

Taberna del Alabardero

Sixteen Years of Excellence in Food, Service and Atmosphere

When Taberna del Alabardero opened its doors in 1989, the *New York Times* lauded the restaurant for "...finally bringing a sophisticated Spanish kitchen to the Nation's Capital." Designated as "The Best Spanish Restaurant Outside of Spain" by the Spanish Government, Taberna del Alabardero has continued its mission of bringing the best of Spain's cuisine to Washington, DC for over 16 years. The restaurant has earned distinguished accolades including the DiRoNa Award, Wine Spectator's Award of Excellence, American Academy of Hospitality Sciences' Five Star Diamond Award; and the American Award for Gastronomy. Taberna del Alabardero has consistently been named one of *Washingtonian* magazine's "100 Very Best Restaurants" and has been cited as one of the "50 best restaurants in the country" by *Condé Nast Traveler*.

Taberna del Alabardero is committed to furthering their guests' appreciation of Spanish gastronomy and culture. Restaurant events include educational wine dinners and festivals that focus on specific elements of Spanish cuisine. In the past year, Taberna has offered special menus and events celebrating the art of Flamenco, chocolate, the Galicia region, the Basque Country and Spain's renowned national dish, paella.

Taberna in the news:

Scroll down to read the latest news articles on Taberna del Alabardero.

What the press says about Taberna:

"There is no more dignified restaurant in Washington than Taberna del Alabardero."

– Tom Sietsema, *The Washington Post*

"[Sommelier David] Bueno's program—a comprehensive tour of Spain—features the best by-the-glass offerings in the area, superior service, and an outstanding, charismatic bartender in Manolo Gracia." –Don Rockwell, *Washingtonian*

"This Spanish restaurant opened in Washington in 1989 and ... quickly established itself as one of the best Spanish restaurants in the country. There is no better place than the Taberna to convince skeptics that there's more to Spanish food than tapas and paella." – Thomas Head, *Washingtonian*

"An *el patio* table at Taberna del Alabardero is about as close as Washingtonians (and ex-pats) can get to Spanish café life." – *WHERE Washington*

"Politicos and celebrities alike are drawn to this ornate dining room with deft table-service."

– *DC STYLE*

"The cooking...manages the difficult trick of being both elegant and rustic, with many dishes rooted in long-standing traditions." – *Washington City Paper*

Guest Testimonials:

"My fiancé and I thought this restaurant was superb! The service was amazing, as well as the food - from the appetizers to the desert! - *washingtonpost.com*

"A truly fabulous meal - my party of 5 was unanimous on this point. There are a lot of restaurants in DC in this price range, but most of them are pretenders. This place is not. Excellent wine list - pages and pages of bottles from Spain." - *washingtoncitypaper.com*

"Taberna del Alabardero has the best wait staff in town. It's wine list and wine service is also top notch. Taberna never fails to deliver." - *epinions.com*

Community Commitment:

Dedicated to giving back to the Washington, DC area, Taberna del Alabardero and Executive Chef Santi Zabaleta participate in countless charity and community events each year, donating time, award-winning cuisine and auction items for meaningful causes. Recent events include the Washington, DC International Food and Wine Festival; Share Our Strength's Taste of the Nation; American Heart Association's Heart's Delight; Capital Cooks; National Zoofari; March of Dimes' Signature Chefs; and National Cherry Blossom Festival's "Cherry Picks."

Press:

For media inquires and press information requests, please contact Laura Westerman at westerman@hisaokapr.com or call 202.466.6286.

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WASHINGTONIAN

January 2006 washingtonian.com

100 Very Best Restaurants

The Finest Dining in
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*Our annual guide to
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By Don Rockwell

LUXURIOUS AND EXPENSIVE

Taberna del Alabardero (David Bueno). Bueno's program—a comprehensive tour of Spain—features the best by-the-glass offerings in the area, superior service, and an outstanding, charismatic bartender in Manolo Gracia.

DECEMBER 15, 2004

Wine Spectator

www.winespectator.com

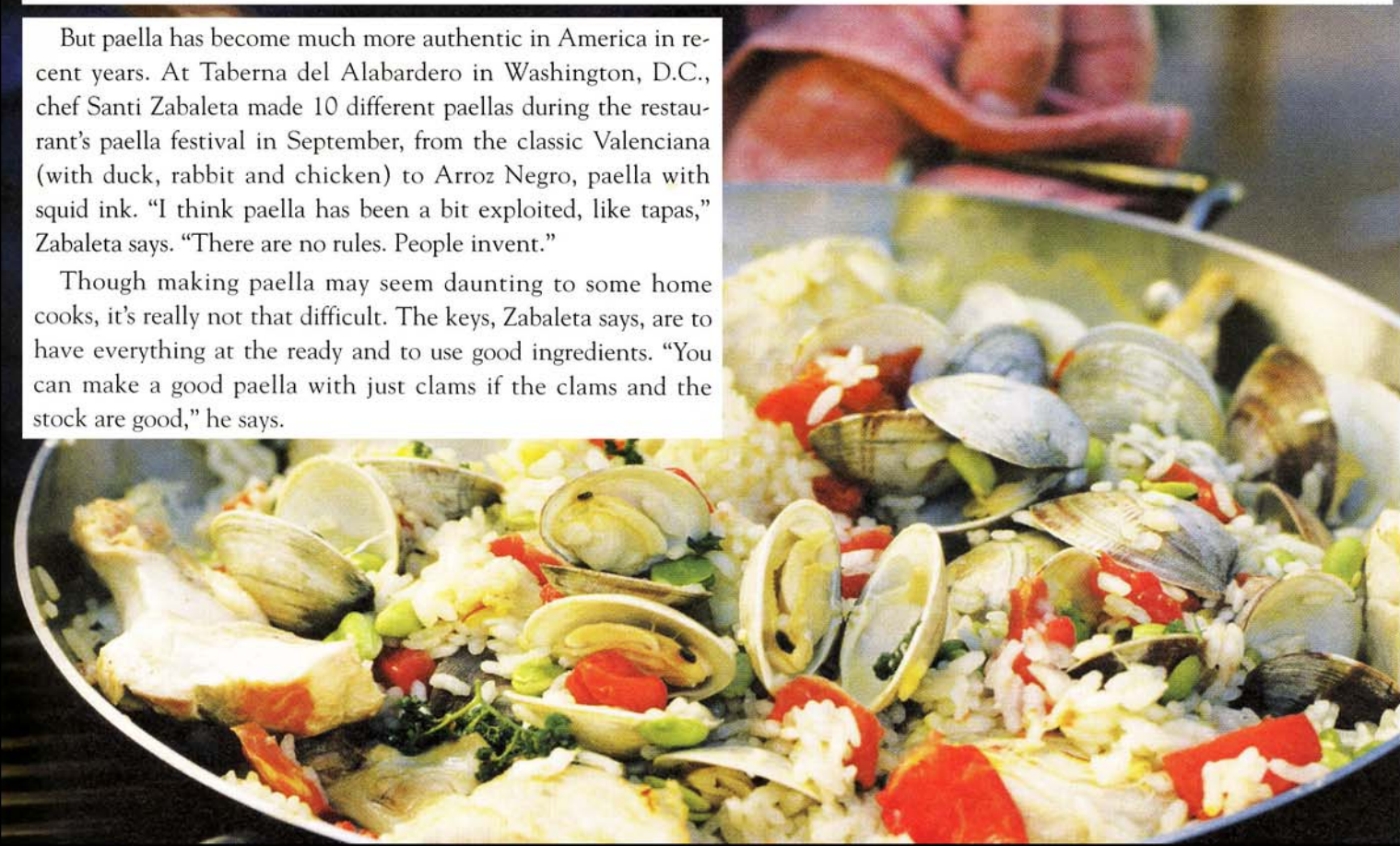
Secrets of Paella

Americans' favorite Spanish dish comes in endless variations BY SAM GUGINO

Whether it is barbecue in Memphis or bouillabaisse in Marseilles, certain dishes spark debate about which version is the genuine one. Add the Spanish dish paella to the list. While Americans have more or less a common notion of what should be in paella, one Spaniard might tell you it has to have rabbit, another that it must contain lima beans, another snails, and on and on. But all agree that almost any way you cook it, paella is a one-pan wonder that makes great dinner party fare. It's a versatile meal for wine pairing, too.

But paella has become much more authentic in America in recent years. At Taberna del Alabardero in Washington, D.C., chef Santi Zabaleta made 10 different paellas during the restaurant's paella festival in September, from the classic Valenciana (with duck, rabbit and chicken) to Arroz Negro, paella with squid ink. "I think paella has been a bit exploited, like tapas," Zabaleta says. "There are no rules. People invent."

Though making paella may seem daunting to some home cooks, it's really not that difficult. The keys, Zabaleta says, are to have everything at the ready and to use good ingredients. "You can make a good paella with just clams if the clams and the stock are good," he says.



SPAIN GOURMETOUR

Food, Wine & Travel Magazine

Spanish Chefs in the USA

Up & Coming Chefs

A graduate of the Culinary Institute of America, Santi Zabaleta, 27, assumed the top position at Taberna del Alabardero, Washington, D.C., in January 2004. He follows the footsteps of his mentor, former Executive Chef Josu Zubikarai. While growing up and visiting his grandparents in Vizcaya, the chef developed a passion for traditional fare. Cod preparations count among his favorites.

Santi Zabaleta



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Hungry diners are choosing hearty paella over tiny tapas plates.

Big Plates

Tapas are hot. Those small plates fit for family-style sharing have made their way onto more than a few city menus. But the tiny Spanish dishes can leave some wanting for a more substantial meal; that's where paella comes in.

The Spanish national dish is often the heart and soul of the kitchen, as the annual paella festivals all across the Iberian Peninsula would suggest. Made with short-grain *bomba* or *calasparra* rice, paellas are overflowing with more than enough tasty morsels for everyone in a group. Here are some of the Beltway's best:

El Taberna del Alabardero, 1776 I St. N.W., 202-429-2200. Politicos and celebrities alike are drawn to this ornate dining room with deft table-side service. The Day-Glo yellow rice here is thick and rich. Executive chef Santi Zabaleta elevates his paella with duck, rabbit, snails, shrimp, baby clams and fresh vegetables. Try the *paella negra* with black squid ink and baby octopus.

Fashion
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106

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Where

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An *el patio* table at **Taberna del Alabardero** is about as close as Washingtonians (and ex-pats) can get to Spanish cafe life. But in or out of this Madrid sibling, sommelier David Bueno matches with *brio*, and young Santi Zabaleta dispenses tangy gazpacho and, of course, paella (pah-AY-yuh). He zings the classic rice dish with squid ink, vegetables, crawfish or

langostinos, pictured here with tomatoes, clams, scallops and shrimp.

August 1 through 7 means Restaurant Week, when Taberna and other cool spots offer \$20.05 lunches, \$30.05 dinners. But August 25 through 28, think Flamenco Festival as Taberna (page 51) hosts singer Manuel Leiva, dancers and musicians, and serves a special menu: tapas, pork loin with port wine, pine nut, fig and raisin sauce, halibut with clams and a finish of buttermilk-soaked cake with cinnamon ice cream. Olé!—JLC