

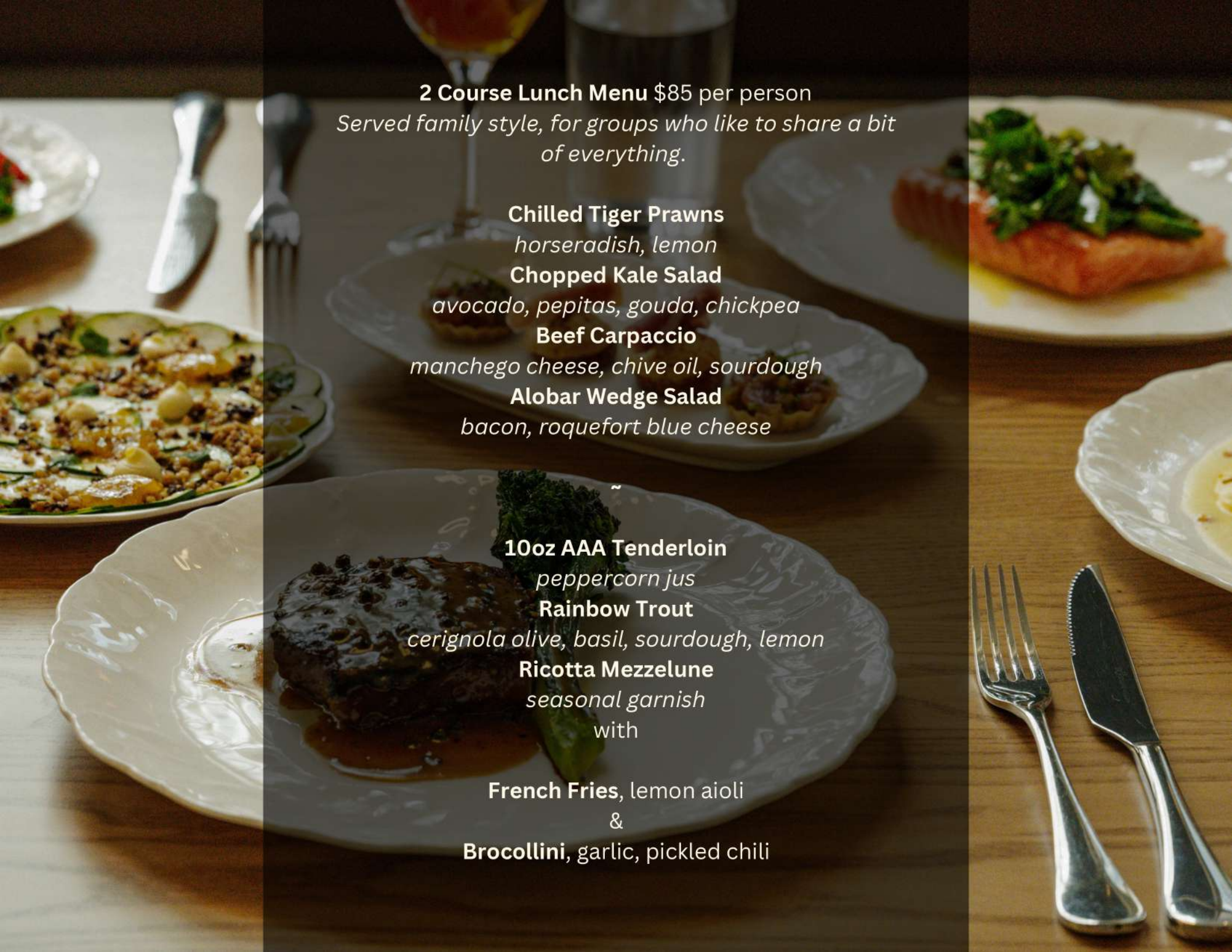
Alobar Downtown welcomes à la carte dining for groups of up to 10 guests which can be booked directly via OpenTable or [alobardowntown.com](http://alobardowntown.com).

For groups greater than 10 guests we offer seasonal coursed menus served in the style of a classic steakhouse.

For groups larger than 18 guests, please reach out to our team at [info@alobardowntown.com](mailto:info@alobardowntown.com) for event options.

alobar

DOWNTOWN  
150 York Street

A photograph of a restaurant table with several dishes. In the foreground, a white plate with a scalloped edge holds a piece of meat covered in a dark sauce, a piece of broccoli, and a small garnish. To the left, another plate contains a salad with cucumbers, tomatoes, and nuts. In the background, there are more plates, including one with a piece of salmon topped with greens, and a glass of wine. Silverware is visible on the table.

**2 Course Lunch Menu** \$85 per person  
*Served family style, for groups who like to share a bit of everything.*

**Chilled Tiger Prawns**

*horseradish, lemon*

**Chopped Kale Salad**

*avocado, pepitas, gouda, chickpea*

**Beef Carpaccio**

*manchego cheese, chive oil, sourdough*

**Alobar Wedge Salad**

*bacon, roquefort blue cheese*

**10oz AAA Tenderloin**

*peppercorn jus*

**Rainbow Trout**

*cerignola olive, basil, sourdough, lemon*

**Ricotta Mezzelune**

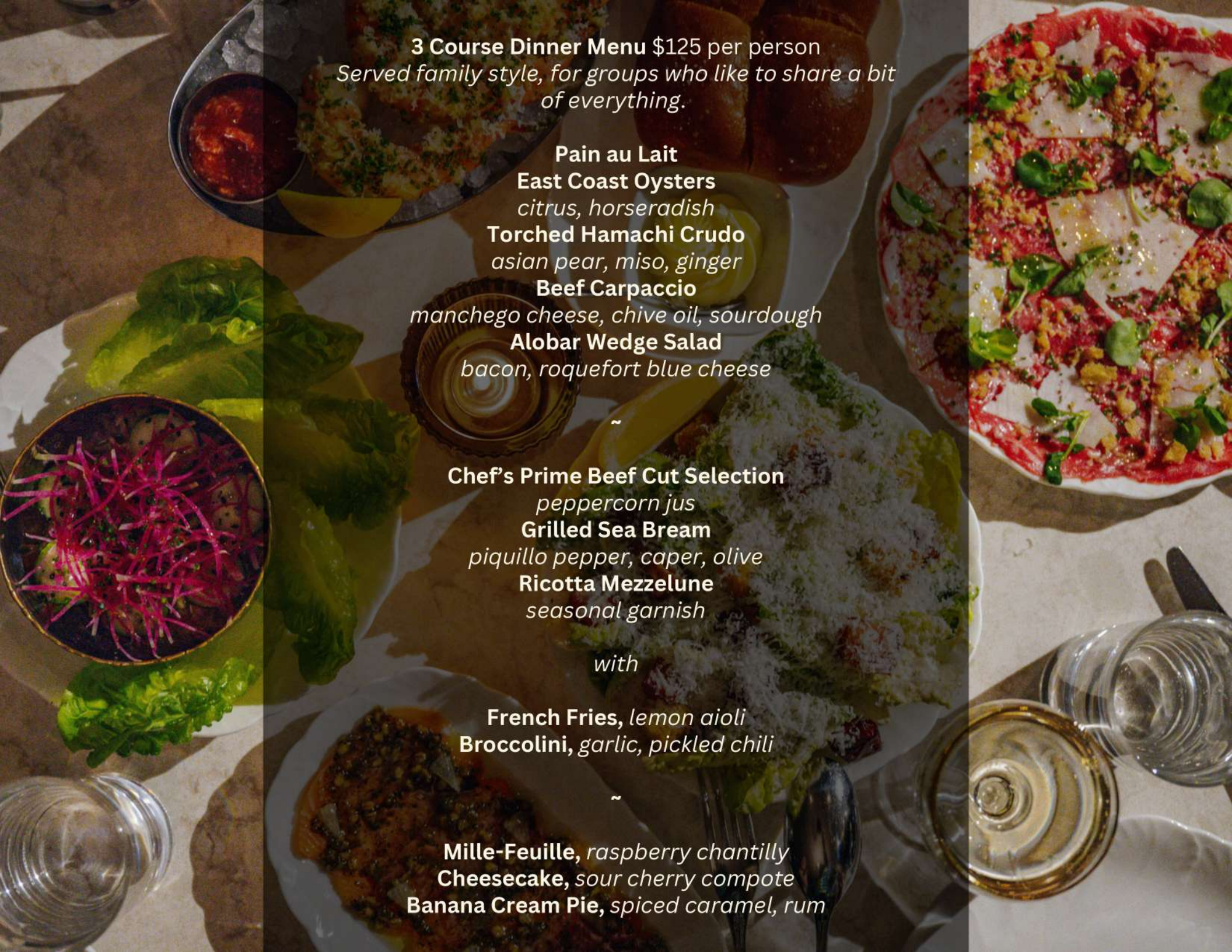
*seasonal garnish*

*with*

**French Fries, lemon aioli**

**&**

**Brocollini, garlic, pickled chili**



**3 Course Dinner Menu \$125 per person**  
*Served family style, for groups who like to share a bit of everything.*

**Pain au Lait**

**East Coast Oysters**

*citrus, horseradish*

**Torched Hamachi Crudo**

*asian pear, miso, ginger*

**Beef Carpaccio**

*manchego cheese, chive oil, sourdough*

**Alobar Wedge Salad**

*bacon, roquefort blue cheese*

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**Chef's Prime Beef Cut Selection**

*peppercorn jus*

**Grilled Sea Bream**

*piquillo pepper, caper, olive*

**Ricotta Mezzelune**

*seasonal garnish*

*with*

**French Fries, lemon aioli**

**Broccolini, garlic, pickled chili**

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**Mille-Feuille, raspberry chantilly**

**Cheesecake, sour cherry compote**

**Banana Cream Pie, spiced caramel, rum**

**3 Course Dinner Menu \$95 per person**  
*Individually plated dinner with options for those who prefer choices on site.*

**Pain Au Lait**

*with*

**Caesar Salad**

*white anchovy, lardon, parmesan*

*-or-*

**Alobar Wedge Salad**

*roquefort blue cheese, bacon*

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**6oz USDA Prime Striploin**

*peppercorn jus*

*-or-*

**6oz Grilled Yellowfin Tuna**

*piquillo pepper, caper, olive*

*with*

**French Fries, lemon aioli**

**Broccolini, garlic, pickled chili**

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**Cheesecake**

*sour cherry compote*

*-or-*

**Banana Cream Pie**

*rum, caramel*