

# EL DESAFUERO

—❧— COMIENDO QUE ES GERUNDIO —❧—

## TOASTS

(With artisan bread)

- LOMO IBERICO WITH AVOCADO
- SWEET CHORIZO, TOMATO CONFIT AND 3 MILK CHEESE
- BOQUERONES AND ANCHOVIES WITH PAYÉS BREAD
- GULAS TOASTS
- SEALED TUNA, GOAT CHEESE AND PIQUILLO
- BRIE CHEESE WITH SHRIMPS AND TUMACA



- \$155
- \$115
- \$105
- \$115
- \$115
- \$135

## STARTERS

(If don Edgar isn't hoarse, ask him another entries)

- FOIE GRAS
- FABADA CROQUETTES
- JABUGO CROQUETTES (Jabugo 5J)
- EGG CROQUETTES (Ask the chef)
- BOAR TACOS
- WHEAT ASPARAGUS WITH GRAIN SALT (Olivo 1898)
- ROASTED OCTOPUS ARM
- With peperoncino, potato wedges and eureka lemon.
- OCTOPUS A LA GALLEGA
- EGGS CASA LUCIO STYLE
- ROASTED PIQUILLOS WITH BONITO TUNA ( 2 PIECES )
- SQUID WITH CILANTRO (7 PIECES)
- SHEEP CHEESE PLATE
- PIMIENTOS DEL PADRÓN EN ACEITE DE OLIVA Y SAL DE GRANO
- ANCHOVIES IN OIL WITH SARATOGA POTATOES
- SPICY POTATOES
- FABADA

- \$380
- \$165
- \$165
- \$50
- \$250
- \$125
- \$380
- \$380
- \$110
- \$280
- \$180
- \$290
- \$80
- \$250
- \$110
- \$125

## COLD DISHES

(All our carpaccios are handcrafted and prepared at the moment)

- PORTOBELLO CARPACCIO
- OCTOPUS CARPACCIO
- TUNA CARPACCIO
- ABALONE CARPACCIO
- DEER CARPACCIO WITH FOIE GRAS

- \$210
- \$255
- \$255
- \$360
- \$

\*Ask for availability

## STEWES AND DISHES WITH A SPOON

- ONION WITH PUFF PASTRY CRUST AND PROVOLONE CHEESE
- CASTILIAN GARLIC SOUP WITH GRATED EGG
- LOBSTER CREAM
- SIETE MARES GREEN SOUP

- \$195
- \$190
- \$180
- \$190

## FROM THE FARM FRESH AND LIGHT

- HOUSE SALAD
- Mix of Lettuces, Tomato, Onion, Cucumber and Cumin Vinaigrette
- PASSION SALAD
- LETTUCE HEARTS WITH BONITO TUNA

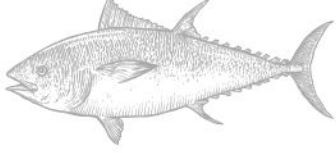
- \$190
- \$210
- \$295

# EL DESAFUERO

COMIENDO QUE ES GERUNDIO

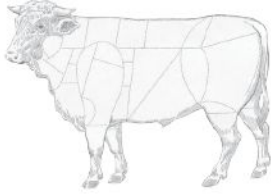
## FISH AND SEAFOOD

(We cook all the fish to taste, ask us about the catch and the stews of the day)

- |  |   |                |
|--|---|----------------|
| · WITH BEANS FROM THE FARM<br>With bean sauce, jabugo and a touch of spice.  |  | <b>\$490</b>   |
| · PORTUGUESE<br>Topped with a caper and white wine vinaigrette.  |   | <b>\$490</b>   |
| · AL BARRO WITH CHILLI PEPPERS AND OLIVE<br>On a light bed of potatoes accompanied by a sauce with guajillo chili. |   | <b>\$490</b>   |
| · TOMATO OIL<br>Tomato puree, green olives, güero pepper, and extra virgin olives.                                 |   | <b>\$490</b>   |
| · EUREKA FISH<br>Lemon, eureka, Chardonnay wine and garlic sauce with guajillo chili.                              |   | <b>\$490</b>   |
| · HABITAS FISH<br>Roasted fish with broad beans and guajillo chili sauce.  |   | <b>\$490</b>   |
| · SALT-BAKED FISH (2 PEOPLE)   |   | <b>\$790</b>   |
| · LACQUERED SALMON<br>Sweet soy sauce.   |   | <b>\$440</b>   |
| · CAMARÓN U-8 AL SARTÉN CON PEREJIL FRITO (5PZAS)  |   | <b>\$480</b>   |
| · SHRIMPS STUFFED WITH GOAT CHEESE   |   | <b>\$440</b>   |
| · SHRIMPS WITH FIGS AND GRATIN WITH GORGONZOLA   |   | <b>\$480</b>   |
| · PRAWNS TO TASTE (1KG)<br>Al mojo, black butter, enchipotlados.   |   | <b>\$1,350</b> |

## SECRET OF THE GRILL

(All our beef is choice quality)

- |   |   |              |
|---|---|--------------|
| · BEEF TENDERLOIN<br>- CRUSTED WITH GORGONZOLA CHEESE AND PORT SAUCE    |  | <b>\$590</b> |
| - ROSSINI STUFFED WITH FOIE GRAS AND SERRANO HAM IN BLACK TRUFFLE SAUCE |   | <b>\$690</b> |
| - IN CABRALES CHEESE SAUCE  |   | <b>\$600</b> |
| - IN MORILLAS SAUCE   |   | <b>\$590</b> |
| - IN SHERRY AND PRUNE SAUCE   |   | <b>\$590</b> |
| · SHORT RIB WITH THE SECRET OF THE HOUSE                                |   | <b>\$490</b> |
| · COW LOIN (2 PEOPLE)   |   | <b>\$860</b> |
| · GRILLED LAMB RIBS<br>With mint jelly and vegetable skewer             |   | <b>\$720</b> |
| · DUCK CONFIT IN APPLE, PRUNE AND ALMOND SAUCE                          |   | <b>\$420</b> |
| · ROAST SUCKLING PIG  |   | <b>\$490</b> |

## FIDEUA, RISOTTO AND PASTA

- |  |              |
|--|--------------|
| · BLACK RICE WITH SQUID RINGS                            | <b>\$380</b> |
| · DESAFUERO RICE WITH SAFFRON, GUINDILLAS AND SQUID      | <b>\$330</b> |
| · RICE WITH PIG  | <b>\$425</b> |
| · FIDEUA WITH SAFFRON AND SEAFOOD                        | <b>\$360</b> |
| · RISOTTO IN PARMESAN SAUCE WITH TRUFFLE SHEETS AND PEAR | <b>\$395</b> |
| · MORELS RISOTTO   | <b>\$290</b> |
| · SAUTEED NOODLES WITH FRESH TOMATO AND BASIL            | <b>\$240</b> |

## SWEET MOMENTS

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|---------------------------------------|--------------|
| · NOUGAT ICE CREAM                    | <b>\$120</b> |
| · SPANISH ALMOND CAKE                 | <b>\$125</b> |
| · CHOCOLATE FOR THE SWEET TOOTH       | <b>\$165</b> |
| · LEMON PIE                           | <b>\$165</b> |
| · CRUNCHY FIGS WITH VANILLA ICE CREAM | <b>\$175</b> |
| · APPLE PIE WITH VANILLA ICE CREAM    | <b>\$175</b> |
| · ATE WITH 3 MILK CHEESE              | <b>\$165</b> |
| · MERENGON                            | <b>\$175</b> |
| · ALMOND TEJA                         | <b>\$120</b> |

