

# A magical atmosphere at Christmas

Since its creation, **Café de Oriente** has established itself as one of the most emblematic brands of Grupo Lezama, recognized for its exquisite gastronomy, privileged location, and its role as a benchmark in Madrid's restaurant scene.

This **Christmas season**, Chef Roberto Hierro has designed the menus of Café de Oriente inspired by the richness of traditional Mediterranean cuisine, blending tradition and avant-garde with a modern and sophisticated touch.

The warm and welcoming flavors of this festive season are incorporated into each dish through seasonal ingredients and innovative techniques that celebrate **the essence of Christmas.** 

From the glass of cava at the aperitif to the dinner, every moment at Café de Oriente becomes **an unforgettable experience**, in an environment full of history, elegance, and a welcoming spirit that invites celebration in good company.

"The magic of sharing these dates is to keep creating unforgettable memories."







#### Selection of optional appetizers

Approximate duration of 30 minutes

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

# Café de Oriente aperitif

- Traditional Spanish omelet
- Cod brandade sándwich
- Traditional sausage "txistorra" stew with sidra wine
- Homemade boletus croquettes
- Beer, wines, and soft drinks included

*Price*: **22** € + 10% VAT/pp

# Traditional aperitif

- Cocktail of prawns
- Codfish with piquillo peppers
- Homemade ham croquettes
- Iberian skewers with idiazábal cheese
- Beer, wines, and soft drinks included

*Price*: **25** € + 10% VAT/pp

Other menus available:

Cocktails, wine tastings and custom menus

Request more information at: jregato@alabarderocatering.es

#### Would you like an appetizer to share?

- \* 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

<ul> <li>Jamón ibérico tomato compote and crispy bread</li> </ul>	28,00€	
<ul> <li>Assortment of Spanish cheeses and their jellies</li> </ul>	25,50€	10 %
■ Anchovy Santoña "00", spiced tomato compote (8un)	24,50€	% VA-
■ Deep fried calamari	14,50€	VAT not
■ Homemade croquettes of jamón ibérico	13,50€	included
■ Traditional sausage "txistorra" stew with sidra wine	9,50€	ded
■ Grilled Little scallops served with a garlic/cavenne pepper "refrito"	21.20€	

### Cellar · Included in the menus

White Wine: Valdubon (D.O Rueda)

Red Wine: Taberna del Alabardero (D.O.Ca Rioja)

Beers, soft drinks and mineral waters

Selection of coffees and infusions

Petit fours



Other menus available:

Cocktails, wine tastings and custom menus

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# Menu 1 - Essence of Tradition

- Chef's celebratory aperitif
- Grilled vegetable timbale with caramelized goat cheese, honey vinaigrette and green mustard, raisins and walnuts.
- Sea bream in sea rock salt over tomato/basil compote, smoked potato puree and wakame seaweed salad
- Chocolate Brownie, Vanilla Ice Cream and Hot Chocolate Sauce
- Glass of Sparkling Wine

*Price:* **61,5** € + 10% VAT /pp

# Menu 2 - Flavors of the Mediterranean

- Chef's celebratory aperitif
- Prawn and scallops salad, "causa limeña", gourmet lettuce and mayo-kinchi
- Organic chicken stewed an almond sauce
- Apple tart-tatin with cinnamon ice cream
- Glass of Sparkling Wine

*Price*: **64** € + 10% VAT/pp

Other menus available:

Cocktails, wine tastings and custom menus

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# Menu 3 - Echo of Tradition

- Chef's celebratory aperitif
- Marinated tuna tar-tar with guacamole, mango mayonnaise and gourmet lettuce
- Grilled Iberian pork meat served with roasted sweet potato puree, Idiazabal cheese and mojo sauce
- Cheesecake with raspberry coulis.
- Glass of Sparkling Wine

*Price*: **69** € + 10% VAT/pp

# Menu 4 - Touch of Avant-Garde

- Chef's celebratory aperitif
- Wild mushroom soup/cream, potato parmentier, cubes of foie, duck ham and croutons
- Roasted turbot with vegetable chop-suey and txakoli sauce
- White chocolate soup with strawberries macerated in vinegar, pepper ice cream and "sobao pasiego"
- Glass of Sparkling Wine

*Price*: **72** € + 10% VAT/pp

Other menus available:

### Luis de Lezama menu

At Café de Oriente we wish to pay a heartfelt tribute to our founder, **Luis de Lezama**, whose vision and passion for cuisine have shaped the identity of this restaurant since its very beginnings. This menu brings together some of the dishes he so often chose and enjoyed at our tables, reflecting **the union** between tradition, his Basque roots, and the inspiration he continuously shared.

This culinary journey evokes his love for market cuisine, time-honored stews, and the respect for well-prepared produce. A menu created to celebrate his legacy, conceived to share the **spirit of excellence** he left us as a heritage.

- Chef's celebratory aperitif
- Piquillo peppers stuffed with cod brandade, pepper ragout sauce
   "ajoarriero" served with a marinated green pepper
- Poached hake in a garlic/parsley sauce served with clams
- Tradicional rice pudding
- Glass of cava

*Price:* **79 €** + 10% VAT/pp

Other menus available:





## Menu 5 - Bistro Aromas

Chef's celebratory aperitif

Starters to share (center of the table)

- Assortment of Iberian cured pork meats (Jamón, loin, "chorizo" and Sausage), tomato compote and toasts
- Homemade Jamon Iberico croquettes
- Scrambled of seasonal wild mushrooms, green garlic and prawns
- Heart of lettuce from Tudela served with smoked salmon, capers and cream cheese

#### *Main course (to be choose between)*

- Sea Bream in salt over tomato/basil compote, smoked potato puree and wakame seaweed salad
- Poached cod in a pepper/onion ragout sauce, potatoes and fried garlic
- Traditional ox-tail stew served with vegetables and sweet potato puree and vegetables chips
- Iberian pork tenderloin with slices of roasted potatoes and port wine sauce

#### Dessert

- Café de Oriente's typical french toast with toffee, pepper glass, and vanilla ice cream
- Glass of Sparkling Wine

### *Price*: **69,5** € + 10% VAT/pp

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

If you are interested, please contact our sales representative.

#### Other menus available:

# Menu 6 - Shadows of the Palace

Chef's celebratory aperitif

Starters to share (center of the table)

- Assortment of cured Iberian pork meats (Jamón, loin, "chorizo" and Sausage), tomato compote and toasts
- Homemade Jamon Iberico croquettes
- Scrambled of wild mushrooms, green garlic and prawns
- Heart of lettuce from Tudela served with smoked salmon, capers and cream cheese

Main course (you eat all)

- ½ Sea Bream in sea rock salt over tomato/basil compote, smoked potato puree and wakame seaweed salad
- ½ Iberian pork Tenderloin slices of roasted potatoes and port wine sauce

#### Dessert

- Nougat biscuit, hot chocolate sauce and cocoa glass
- Glass of Sparkling Wine

*Price:* **74** € + 10% VAT/pp

Other menus available:

## Menu 7 - Aura of History

#### Chef's celebratory aperitif

Starters to share (center of the table)

- Jamón ibérico, tomato compote and crispy bread
- Homemade Jamon Ibérico croquettes and chips
- Sautéed prawns with a garlic-cayenne pepper « refrito »
- Sautéed artichokes with tender little green beans, boletus and sautéed olive oil and garlic

#### Main course (to be choose between)

- Poached hake in a garlic-parsley sauce "salsa verde" served with clams
- Roasted turbot with vegetable chop-suey and txakoli sauce
- Roasted duck breast "magret" served with apple compote and raspberry sauce
- Grilled old cow tenderloin with seared foie, potato parmentier with truffle aroma, mushroom ragout and green garlic.

#### Dessert

- Café de Oriente's typical french toast with toffee, pepper glass, and vanilla ice cream
- Glass of Sparkling Wine.

#### *Price*: **82** € + 10% VAT/pp

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

If you are interested, please contact our sales representative.

Other menus available:

# Menu 8 - Corners of Oriente

Chef's celebratory aperitif

Starters to share (center of the table)

- Jamón ibérico, tomato compote and crispy bread
- Homemade Jamon Ibérico croquettes and chips
- Sautéed prawns with a garlic-cayenne pepper « refrito »
- Sautéed artichokes with tender little green beans, boletus and sautéed olive oil and garlic

#### Main course (you eat all)

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

#### Dessert

- Raspberrie glasse tartalette with licorice sabayon and hazelnutice cream
- Glass of Sparkling Wine.

*Price:* **85** € + 10% VAT/pp

Other menus available:

# Menu 9 - Classic Café de Oriente Menu

#### Chef's celebratory aperitif

#### Starters to share (center of the table)

- Jamón ibérico, tomato compote and crspy bread
- Homemade Jamon Ibérico croquettes and chips
- Sautéed prawns with a garlic-cayenne pepper « refrito »
- Sautéed artichokes with tender little green beans, boletus and sautéed olive oil and garlic

#### Main course (you eat all)

- ½ Poeached hake in a garlic-parsley sauce "salsa verde" served with clams
- ½ Grilled old cow tenderloin with seared foie, potato parmentier with truffle aroma, mushroom ragout and green garlic.

#### Dessert

- Special dessert of chocolate, mint and mango
- Glass of sparkling wine

*Price:* **89** € + 10% VAT/pp

#### Other menus available:



Gala menu 1/2

## Gala 1

#### Starter to share

Jamón Ibérico, tomato compote and crispy bread

#### Menu

- Scallop carpaccio with truffled cauliflower cream and watercress salad
- Perigordini salad: foie terrine, duck ham, chimejis, raspberry and crispy parmesan cheese
- ½ Braised rockfish with crab meat "Txangurro" ravioli and leek in textures
- 1/2 Roasted duck breast with apple sauce, raspberry sauce and juniper berries

#### Dessert

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

Other menus available:

Gala menu 2/2

## Gala 1

#### Wine cellar

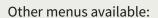
- *White wine:* Naia (D.O Rueda)
- *Red wine:* La Celestina de Atauta (D.O Ribera del Duero)
- <u>Dessert wine:</u> Lustau "San Emilio" Pedro Ximénez (D.O Jerez)
- *Toast:* Pol Cochet Blanc de Blancs (Champagne)
- Beers, soft drinks and mineral waters
- Selection of coffees and infusions
- Delicacies and sweets of our Obrador

#### *Included in the menu*

- Personaliced minuted
- Floral decoration centerpiece
- Special price for drinks:

IMPORT: 9€ + 10% VAT · PREMIUM: 15€ + 10% VAT

*Price*: **125** € + 10% VAT/pp





Gala menu 1/2

## Gala 2

#### Starter to share

Jamón Ibérico, tomato compote and crispy bread

#### Chef appetizer

- Seasonal cream shot
- Antxoa from Santoña "00"
- Croquette of Jamón Ibérico

#### Menu

- Lobster salad with grilled scallops, guacamole, crab and mango mayonnaise.
- Sea urchin stuffed with crab meat glazed and leek in txakoli wine
- ½ Braised hake with squid ragout and spinach in tempura
- ½ Beef tenderloin with grilled foie, truffled parmentier, mushroom ragout and green asparagus

#### Dessert

- Seasonal fruit sorbet
- Chocolate in textures: cocoa tiles, mint ganache, orange gelatin and garter cake

Other menus available:

Gala menu 2/2

## Gala 2

#### Wine cellar

- *White wine:* Naia (D,O Rueda)
- *Red wine:* La Celestina de Atauta (D,O Ribera del Duero)
- <u>Dessert wine:</u> Lustau "San Emilio" Pedro Ximénez (D,O Jerez)
- <u>Toast:</u> Pol Cochet Blanc de Blancs (Champagne)
- Beers, soft drinks and mineral waters
- Selection of coffees and infusions
- Petit fours

#### Included in the menu

- Personaliced minutes
- Floral decoration centerpiece
- Special price drinks:

IMPORT: 9€ + 10% VAT · PREMIUM: 15€ + 10% VAT

*Price:* **141** € + 10% VAT/pp



Other menus available:





# Information about the menus

## 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 \*from7,00€ + VAT (pax)
- \* Sorbet supplement \*from3,50€ + VAT pax (consult options)
- \* Terrace supplement\* 18€ + 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

## 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 qualified to organise events with Halal and Kosher cuisine.

## 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.



## Contact

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