

Restaurant Weeks

Brunch Menu

\$35 per person

August 10th to September 6th

Available Saturdays & Sundays before 2:30pm

RW Lunch also available Ask your server

ALABARDERO

LA TABERNA
Washington D.C.

Entrante *Starter*

Tostadita de pan con tomate y AOVE ✓

Toasted bread bite with fresh tomato pulp, garlic, EVOO, and sea salt.

Choose one savory option and one sweet option, or select two sweet options.

Opciones saladas *Savory Options*

Nuestros huevos rotos +\$2

Free-range eggs served over fried potatoes and topped with 100% acorn-fed Ibérico ham.

Huevos Benedictinos con jamón Iberico o salmón ahumado y espinacas +\$10

Poached eggs, Hollandaise sauce with your choice of: 100% Ibérico ham or smoked salmon and spinach ✓.

Lomo de buey 8 oz con huevos y patatas panaderas

Grilled strip loin 8 oz with fried eggs and baker's potatoes.

Tosta de pisto y huevo poché ✓

Artisanal toast topped with traditional Spanish vegetable ratatouille and poached egg.

Revuelto de bacalao confitado, patatas pajas y cebollita

Creamy scrambled eggs cooked with confit cod, crispy straw potatoes, and caramelized onions.

Mollete de rabo de toro

Andalusian flatbread sandwich filled with slow-braised oxtail.

Bikini trufado con jamón Ibérico 100% bellota y queso manchego

Toasted sandwich layered with 100% acorn-fed Ibérico ham, Manchego cheese, and oil truffle.

Opciones dulces *Sweet Options*

Torrijas caramelizadas Alabardero ✓

Caramelized Spanish-style French toast with vanilla ice cream.

Pionono de Santa Fe de leche merengada y helado de vainilla ✓

Traditional Granada-style rolled sponge cake infused with cinnamon milk, served with vanilla ice cream.

Pancakes de aceite de oliva y mantequilla montada dulce ✓

Olive oil pancakes served with sweet whipped butter.

Gofre con crema catalana y frutos rojos ✓

Waffle topped with caramelized Catalan custard and fresh berries.

Profiteroles de crema catalana y dip de chocolate caliente ✓

Choux pastry puffs filled with Catalan cream, with warm chocolate dipping sauce.

Pan tostado con chocolate, aceite de oliva y toque de sal ✓

Toasted artisanal bread with chocolate, olive oil, and sea salt.

Bebidas ilimitadas +\$32

Bottomless drinks

All drinks included — Mix & match: **Sangrias, Draft beer, Mimosa or Bloody Mary**

Unlimited refills for 2 hours. Valid exclusively with Restaurant Week Brunch or Lunch menus.

Please inform us of any allergies | ✓ Vegetarian

Tax and service charge not included | No substitutions, no sharing | A 20% service charge will be added to all bills.

This is not a gratuity. 15% is shared among our service team; 5% is retained by the restaurant to support operational costs. Additional tipping is optional