

colonialnorte

Paseo de la Florida, s/n 28008 Madrid

Tfn. 91 540 18 48

www.colonialnorte.net

*We make special menus for family
celebrations and corporate events. Consult*



GROUP MENUS
Menús de grupo

(Valid until October, 2018 - Válidos hasta octubre de 2018)



GRUPO OTER
restaurantes
www.grupo-oter.com

SET MENU I - MENÚ I

(Valid until October, 2018 - Válido hasta octubre de 2018)

Starters to share - Primeros platos para compartir (One dish for every four people - Un plato cada 4 personas)

*Cordovan-style cold tomato salmorejo soup with quail's egg, iberico ham shavings and regañás crackers (Individually served).

Salmorejo cordobés con huevo de codorniz, jamón ibérico y su regañá (Individual).

*Home-made croquettes selection (Iberian ham and seasonal mushrooms).

Selección de croquetas (de ibérico y setas de temporada).

*Roast vegetable, Mozzarella, sun-dried tomatoes and basil flatbread.

Coca de verduras asadas, Mozzarella y tomates deshidratados a la albahaca.

* Tomato tartare with arugula and Parmesan shavings.

Tartar de tomate rúcula y lascas de Parmesano.

Main course (one to be chosen on site) - Plato principal a elegir (For more than 50 people, choose just one dish in advance for the whole group) (Para grupos de más de 50 personas, se elegirá el plato con antelación)

*Dry seafood rice with rockfish.

Arroz marinero seco de pescado de roca.

Or - o

*Oven-baked Celeiro hake with `al dente` vegetables.

Merluza de Celeiro al horno con verduras al-dente.

Or - o

*Stewed beef cheeks in Madrid wine and confit challots.

Carrillera de ternera estofada al vino de Madrid con chalotas al confit.

A sweet ending - El dulce final

*Home-made dark chocolate brownie with nuts and vanilla ice-cream.

Brownie casero de chocolate negro con frutos secos y crema helada de vainilla.

*Arabica coffee or natural herbal teas - Café Árábica o infusiones naturales.

*Home-made almond tuiles - Tejas de almendra Marcona.

(The bread and desserts are made in our bakery - El pan y los postres se elaboran en nuestro Obrador).

Wine list - Bodega

White wine (Magnum) - Vino blanco

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

Red wine (Magnum) - Vino tinto

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

Mineral water (still or sparkling).

Aguas minerales (con o sin gas).

Cover charge per person €43,50 (VAT included)

Precio por persona 43,50€ - IVA incluido

Considerations about the menu:

- The menu includes drinks from the beginning of lunch/dinner (starters) until the end of it (desserts).
- Drinks before or after lunch/dinner are considered extras and, therefore, would be paid separately.
- Please let us know if you have any food intolerance. We have information about allergens. Ask our staff.
- The dishes of the menu are susceptible to be replaced by others of equal or better characteristics according to the needs of the restaurant.

SET MENU II - MENÚ II

(Valid until October, 2018 - Válido hasta octubre de 2018)

Starters to share - Primeros platos para compartir
(One dish for every four people) - (Un plato cada 4 personas)

*Cold malaga ajoblanco soup of Marcona almond and Muscatel grape (Individually served).

Ajoblanco malagueño con almendra Marcona y uvas Moscatel.

*Sliced acorn-fed iberian cured ham.

Corte de jamón ibérico de montanera.

*Crunchy cream cheese and red shrimp parcels.

Saquitos crujientes de queso cremoso y gamba roja.

*Burratina, sun-dried tomatoes and rocket leaves salad with soft pesto dressing.

Ensalada de Burratina, tomates deshidratados y rucula al pesto suave.

Main course (one to be chosen on site) - Plato principal a elegir
(For more than 50 people, choose just one dish in advance for the whole group)
(Para grupos de más de 50 personas, se elegirá el plato con antelación)

*Black rice with cuttlefish in its ink and octopus.

Arroz negro a la tinta del choco y pulpo.

Or - o

*Line-caught sea bass fillet with potato flakes.

Lomo de lubina de pincho a la escama de patata.

Or - o

*Retinta beef sirloin medallion with Port wine reduction and pepper confit.

Medallón de solomillo de ternera retinta al jugo de Oporto y pimientos confitados.

A sweet ending - El dulce final

*Home-made cheesecake with toffee caramel.

Tarta de queso hecha en Casa con caramelo toffee.

*Arabica coffee or natural herbal teas - Café Árabe o infusiones naturales.

*Home-made almond tuiles - Tejas gigantes artesanales.

(The bread and desserts are made in our bakery - El pan y los postres se elaboran en nuestro Obrador).

Wine list (choose one white wine and a red one for the whole group)

Bodega (A elegir un vino blanco y un tinto para el grupo)

White wines (Magnum) - Vino blanco

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

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

Red wines (Magnum) - Vino Tinto

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

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

Soft drinks and beers - Refrescos y cervezas.

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

Cover charge per person €48,00 (VAT included)

Precio por persona 48,00€ - IVA incluido

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SET MENU III - MENÚ III

(Valid until October, 2018 - Válido hasta octubre de 2018)

Starters to share - Primeros platos para compartir
(One dish for every four people) – (Un plato cada 4 personas)

- *Navarre tomato gazpacho with a tomato casse timbale and red prawn (Individually served).
Gazpacho de tomate navarro con timbal de tomate casse y gamba roja de costa (Individual).
- *Crispy fried free-range eggs nest with iberian ham and boletus.
Huevos camperos estrellados en nido crujiente con jamón ibérico y boletus .
- *Shrimp fritters with Romesco sauce - Tortillas de camarones en salsa Romesco.
- *Fresh tuna, tomato and red onion salad.
Ensalada de bonito de campaña, tomate fresco y cebolla morada.

Main course (one to be chosen on site) - Plato principal a elegir
(For more than 50 people, choose just one dish in advance for the whole group)
(Para grupos de más de 50 personas, se elegirá el plato con antelación)

- *Dry rice with squids and baby vegetables.
Arroz seco con chipirones de costa y verduritas.
Or - o
- *San Sebastian-style Cantabria monkfish with seasonal vegetables.
Rape del Cantábrico a la Donostiarra con verduras de temporada.
Or - o
- *Stewed poulard with sparkling wine reduction and pepper confit.
Pularda estofada al espumoso con pimientos confitados.

A sweet ending - El dulce final

- *Classic Tiramisú with its accompanying Amaretto.
Tiramisú de Mascarpone y Amaretto.
 - *Arabica coffee or natural herbal teas - Café Árábica o infusiones naturales.
 - *Home-made almond tuiles - Tejas gigantes artesanales.
- (The bread and desserts are made in our bakery - El pan y los postres se elaboran en nuestro Obrador).

Wine list (choose one white wine and a red one for the whole group)

Bodega (A elegir un vinto blanco y un tinto para el grupo)

White wines (Magnum) - Vino blanco

- (D.O. Rueda) Javier Sanz Viticultor - Verdejo 100%.
- (D.O. Rías Baixas) Martín Códax - Albariño%100%.

Red wines (Magnum) - Vino Tinto

- (D.O. Ca. Rioja) Hacienda Calavia Crianza - Tempranillo 100%.
- (D.O. Ribera de Duero) Celeste - Crianza - Tinto Fino 100%.

Soft drinks and beers - Refrescos y cervezas.
Mineral water (still or sparkling) - Aguas minerales (con gas o sin gas).

Cover charge per person €52,00 (VAT included)

Precio por persona 52,00€ - IVA incluido

Considerations about the menu:

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SET MENU IV - MENÚ IV

(Valid until October, 2018 - Válido hasta octubre de 2018)

Starters to share - Primeros platos para compartir (One dish for every four people) – (Un plato cada 4 personas)

*Smooth potato and leek confit soup (Individually served).

Crema fina de patata y puerro confitado. (Individual).

*Sliced Acorn-fed iberian cured ham.

Corte de jamón ibérico de montanera.

*Russian salad with sea bass in escabeche.

Ensaladilla de lubina escabechada.

*Fontina cheese and black truffle gourmet coca (Flatbread).

Coca Gourmet de queso Fontina y trufa negra.

Main course (one to be chosen on site) - Plato principal a elegir (For more than 50 people, choose just one dish in advance for the whole group) (Para grupos de más de 50 personas, se elegirá el plato con antelación)

*Dry rice with Southern large red prawn.

Arroz seco con carabinero del Sur.

Or - o

*"Haute Cuisine" cod slice in Pil-Pil sauce.

Corte de bacalao "Alta Cocina" al Pilpil.

Or - o

*Braised beef fillet with old-fashioned mustard sauce, roasted Cherry tomatoes and herbed potatoes.

Solomillo de ternera braseada a la mostaza antigua con Cherry asado y patatas a las finas hierbas.

A sweet ending - El dulce final

*Milk brioche toast with vanilla ice-cream.

Torrija brioche con crema helada de vainilla.

*Arabica coffee or natural herbal teas - Café Árábica o infusiones naturales.

*Home-made almond tuiles - Tejas gigantes artesanales.

(The bread and desserts are made in our bakery - El pan y los postres se elaboran en nuestro Obrador).

Wine list (choose one white wine and a red one for the whole group)

Bodega (A elegir un vinto blanco y un tinto para el grupo)

White wines (Magnum) - Vino blanco

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

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

Red wines (Magnum) - Vino Tinto

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

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

Soft drinks and beers - Refrescos y cervezas.

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

Cover charge per person €55,00 (VAT included)

Precio por persona 55,00€ - IVA incluido

Considerations about the menu:

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SET MENU V - MENÚ V

(Valid until October, 2018 - Válido hasta octubre de 2018)

Starters to share - Primeros platos para compartir

(One dish for every four people) – (Un plato cada 4 personas)

- *Raf tomato gazpacho with large red prawn timbale (Individually served).
Gazpacho de tomate Raf con timbal de carabineros. (Individual).
- *Sliced Acorn-fed iberian cured ham - Corte de jamón ibérico de montanera.
*Fresh duck foie-gras with apple and fig jam.
Foie fresco de pato con confitura de higos y manzana.
- *Boiled Huelva white prawn - Gamba blanca de Huelva hervida.

Main course (one to be chosen on site) - Plato principal a elegir

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

(Para grupos de más de 50 personas, se elegirá el plato con antelación)

- *Dry rice with lobster - Arroz seco con bogavante.
Or - o
- *Baked turbot with a bundle of wild asparagus and Iberian bacon.
Rodaballo al horno con atadillo de trigueros y tocino ibérico.
Or - o
- *Roast suckling pig with Maldon sea salt - Tostón de cochinito asado a la escama de sal .

A sweet ending - El dulce final

- *Hot, dark chocolate soufflé with vanilla ice cream (For up to 100 people).
Coulant de chocolate fluido y crema helada de vainilla. (Máximo 100 personas).
- *Arabica coffee or natural herbal teas - Café Árábica o infusiones naturales.
- Home-made almond tuiles (biscuits served with coffee and tea)- Tejas gigantes artesanales.

Wine list (choose one white wine and a red one for the whole group)

Bodega (A elegir un vino blanco y un tinto para el grupo)

White wines (Magnum) - Vino blanco

- (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 (Magnum) - Vino Tinto

- (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.

Soft drinks and beers - Refrescos y cervezas.

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

Cover charge per person €59,50 (VAT included)

Precio por persona 59,50€ - IVA incluido

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