

**colonialnorte**

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[www.colonialnorte.net](http://www.colonialnorte.net)

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



## GROUP MENUS MENÚS DE GRUPO

(Valid until October, 2019 - Válidos hasta octubre de 2019)



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

## SET MENU I - MENÚ I

(Valid until October, 2019 - Válidos hasta octubre de 2019)

### 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 AND REGAÑÁS CRACKERS (INDIVIDUALLY SERVED).

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

\*SLICED ACORN-FED CURED HAM AND LOIN.

Jamón y lomo ibérico de bellota al corte.

\*ROAST VEGETABLE, MOZZARELLA, SUN-DRIED TOMATOES AND BASIL FLATBREAD.

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

\*CREAMY HOME-MADE HAM CROQUETTES.

Croquetas cremosas de ibérico.

**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)**

\*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 Arábica o infusiones naturales.

\*HOME-MADE SWEETS. - Dulces de la casa.

(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 €45,00 (VAT INCLUDED)**

**PRECIO POR PERSONA 45,00€ - 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 the equal or better characteristics according to the needs of the restaurant.

## SET MENU II - MENÚ II

(Valid until October, 2019 - Válidos hasta octubre de 2019)

### STARTERS TO SHARE - Primeros platos para compartir (ONE DISH FOR EVERY FOUR PEOPLE) - (Un plato cada 4 personas)

\*CHILLED MARCONA ALMOND AND GARLIC SOUP WITH MOSCATEL GRAPES (INDIVIDUALLY SERVED).

Ajoblanco malagueño con uvas Moscatel y almendras Marcona (Individual).

\*SLICED ACORN-FED CURED HAM AND LOIN.

Jamón y lomo ibérico de bellota al corte.

\*FRESH TUNA, TOMATO AND RED ONION SALAD.

Ensalada de bonito de campaña, tomate fresco y cebolla morada.

\*CRUNCHY CREAM CHEESE AND RED SHRIMP PARCELS.

Saquitos crujientes de queso cremoso y gamba roja.

### 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)

\*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 Arábica o infusiones naturales.

\*HOMEMADE SWEETS - Dulces de la Casa.

(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%.

MINERAL WATER (STILL OR SPARKLING).

Aguas minerales (con gas o sin gas).

**COVER CHARGE PER PERSON €50,00 (VAT INCLUDED)**

**PRECIO POR PERSONA 50,00€ - IVA INCLUIDO**

#### Considerations about the menu:

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## SET MENU III - MENÚ III

(Valid until October, 2019 - Válidos hasta octubre de 2019)

### STARTERS TO SHARE - Primeros platos para compartir

#### (ONE DISH FOR EVERY FOUR PEOPLE) – (Un plato cada 4 personas)

\*SEASONAL TOMATO GAZPACHO WITH RED PRAWN TIMBALE (INDIVIDUALLY SERVED).

Gazpacho de tomate de temporada con timbal de gamba roja (Individual).

\*SLICED ACORN-FED CURED HAM AND LOIN.

Jamón y lomo ibérico de bellota al corte.

\*BURRATINA, SUN-DRIED TOMATOES AND ROCKET LEAVES SALAD WITH SOFT PESTO DRESSING.

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

\*SHRIMP FRITTERS WITH ROMESCO SAUCE.

Tortillas de camarones en salsa Romesco.

### 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)

\*SAN SEBASTIAN-STYLE CANTABRIA MONKFISH WITH SEASONAL VEGETABLES.

Rape del Cantábrico a la Donostiarra con verduras de temporada.

Or - o

\*BEEF TENDERLOIN STEAK WITH MUSHROOM AND TRUFFLE PERIGOURDINE SAUCE.

Tourné de carne roja en perigourdine de setas y trufa.

### A SWEET ENDING - El dulce final

\*CLASSIC TIRAMISÚ WITH ITS ACCOMPANYING AMARETTO.

Tiramisú de Mascarpone y Amaretto.

\*ARABICA COFFEE OR NATURAL HERBAL TEAS.

Café arábica o infusiones naturales.

\*HOMEMADE SWEETS - Dulces de la Casa.

(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%.

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**

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## SET MENU IV - MENÚ IV

(Valid until October, 2019 - Válidos hasta octubre de 2019)

### STARTERS TO SHARE - Primeros platos para compartir (ONE DISH FOR EVERY FOUR PEOPLE) – (Un plato cada 4 personas)

\*SEASONAL TOMATO GAZPACHO WITH LOBSTER (INDIVIDUALLY SERVED).

Gazpacho de tomate de temporada con bogavante (Individual).

\*SLICED ACORN-FED CURED HAM AND LOIN.

Jamón y lomo ibérico de bellota al corte.

\*BOILED HUELVA WHITE PRAWN - Gamba blanca de Huelva hervida.

\*FRESH DUCK FOIE-GRAS WITH APPLE AND FIG JAM.

Foie fresco de pato con confitura de higos y manzana.

### 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)

\*BAKED TURBOT WITH A LIGHT BILBAO-STYLE SAUCE AND GRILLED VEGETABLES..

Rodaballo al horno con Bilbaína ligera y verduras grillé.

Or - o

\*ROAST SUCKLING PIG IN ITS JUS WITH SALT FLAKES.

Tostón de cochinito asado en su jugo a la escama de sal .

### A SWEET ENDING - El dulce final

\*HOT, DARK CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM.

Coulant de chocolate fluido y crema helada de vainilla.

\*ARABICA COFFEE OR NATURAL HERBAL TEAS.

Café Arábica o infusiones naturales.

\*HOMEMADE SWEETS - Dulces de la Casa.

### 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.

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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