



Fernán González, 50 | 28009 Madrid  
T - 91 504 45 07 / 66 99 | F - 91 573 50 84  
[www.taberna-moderna.com](http://www.taberna-moderna.com)

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**GROUP MENÚS**  
**MENÚS DE GRUPOS**

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



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



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### SET MENU 1 - MENÚ 1

(Valid until October, 2019 - Válido hasta Octubre de 2019)

#### Dishes to be shared - Platos para compartir

(1 dish for 4 people - 1 plato para 4 personas)

\*Sliced acorn-fed cured iberico ham.

Jamón ibérico de montanera cortado al corte.

\*Traditional russian salad with line-caught sea bass.

Ensaladilla rusa tradicional de lubina de pincho.

\*Dressed Madrid garden tomatoes with pickled piparra peppers.

Tomates de la Huerta de Madrid aliñados con piparras encurtidas.

\*Cadiz-style marinated dogfish with roasted peppers.

Bienmesabe de San Fernando con pimientos asados.

#### Main course (choose from) - Platos para elegir

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

(Para grupos de más de 50 personas, elegir el segundo plato con antelación)

\*Marinière rice with peeled shellfish, so you don't stain yourself.

Arroz Marinero limpio para no mancharse.

Or - o

\*Burela hake with a light Bilbao-style sauce.

Merluza de Burela con su Bilbaína suave.

Or - o

\*Beef medallions in a seasonal mushroom jus with spring onions.

Medallones de solomillo salteados en jugo de setas de temporada y ajos tiernos.

#### A sweet ending (choose from) - El dulce final a elegir

\*Egg yolk and P.X. caramel pudding with vanilla ice cream.

Tocino de cielo al caramelo de P.X, con crema helada de vainilla.

\*Arabica coffee and natural herbal teas.

Café arábica e infusiones naturales.

\*Lemon sorbet with Cava - Sorbete de limón al Cava.

#### Our selection of wine - Bodega

##### White wine - Vinos blancos

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

##### Red wine - Vinos tintos

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

Mineral water (still or sparkling).

Aguas minerales con gas o sin gas.

Cover charge per person €47,00 - Vat included.

Precio por persona 47,00€ - 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.



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## SET MENU 2 - MENÚ 2

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### Dishes to be shared - Platos para compartir

(1 dish for 4 people - 1 plato para 4 personas)

- \*Sliced acorn fed iberian cured ham - Jamón ibérico de bellota al corte.
- \*Tuna belly salad with seasonal tomato and spring onions.  
Ensalada de ventresca con tomate de temporada y cebolleta dulce.
- \*The chef's homemade croquettes (2 units per person).  
Croquetitas caseras del Chef (2 uds. por persona).
- \*Rock octopus with paprika oil served with boiled typical potatoes of Galicia.  
Pulpo de pedrero al aceite de pimentón y sus cachelos.

### Main course (choose from) - Platos para elegir

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

(Para grupos de más de 50 personas, elegir el segundo plato con antelación)

\*Rice with pullet and seasonal mushrooms.

Arroz con picantón y setas de temporada.

Or - ó

\*Oven-baked sea bass with tarragon vinaigrette and vegetables al-dente.

Merluza de Celeiro a la vinagreta de estragón y verduras al-dente.

Or - ó

Grilled beef sirloin with herbed rustic potatoes.

\*Entrecot de vaca madura a la parrilla con patata rústica a las finas hierbas.

### A sweet ending - El dulce final

\*Tiramisú of Mascarpone with coffee sponge cake and Amaretto liquor.

Tiramisú de Mascarpone con soletilla de café y Amaretto.

\*Arabica coffee and natural herbal teas.

Café arábica e infusiones naturales.

\*Lemon sorbet with Cava - Sorbete de limón al Cava.

### Our selection of wine (choice of white or red) - (Magnum)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

#### White wine - Vinos blancos

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

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

#### Red wine - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía 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 €49,00 – Vat included.**

**Precio por persona 49,00 € - Iva incluido.**

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### SET MENU 3 - MENÚ 3

(Valid until October, 2019 - Válido hasta Octubre de 2019)

#### Dishes to be shared - Platos para compartir (1 dish for 4 people - 1 plato para 4 personas)

\*Acorn fed iberian cured ham - Jamón ibérico de bellota.

\*Sanlúcar king prawns cooked in seawater.

Langostinos de Sanlúcar hervidos en agua de mar.

\*Avocado and tomato salad with fresh cheese, anchovies, and basil with a Modena balsamic vinegar dressing.

Ensalada de aguacate y tomate natural, queso fresco, anchoas y albahaca al vinagre de Módena.

\*Andalusian-style jig-caught squid - Calamares de potera a la Andaluza.

#### Main course (choose from) - Platos para elegir

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

(Para grupos de más de 50 personas, elegir el segundo plato con antelación)

\*Black rice with cuttlefish in its ink..

Arroz negro a la tinta del choco.

Or - o

\*Baked sea bass with potato flakes.

Lubina al horno a la escama de patata.

Or - o

\*Beef steak with pippers confit.

Entrecot de vaca madura con pimientos confitados.

#### A sweet ending - El dulce final

\*Guanaja chocolate soufflé with vanilla ice cream.

Souffle de chocolate Guanaja con crema helada de vainilla.

\*Arabica coffee and natural herbal teas.

Café arábica e infusiones naturales.

\*Lemon sorbet with Cava - Sorbete de limón al Cava.

#### Our selection of wine (choice of white or red) - (Magnum)

Bodega (a elegir un vino blanco y un tinto) - (Magnum)

##### White wine - Vinos blancos

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

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

##### Red wine - Vinos tintos

(D.O. Ca. Rioja) Hacienda Calavía 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 €51,50 - Vat not included.

Precio por persona 51,50€ - Iva no incluido.

### SET MENU 4 - MENU 4

#### Considerations about the menu:

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**Dishes to be shared - Platos para compartir**

(1 dish for 4 people - 1 plato para 4 personas)

\*Sliced acorn-fed iberian cured ham.

Jamón ibérico de bellota cortado a cuchillo.

\*Boiled Isla Cristina white prawn.

Gambas blancas de Isla Cristina cocidas.

\*Fresh duck foie gras terrine with fig preserve.

Terrina de foie fresco de pato con confitura de higos.

\*Braised rock octopus with mild aioli.

Pulpo de pedrero a la brasa con alioli suave.

**Main course (choose from) - Platos para elegir**

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

(Para grupos de más de 50 personas, elegir el segundo plato con antelación)

\*Rice stew with southern large red prawn.

Caldereta de arroz con carabineros del Sur.

Or - o

\*Black-bellied monkfish steak with garlic and chilli sauce.

Tronco de rape de tripa negra con su ajo-guindilla.

Or - o

\*Beef sirloin with duck foie gras and Port wine reduction.

Solomillo de vaca mayor con foie de pato a la reducción de Oporto.

**A sweet ending - El dulce final**

\*Crunchy Galician filloa crêpes stuffed with crème pâtissière.

Filloas crujientes rellenas de crema pastelera.

\*Arabica coffee and natural herbal teas.

Café arábica e infusiones naturales.

\*Lemon sorbet with Cava - Sorbete de limón al Cava.

**Our selection of wine (choice of white or red) - (Magnum)**

**Bodega (a elegir un vino blanco y un tinto) - (Magnum)**

**White wine - Vinos blancos**

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

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

(D.O. Rías Baixas) Pazo San Mauro - Albariño 100%.

**Red wine - Vinos tintos**

(D.O. Ca. Rioja) Hacienda Calavía 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 €54,50 - Vat included**

**Precio por persona 54,50€ - Iva incluido**

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