



EL DESAFUERO

— COMIENDO QUE ES GERUNDIO —

Lugar de grandes comidas



THE TOASTS (WITH ARTISAN BREAD)

- IBERIAN ACORN-FED LOIN WITH AVOCADO
- SWEET CHORIZO, CANDIED TOMATO, AND 3-MILK CHEESE
- GULAS (BABY EELS IMITATION) WITH TOASTED GARLIC
- BONITO (SKIPJACK TUNA) WITH PEPPERS
- DUCK WITH FIGS
- WITH SHEEP CHEESE AND JABUGO HAM
- WITH BRIE CHEESE AND GIANT SHRIMP

THE CROQUETTES (CREAMY AND HOMEMADE)

- HOMEMADE FABADA
- JABUGO ACORN-FED HAM
- BOLETUS MUSHROOM

CARPACCIOS

- BEEF
- OCTOPUS
- YELLOWFIN TUNA
- ABALONE LAPA







APPETIZERS

- CANTABRIAN ANCHOVIES WITH AVOCADO
- MANCHEGO CHEESES ORDER FROM FLOR DE ESGUEVA
- POTATO OMELETTE NATURAL OR WITH CHORIZO
- MARKET CHORIZO IN CIDER
- HOUSE FOIE GRAS
- ACORN-FED JABUGO 959 HAND-CUT
- IBERIAN CHORIZO ORDER
- PIQUILLOS PEPPERS STUFFED WITH BONITO
- CONFIT DUCK TACOS
- FRESH ASPARAGUS ROASTED WITH SEA SALT ANCHOVIES IN OIL
- PAN-SEARED SQUID
- COQUINAS IN ALBARIÑO WINE
- CASA LUCIO-STYLE EGGS

PLATES WITH SPOON

- HOUSE LOBSTER CREAM
- CASTILIAN GARLIC SOUP WITH SHREDDED EGG
- CARROT GAZPACHO WITH ROASTED MUSSELS

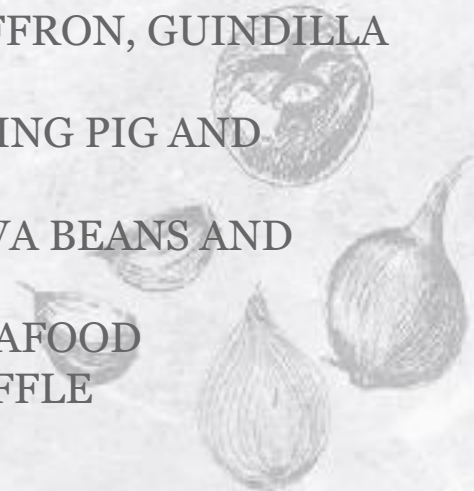


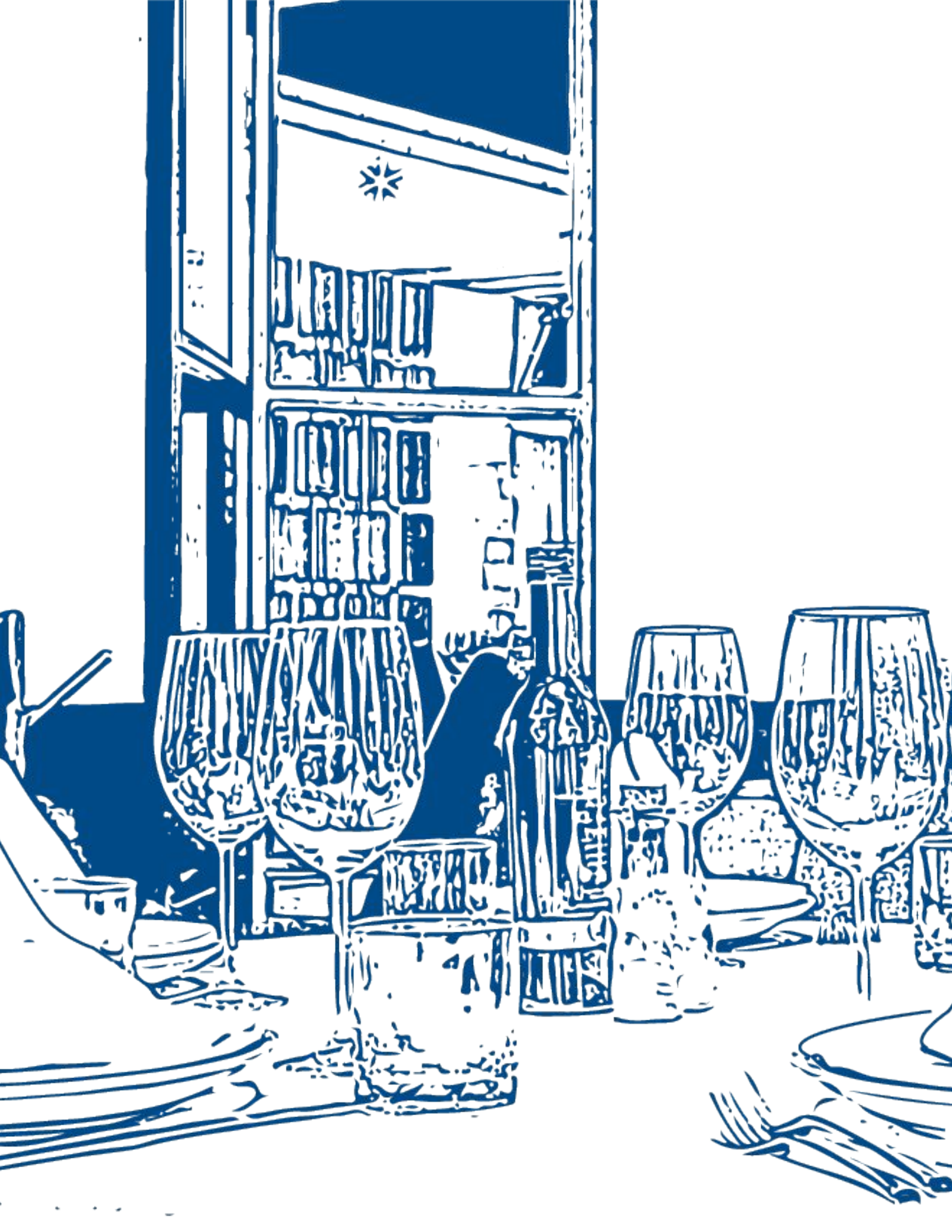
FRESH SALADS

- **OF THE HOUSE:** Lettuce, poached tomato, onion, cucumber, and cumin vinaigrette.
- **PASSION:** Lettuce, passion fruit, strawberry, smoked salmon, pine nut, and goat cheese.
- **SPECIAL:** Heart of lettuce with bonito (skipjack tuna), tomatoes, anchovy dressing, and Parmesan cheese.
- **FROM THE FIELD:** Goat cheese, dehydrated ham, lettuces, poached tomato, onion, cucumber, and cumin vinaigrette.

NOODLE, RICE AND PASTA

- BAKED BLACK RICE WITH CALAMARI RINGS
- RICE WITH SAUTÉED PRAWNS IN TOMATO AND SAFFRON
- SOUL-WARMING RICE WITH SAFFRON, GUINDILLA PEPPERS AND BABY SQUID
- CALASPARRA RICE WITH SUCKLING PIG AND ORGANIC VEGETABLES
- SOUL-WARMING RICE WITH FAVA BEANS AND OCTOPUS
- FIDEUA WITH SAFFRON AND SEAFOOD
- PARMESAN RISOTTO WITH TRUFFLE
- VEGETABLE PAELLA







SEAFOOD

- **CU8 SHRIMP:** Stuffed with goat cheese / Gratinated with fig sauce.
- **PRAWNS:** Ask the waiter for the specialty.

FISH

- **IN CASSEROLE**
- **WITH GUINDILLA PEPPERS:** With guajillo and olive sauté over a bed of potatoes.
- **WITH OIL, TOMATOES, AND YELLOW CHILI PEPPERS**
- **IN CIDER WITH APPLES**
- **EUREKA:** Chardonnay reduction, eureka lemon, and guajillo garlic sauté.
- **SALT-BAKED:** Suitable for 2 people.
- **SOY-GLAZED SALMON**





MEATS AND POULTRY

Ask about stock. All poultry and meats take 40 minutes to prepare.

- **SIRLOIN:**

- Crusted with gorgonzola cheese and port wine sauce.
- Morels sauce.
- Caper sauce.

- **BRAZED SHORT RIB IN RED REDUCTION**

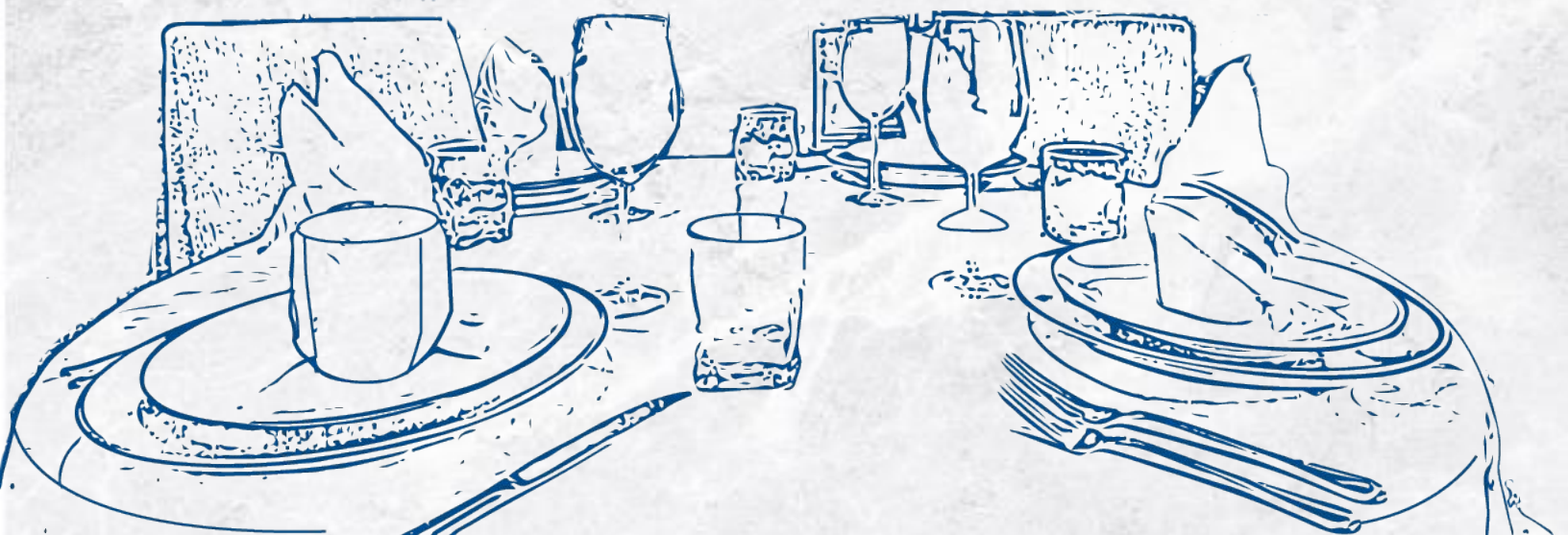
- **BEEF LOIN IN THE SARTEN WITH POTATO (2 Pax)**

- **IMPORTED LAMB RIBS:**

- Grilled with mint jelly

- **ROAST SUCKLING PIG**

- **DUCK CONFIT WITH NORMANDY LIQUEUR, APPLE, AND ALMOND**





DESSERTS

- NOUGAT ICE CREAM
- SEASONAL FLAVORS SORBET
- CRISPY ALMOND TILE
- STRAINED SHEEP CHEESE TARTLET WITH FIGS
- SANTIAGO CAKE
- FILLOAS (SPANISH CREPES)
- LEMON FROZEN CAKE
- CHOCOLATE FOR THE SWEETEST TOOTH



