S.	APIO - CELERY - SELDERIJ-SELLERIE		MOLUSCOS-MOLLUSCS-WEEKDIEREN-WEICHTIERE
S)	PESCADO-FISH-VIS-FISCH		MOSTAZA-MUSTARD-MOSTERD-SENF
B	GLUTEN	5	CRUSTÁCEOS-CRUSTACEANS-SCHAALDIEREN-KREBSTIERE
000	ALTRAMUZ-LUPIN-LUPINE		CACAHUETES-PEANUTS-PINDA-ERDNÜSSE
	LECHE-MILK-MELK-MILCH		FRUTOS SECOS-NUTS-NOTEN-SCHALENFRÜCHTE
	HUEVOS-EGGS-EIEREN-EIER	(SO ₂	SULFITOS-SULPHITES-SULFIETEN-SULFITE
000	SÉSAMO-SESAME-SESAM	Sty	SOYA-SOJA

Cold starters to share	B	F		SS)		F	000	(SO ₂	000	
1. beef carpaccio, salmon with organic caviar from Riofrío and cured Guia cheese with radish vinaigrette										
2. Salad of crayfish, monkfish and crab vinaigrette										
3. Salad of tuna, Santoña anchovies, lettuce hearts and peppers										
4.Cod, prawn and crab salad "El Portalón"										
5.Block of foie micuit with mango coolies and strawberries										
6. Norwegian salmon tart with trout caviar and flavored with Armagnac : (Made with raw fish previously frozen at 20° below zero, a minimum of 96h complying health regulations and suitable for consumption)										
7.Tartar of beef tenderloin with guacamole and mustard ice cream										
Hot starters to share										
8.Sautéed boletus with Iberian ham and poached egg finished on the table										
9.Fish and seafood cream										
10.Golden duck foie with apple, caramelized onion and two coulis										
11.Tempura of vegetables, seaweed, prawns with balsamic and sesame										
12.Scrambled eggs with chistorra from Navarra										
13.Small squid with fried garlic and sherry vinegar										
Pasta & rice										
14. Veal tenderloin risotto with black truffle shavings										
14. Veal tenderion risotto with black traffic shavings 15. Salmon risotto with crispy aubergines and asparagus										
13. Sulmon risotto with trispy dubergines and asparagus										
Fish										
16.Koskera-style hake loin with prawns										
17.Baked salmon loin with mustard and dill sauce										
18.Sea bass fillet with salt crust with a bed of wild asparagus and tartar sauce										
19.Cod loin in Bilbao style with garlic prawns and baked potatoes										
20.Juantxu style cod loin (pilpil with home-roasted peppers)										
21.Loin of cod au gratin with honey and aioli with aubergine ratatouille										
22.Grilled hake log with garlic scallops										
23. Red salmon loin with rosemary spiced salt crust and spinach puree										
24.Sole fillets stuffed with prawns, Roquefort sauce, Parmentier and citrus touches of lime										
25.Sole Meunière										
26.Fillets of sole stuffed with crab and prawns with velouté sauce										

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Meats														
27.Iberian pork cheeks stewed in Mozarabic style														
28.Magret of blue duck with passion fruit sauce and potatoes														
29.rilled sirloin center (approx. 250 g.) with sauce of your choice: green pepper, mushrooms,														
Roquefort cheese														
30.Chateaubriand (approx. 450 g.) two sauces (minimum two people, p.p.p.														
31.Sirloin (approx. 250 g.) steak with duck foie and caramelized apple with Pedro Ximénez														
32.Spanish style beef tenderloin with acorn-fed ham and Rioja sauce														
33.Duet of sirloin, rossini and bearnaise														
34.Segovian boneless suckling pig mounted on baked potatoes and its cooking juice														
35.Grilled suckling lamb chops														
36.Baked suckling lamb shoulder with its cooking juice														
Vegetarian and vegan options														
37.Tudela buds with orange segments and black olive dressing														
38.Portobello mushrooms with garlic														
39.Ravioli stuffed with mushrooms and spinach														
40.XXL asparagus stuffed with guacamole and vinaigrette														
41.Mushroom risotto with parmesan														
42.Grilled seasonal vegetables with pesto														
Desserts														
43.Red fruit soup with yogurt ice cream														
44.Coffee and Baileys panna cotta														
45.Crepes filled with apple, vanilla ice cream and finished on the table with hot Virgin Malaga														
46.Tiramisu with mascarpone ice cream														
47.Spanish-style French toast with palm honey and vanilla ice cream														
48.Eclairs filled with pastry cream and hot chocolate													1	
49.Assorted sorbets														
50.Apple tart with nougat ice cream													1	
										1			1	
51.Bread and butter, price per person										1			1	