

- Traditional French toast Café de Oriente Style with toffee, pepper crystal and vanilla ice cream

**Price: 78 €** + 10% VAT/pp

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# Seated menus

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## Menu 8

### ***Assortment of starters to share***

- Jamón ibérico crispy bread and tomato compote
- Croquettes homemade of jamón Ibérico
- Prawns sauteed with a garlic-cayenne pepper “refrito”
- Sautéed artichokes with tender little green beans, boletus and sautéed olive oil and garlic

### **Main course** *(takes it all)*

- ½ Roasted turbot with vegetable chop-suey and txakoli sauce
- ½ Roasted duck breast, apple compote and raspberry sauce

### **Dessert**

- Traditional French toast Café de Oriente Style with toffee, pepper crystal and vanilla ice cream

**Price:** 79,5 € + 10% VAT/pp

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Cocktails, wine tastings and custom menus

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# Seated menus

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## Menu 9

### ***Assortment of starters to share***

- Jamón ibérico crispy bread and tomato compote
- Croquettes homemade of jamón Ibérico
- Prawns sauteed with a garlic-cayenne pepper “refrito”
- Sautéed artichokes with tender little green beans, boletus and sautéed olive oil and garlic

### **Main course** *(takes it all)*

- ½ Hake loin poached in a garlic-parsley broth and served with clams
- ½ Grilled old cow tenderloin with grilled foie gras, truffled parmentier, mushroom ragout and wild asparagus

### **Dessert**

- Traditional French toast Café de Oriente Style with toffee, pepper crystal and vanilla ice cream

**Price: 84 €** + 10% VAT/pp

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# *Seated menus*

De Gala

1/2

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## *Gala 1*

### **Chef's Aperitif**

- Jamón Ibérico tomato compote and crispy bread

### **Tasting Menu**

- Scallop carpaccio with truffled cauliflower cream and watercress salad
- Perigordini Salad: Foie gras terrine, duck ham, chimejis, raspberry and crispy parmesan cheese
- ½ SeaBass “baked” served with crab and leek ravioli in textures
- ½ Roasted Duck Breast served with apple compote, raspberry sauce and juniper berries

### **Dessert**

- Seasonal Fruit sorbet
- Orange cookie with chocolate and mango mousse, bergamot sauce

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# Menús sentados

De Gala

2/2

## Gala 1

### Cellar

- White wine: NAIA (DO Rueda)
- Red wine: Dominio de Atauta – LA CELESTINA- Cr (DO Ribera del Duero)
- Dessert wine: LUSTAU “San Emilio” Pedro Ximénez (DO Jerez)
- Toast: Pol Cochet Blanc de Blancs 2016 (Champagne)
- Beers, soft drinks and mineral waters
- Selection of coffees and infusions
- Petit fours

### Included in the menu

- Personalized printed Menu
- Floral Decoration Centerpiece
- Special price for drinks:  
IMPORT: 10€ + 10% VAT · PREMIUM: 18€ + 10% VAT

**Price: 109 € + 10% VAT/pp**

Other menus available:

Cocktails, wine tastings and custom menus

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# Seated menus

De Gala

1/2

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## Gala 2

### Starter

- Jamón Ibérico tomato compote and crispy bread

### Chef's aperitif

- Shoot of a seasonal soup
- Anchovy from Santoña “00”
- Croquettes homemade of jamón Ibérico

### *Tastin Menu*

- Lobster salad with grilled scallops, guacamole, crab and mango mayonnaise.
- Sea Urchin stuffed with crab meat glazed and leek in txakoli wine
- ½ Hake braised with squid and spinach stew in tempura.
- ½ Grilled old cow tenderloin with grilled foie gras, truffled parmentier, mushroom ragout and wild asparagus

### Dessert

- Seasonal Fruit Sorbet
- tChocolate textures: cocoa tiles, mint ganache, orange jelly and garter belt cake

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# Menús sentados

De Gala

2/2

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## Gala 2

### Cellar

- White wine: NAIA (DO Rueda)
- Red wine: Dominio de Atauta – LA CELESTINA- Cr (DO Ribera del Duero)
- Dessert wine: LUSTAU “San Emilio” Pedro Ximénez (DO Jerez)
- Toast: Pol Cochet Blanc de Blancs 2016 (Champagne)
- Beers, soft drinks and mineral waters
- Selection of coffees and infusions
- Petit fours

### Included in the menu

- Personalized printed Menu
- Floral Decoration Centerpiece
- Special price for drinks:  
IMPORT: 10€ + 10% VAT · PREMIUM: 18€ + 10% VAT

**Price: 128 €** + 10% VAT/pp



Other menus available:

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# *Information About the Menu*

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## *Adaptability*

We adapt our menus for allergy sufferers, vegetarians, etc...

## *Seasonal products*

We work with seasonal products, so some dishes may change due to the season that the event requests.

## *Optional Supplements*

- \* Supplement 1/2 fish and 1/2 meat \*from 7,00€ + VAT (pax)
- \* Sorbet supplement \*from 3,50€ + VAT pax (consult options)
- \* Terrace supplement\* 15€ + VAT (pax).

## *Special menus*

We prepare completely personalized budgets, we can prepare the menu that the client wants in the event that they want a starter from one menu and the main one from another



# *Information general*

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## *Gastronomy*

Our head chef, Roberto Hierro, is in charge of customizing each of our menus with the best ingredients, giving them a touch of Mediterranean avant-garde, but preserving the traditional flavors of a lifetime.

We are Halal & Kosher Certified

## *Sustainability*

Café de Oriente, part of the Lezama Group, has been a sustainable company since 1974. He began his professional career, basing the company's principles and foundations on a sustainable and socially responsible philosophy. It was created as a social initiative by a priest, Mr. Luis Lezama, whose motto is "Not to give fish but to teach how to fish".

## *Confirmation of the number of diners*

Please consult the Commercial Department for more information.

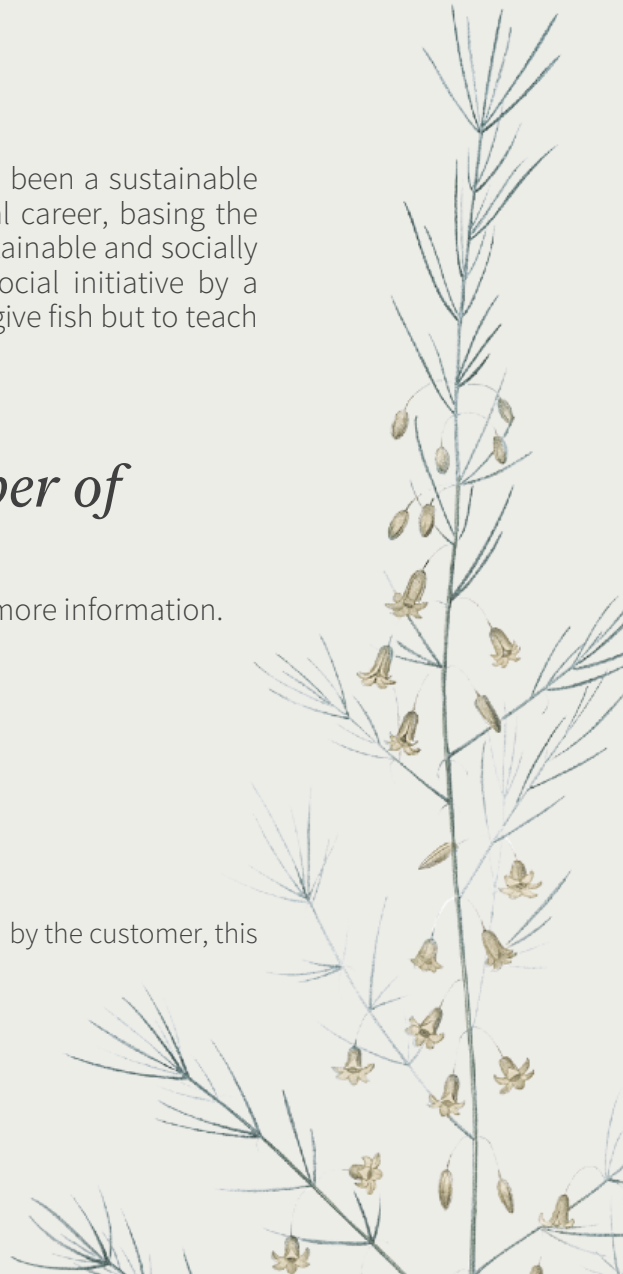
## *Payment Methods*

25% upon confirmation of the event

50% upon menu confirmation

25% remaining 48H before the event

if during the events, extras are generated, authorized by the customer, this invoice will be paid at the end of the service.





  
**CAFÉ DE ORIENTE**  
Bistró&Restaurante

*Contact*

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