

PaloCortao

By weight...

PVP

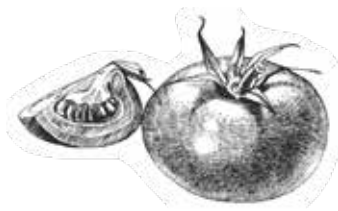
Thinly sliced pork loin and pimentón from Cádiz	9,5 €
Cured ox ham from "Valles del Esla"	12,5 €
Hand sliced certified 100% Iberian Ham from Huelva. D.O.Jabugo	15 €
Cheese Assortment (Comté 24 m, Teadolino 24 m y Picón Bejes -Tresviso)	13 €



Starters...

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"Soleá" Russian Salad	7,5 €
Tortillita de Gamba cristal de Huelva	4,5 €
"Feo de Tudela" Tomato salad with smoked Mackerel and Basil Mayonnaise	13 €
Homemade croquettes of Iberian Pork cheeks cooked low temperature and sherry Amontillado	11,6 €
Fried Eggplant with Cane Honey and white Miso	10 €
Andalusian Squid with Seafood stock and Squid ink sauce	14 €
Steak tartar with vodka and capers	16,5 €
Mussels Tom Khat (ginger, galanga, lime and coconut milk)	14 €
Candied potatoes, fried eegs and duck foie	16,5 €
Bread with tomato and 4, Oléum Ecologic Olive Oil	3,8 €
La Fabrique eco multigrain bread	3,5 €



Our plates...

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Sea bass ceviche with mango and shrimp powder	18,5 €
Red tuna Yakitori(Japanese skewer) with teriyaki sauce and almonds garlic puree	19,5 €
Sea food paella with Calamari, peeled Mussels and Scorpionfish	22 €
Truffled free-range chicken cannelloni, death trumpets	16,5 €
Charcoal Iberian pork sirloin, turnip and cauliflower puree, wild mushrooms", coffee and palocortao sauce	18 €
Dumplings of "pringá" (typical andalusian stew with mix of meats)	16 €
Barbacued Black Angus loin with Foie	22 €
Stewed bull tail with french fries and vegetables	17,5 €



Desserts...

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Fondant cake with Parmesan cheese, Gorgonzola and Blueberries	7,5 €
"Torrija" with homemade english cream	7,5 €
Chocolate coulant and Vanilla Ice Cream	6,5 €
Celery and Lime Ice Cream	6 €
Raspberry, Lime and Mint ice cream	6 €

