

RESTAURANT WEEK SUMMER 2024

DINNER MENU

August 12th to 25th

Available after 2:30pm

\$40 PER PERSON

Select one each



STARTER

TARTAR DE SALMÓN CON AGUACATE +\$3.5
Salmon tartare with avocado

GAZPACHO DE CEREZA ✓
Chilled cherry gazpacho soup

BERENJENA FRITA CON MIEL ✓
Eggplant chips with honey

GAMBAS AL AJILLO +\$3.5
Our signature garlic shrimp dish

CROQUETAS DE JAMÓN
Serrano ham croquettes

AJOBLANCO MALAGUENO ✓
Andalusian almond base ajoblanco

CARPACCIO DE PULPO +\$6
Octopus carpaccio

PATATAS BRAVAS ✓
Spicy potatoes

MAIN COURSE



ENTRECOTE DE 10OZ CON PIMIENTOS DE PADRÓN +\$12
10oz Ribeye with Padron peppers and potatoes

PAELLA DE MARISCO* +\$6
Seafood paella

DORADA A LA PLANCHA CON VERDURAS +\$5
Grilled dorade with seasonal vegetables

EMPERADOR CON ARROZ MELOSO DE ALBAHACA
Swordfish with creamy basil rice

PAELLA MIXTA* +\$8
Mixed paella with chicken and seafood

PAELLA VALENCIANA* +\$4
Valencian paella with chicken and vegetables

POLLO EN SALSA DE AJILLO
Chicken in garlic sauce with baked potatoes

PARRILLADA DE VERDURAS ✓
Assortment of grilled vegetables with moho sauce

DESSERT



TARTA DE SANTIAGO ✓
Almond base Santiago cake with ice cream

ARROZ CON LECHE ✓
Caramelized rice pudding

CHURROS CON CHOCOLATE ✓
Churros with chocolate

FLAN CON CARAMELO ✓
Caramel pudding

TARTA DE LIMON ✓
Lemon tart

*Paella for a minimum of 2 portions. One kind of paella per table.

✓ Vegetarian | Tax and gratuity not included | No substitutions | For parties of 6 or more, a 22% gratuity will be automatically applied
1776 I Street NW Entrance on 18th, between H and I Washington, DC 20006 (202)429-2200 | taberna.dc@alabardero.com | www.alabardero.com

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DRINKS MENU

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COCKTAIL

ALABARDERO PINK GIN&Tonic Puerto de Indias Strawberry Gin, Fever Tree Tonic, Orange Dried & Cinnamon **\$17**

SHERRY MOJITO Manzanilla Wine, Dark Rum, Fresh Juice, Sprite, Simple Syrup & Fresh Mint **\$16**



SPARKLING WINE

IZAR-LEKU Hondarribi Zuri, Hondarribi Belta (Basque Country) **\$95**

JUVÉ & CAMPS ROSÉ Pinot Noir (DO Cava) **\$70**

WHITE WINE

LAGAR DE CERVERA Albariño (DO Rías Baixas) **\$72**

NAIADES Verdejo (DO Rueda) **\$85**

JEAN LEÓN 3055 Chardonnay (DO Penedés) **\$60**



ROSE WINE

HIRUTZA ROSE Hondarribi Zuri, Hondarribi Beltza (DO Getariako Txakolina) **\$58**

MART ROSÉ Xare-lo (DO Penedés) **\$72**

RED WINE

PREDICADOR Tempranillo (DOCa Rioja) **\$100**

SINDICAT LA FIGUERA Garnacha (DO Montsant) **\$64**

MATARROMERA CRIANZA Tempranillo (DO Ribera del Duero) **\$84**

