ALLERGEN MENU RESTAURANT



STARTERS	Crustaceans	Sesame	Nuts	Gluten	F88	Fish	Molluses	Mustard	Celery	Peanuts	Dairy products	Sulphite	Soya	Lupins
Ham & Porcini Mushroom Croquette Scarlet Prawn Croquette Russian Salad Baked Camembert with Pita & Jam Argentinian Criollo Chorizo Arbizu Chistorra Sausage Fresh Butifarra Sausage Brioche with Poached Egg & Mushrooms	•	•	•	•	•	•					•			
Venison Sandwich & Hazelnut Sauce Thinly Sliced Pork Loin Baby Squid with Caramelized Onion GARDEN TO TABLE			•	•			•				•	•		
Tomato with Tapenade & Tuna Belly Partridge & Apple Salad Royale Salad & Seasonal Ingredients Burrata, Tomatoes, Balsamic & Pesto Green Asparagus with Hummus Artichoke Flowers & Romesco Sauce		•	•	•	•	•					•			
RICE & PASTA Puntalette with Boar & Mushrooms Creamy Blue-Winged Duck Rice Dry Rice with Cuttlefish & Prawns Oxtail Ravioli	•			•			•				•			
SPOON DISHES Traditional Salmorejo Pumpkin Cream with Seeds & Croutons Lentils with Foie Gras White Beans with Squab			•	•	•									



ALLERGEN MENU RESTAURANT



FROM THE SEA	Crustaceans	Sesame	Nuts	Gluten	Egg	Fish	Molluses	Mustard	Celery	Peanuts	Dairy products	Sulphite	Soya	Lupins
Tuna Tartare with Oriental Dressing Slow-Cooked Salmon & Vegetables Hake, Hollandaise Sauce & Asparagus Sole Meunière Grilled Turbot with Bilbaína Sauce		•				•					•		•	
MEATS														
Aged Beef Burger with Kimchi House Steak Tartare Veal Escalope, Poached Egg & Parmesan Grilled Pork Secreto with Glazed Onion High-Aged National Beef Slices				•	•	•		•			•	•		
SIDE DISHES														
French Fries Green Salad Potatoes with Garlic & Parsley Stir-Fried Vegetables Padrón Peppers Roasted Sweet Potato with Butter		•									•		•	
DESSERTS														
Artisan Ice Creams Arabian Cake Classic Tiramisu Chocolate Brownie with Ice Cream Apple Tart with Yogurt Ice Cream Creamy Smoked Cheesecake Selection of Seasonal Fruit			•	•							•			



^{*}Check with staff for the option of NOT adding the allergenic ingredient.