



RESTORANT
MENÚ

GASTRO
SHOP



ENJOY THE TASTE
OF THE
MEDITERRANEAN
gourmet



TRADITIONAL
ITALIAN CUISINE

RESERVAS TELF: 914359109 638 774 957
www.chefaberanigastroshop.com

VALDEMORO _ MADRID _ SPAIN



MENÙ RISTORANTE

CHEF ABERANI ANTIPASTI SARTERS

DI VERDURE

- CAPONATA 10,90€
- PARMIGIANA 12,90€

DI FORMAGGI

- FRESH BURRATINE 8,90€
- BAKED PROVOLONE 9,90€

ISPIRAZIONE

- HOMENADE SALAD 12,90€
- SUPLLI 6 UNITS 8,90€
- MOZZARELLA CROSTINI 4 UNITS

8,50€



DI SALUMI ITALIANI

16,90€

- SAUSAGES TABLE 7 varieties besides PARMIGIANO REGGIANO cheese

Mortadela pistachio o trufa, prosciutto cotto, salame, speck, spianatta piccante , coppa di Parma, pancetta arrotolata

BASKET OF BREAD

1,60 €

MEATS

16,90€

- CARPACCIO DI BRESAOLA
- VITELO TONNATO
- SCALOPPINA al Marsala (available upon reservation)

LASAGNA 16,00 €

- BOLOGNESE/ CARNE
- FUNGHI PORCINI



PASTA NON BASTA

Consult with our staff
for allerge information

RICE

17,00€

- RISOTTO FUNGHI/BOLETUS
- RISOTTO QUATRO FORMAGGI
- RISOTTO FRUTTI DI MARE
- (available upon reservation)

cooking time
20" y 35 "





CHEF ABERANI

FRESH STUFFED PASTA

FRESH PASTA

- n°1 RICOTTA SPINACI 14,90€

Fresh dried tomato pasta with pistach crunch (13 u)

- n° 2 VELE AL TARTUFO 14,90€

With Truffle oil and fresh tomato (12 u)

- n° 3 RAVIOLI FORMAGIO CAPRINO 14,90 €

Goat Cheese bacon and caramelized onion (12 u)

- n° 4 SORRISI FICHI 14,90€

Goat Cheese, mascarpone and figs (12 a 15 u)

- n°5 CODA DI BUE 14,90€

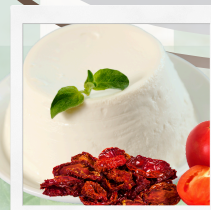
Braised Oxtail meat and meat broth (12 a 15 u)

- n° 6 TORTELLINI DI CARNE 11,90€

With tomato and basil sauce, with other sauces consult.

Consult with our staff
for allerge information

Pasta fresca ripiena speciale





Traditional pasta



Choose the sauce for your pasta
Spaghetti, Tagliatelle, Rigatoni, tortellini gnocchi. Troffie.
(Gluten free dried pasta spaghetti and rigatoni)

- N° 7 AI 4 FORMAGGI 13,90€
- N° 8 PESTO, 13,90 €
recommended gnocchi and troffie
- N° 9 POMODORO E BASILICO 11,90 €
- N° 10 ARRABIATA punto de 11,90 €
piccante. 
- N° 11 BOLOGNESA 14,90 €
- N° 12 PUTANESCA 14,90 €
- N° 13 CARBONARA spaghetti. 13,90€

- N° 14 FUNGHI PORCINI 14,90 €
- N° 15 FRUTTI DI MARE 14,90 €
- N° 16 AMATRICIANA 14,90 €


Consult with our staff
for allerge information

PASTAS WITH SAUCES

CHEF ABERANI





RESTAURANT MENU

Consult with our staff
for allerge information

THE CLASSICS

- N° 20 MARGHERITA10,50€
- N° 22 PROSCIUTTO COTTO12,50 €

THE COMBINED13,50€

- N° 21 QUATTRO FORMAGI 4 CHEESE)
- N° 25 SPECK ARUGULA CHEESE PARMESANO

OF SAUSAGES13,50€

- N° 23 OTHER SAUSAGES,

(Choose between , salame milano, panceta
arrotolata, mortadela di Bologna, spianatta
o salsiccia picante, coppa di Parma.

VEGETARIAN13,50€

- N° 26 GRILLED VEGETABLES

THE SPECIAL ONES15,50 €

- N° 24 TWO TASTES

COMBINE TWO PIZZAS by exception
Ferrari e Bianca

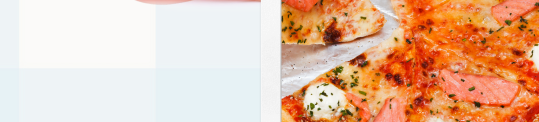
- N° 27 BIANCA PESTO AND BURRATA

White base with pesto sauce fresh tomato,
burrata and Modena vinagar cream

THE GOURMET- FERRARI...20,00€

- N° 28 DE SMOKED SALMON AND BURRATA

Smoked salmon by our Chef, fresh tomato,
burrata and Modena vinegar cream



SUPPLEMET TAKE AWAY CONTAINER (PIZZA) 0,20€ (PLÁSTIC) 0,45€
TAKE AWAY PIZZA DISCOUNT 1,50 € EXCEPTION 20,27,28





DESSERT

IL CAPRICCIO	TIRAMISU	5,95€
LA FUSIONE	TORRIJA DI PANETTONE	5,50€
PER INNAMORARSI	CHEESE CAKE	5,95€
QUELLO ALLA MODA	CANNOLI siciliano ricotta e pistachio	6,50 €
SENZA GLUTTINE	PANNACOTTA E AMARENA	4,00€
PER ADDOLCIRE	PANCAKE CON NUTELLA /CHOCOLAT EXTRA CREAM / PISTACHIO 1,00€	4,00€
LA MORBIDEZZA	PROFITEROLE (available by reservation only)	5,95€
PER CONDIVIDERE	MIX Three DESSERT exception Pancake e Cannoli)	13,50€



DISCOVER OUR SEASONAL DESSERTS AND BIRTHDAY CAKES

HOME
COOKING

ACCOMPANY THEM
WITH OUR COFFEE

delicious

INCLUDED VAT

WWW.CHEFABERANIGASTROSHOP.COM



Cafeteria Italiana

CARTA



COFFEE

COFFEE WITH MILK	1,85 €
DECAFFEINATED COFFEE	1,85 €
CAPUCCINO	2,20 €
CAFFÈ RISTRETO	1,70 €
BLACK COOFFEE	1,80€

COLA CAO	1,90€
INFUSIONS	1,70 €
TEA WITH MILK	1,80 €
LATTE MACCHIATO	1,80 €

GOURMET

CAFFÈ PANNA 2,75 €

- Espresso cream

CAFFÈ VINNESE 3,00 €

- Espresso chocolate, cream

CAFFÈ BOMBON 2,75 €

- Espresso condensed milk

CAFFÈ NUTELLA 3,00 €

- coffee milk with milk foam

CAFFÉ MAROCCHINO 2,50 €

- Espresso milk foam cocoa

CAFFÈ MOCACCINO 3,00 €

- Espresso milk foam, chocolate

CAFFÉ FREDDO 4,50 €

- Espresso vanilla ice cream

CAFFÈ DOLCE 5,00 €

- Espresso vanilla ice cream pistacho

CON LIQUORE

CAFFÈ SCOZZESE 5,00 €

- Espresso whisky vanilla ice cream

4,50 €

- Espresso grappa

CAFFÈ CREMA

5,00 €

- Espresso baylis/orujo





Cafeteria Italiana

CARTA

IL GELATO ICE CREAM



WITH COFFEE

CAFFÈ FREDDO 4,50 €

- Espresso vanilla ice cream

CAFFÈ DOLCE 5,00 €

- Espresso vanilla ice cream / pistachos



WITH LIQUEUR

CAFFÈ ESCOCES 5,00 €

- Espresso whisky vanilla ice cream

CON FRAPPÈ

FRAPPÈ DI GELATO

**1 STRAWBERRY
FOREST FRUIT SYRUP**

**2 VANILLA, NUTELLA e
CHOCOLATE SYRUP**

CREAM, CHOCOLATE, COOKIES

- COPPA

6,50 €



**ITALIAN ICE
CREAM CUP 6,50 €**

**BACI ALLA FRAGOLA (ICE CREAM STRAWBERRY WITH
AMARENA / FOREST FRUIT syrup, Lotus cookies.**

**AMORE DI CIOCCOLATO (ICE CREAM CHOCOLATE WITH
STRACCIATELLA / Pannacota syrup, Lotus cookies.**



INCLUDED VAT