



CAFÉ DE ORIENTE
BISTRÓ&RESTAURANTE



Partie's Menus
2026

An environment for every moment

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"







Menus

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 with ali-oli
- Cod brandade sándwich
- Traditional sausage “txistorra” stew with txakoli wine
- Homemade wild porcini mushroom croquettes
- **Beer, wines, and soft drinks included**

Price: 22 € + 10% VAT/pp

Traditional aperitif

- Cocktail of prawns
- Codfish with piquillo peppers
- Homemade jamón ibérico croquettes
- Iberian pork tenderloin and idiazabal cheese brochette
- **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



Menus

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**

▪ Jamón ibérico tomato compote and crispy bread	28,00€
▪ Assortment of Spanish cheeses and their jellies	25,50€
▪ Anchovy Santoña "00", spiced tomato compote (8un)	24,50€
▪ Deep fried calamari	14,50€
▪ Homemade croquettes of jamón ibérico	13,50€
▪ Traditional sausage "txistorra" stew with sidra wine	9,50€
▪ Grilled Little scallops served with a garlic/cayenne pepper "refrito"	21,20€

10 % VAT not included

Cellar · Included in the menus (for more information, request the wine list

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

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TABERNA DEL
ALABARDERO
DESDE 1974



Crianza 2018

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Menus

Menu 1 – Essence of Tradition

- Grilled vegetable timbale with caramelized goat cheese, honey vinaigrette and green mustard, raisins and walnuts.
- Sea bream “from the Cantabirc sea” n sea rock salt over tomato/basil compote, smoked potato puree and wakame seaweed salad
- Chocolate Brownie, vanilla ice cream and hot chocolate sauce

Price: **61,5 €** + 10% VAT /pp

Menu 2 – Flavors of the Mediterranean

- Prawn and scallops salad, “causa limeña”, gourmet lettuce and mayo-kinchi.
- Organic chicken leg stew in an almond sauce
- Apple tart-tatin with cinnamon ice cream

Price: **64 €** + 10% VAT/pp

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Menus

Menu 3 – Echo of Tradition

- 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.

Price: **69 €** + 10% VAT/pp

Menu 4 – Touch of Avant-Garde

- 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”

Price: **72 €** + 10% VAT/pp

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Menus

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

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Menus

Menu 5 – Bistro Aromas

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 and chips
- Scrambled of 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 “from the Cantabirc sea” n sea rock salt over tomato/basil compote, smoked potato puree and wakame seaweed salad
- Poached cod in a pepper/onion ragour 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

Price: 69,5 € + 10% VAT/pp

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

If you are interested, please contact our sales representative.

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Menus

Menu 6 – Shadows of the Palace

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 and prawns
- Heart of lettuce from Tudela served with smoked salmon, capers and cream cheese

Main course (you eat all)

- ½ Sea bream “from the Cantabirc sea” 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

- Cofee biscuit, hot chocolate sauce and cocoa glass

Price: 74 € + 10% VAT/pp

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Menus

Menu 7 – Aura of History

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

Price: 82 € + 10% VAT/pp

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Menus

Menu 8 – Corners of Oriente

Starters to share (center of the table)

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

- Raspberries glase tartalette, licorice sabayón and hazelnut ice cream

Price: 85 € + 10% VAT/pp

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Menus

Menu 9 – Classic Café de Oriente Menu

Starters to share (center of the table)

- Jamón ibérico, tomato compote and toasts
- Homemade Jamon Ibérico croquettes
- 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 Poached 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

Price: 89 € + 10% VAT/pp

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Menus

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
- ½ 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

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Menus

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)
- Dessert wine: 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

- Personalized minutes
- Floral decoration centerpiece
- Special price for drinks:
IMPORT: 12€ + 10% VAT · PREMIUM: 19€ + 10% VAT

Price: 125 € + 10% VAT/pp

Other menus available:

Cocktails, wine tastings and custom menus

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Menus

Gala menu

1/2

Gala 2

Starter to share

- Jamón Ibérico, tomato compote and toasts

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 Grilled old cow 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

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Menus

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)
- Dessert wine: 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
- Petit fours

Included in the menu

- Personalized minutes
- Floral decoration centerpiece
- Special price drinks:
IMPORT: 12€ + 10% VAT · PREMIUM: 19€ + 10% VAT

Price: 141 € + 10% VAT/pp



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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 *from **7,00€ + VAT (pax)**
- * Sorbet supplement *from **3,50€ + 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 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

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