

RESTAURANT "LA PINTADA"

To start...

<i>Duck foie with confitures</i>	15 €
<i>Mushrooms big croquette (unit)</i>	2,50 €
<i>Spinach with king prawns and a fried egg</i>	9 €
<i>Ajili-mojili (scrambled eggs with potato, cod, onion and pepper)</i>	9 €
<i>Pumpkin cream with crunchy onion</i>	8 €
<i>Duck salad with mushrooms and gorgonzola cheese</i>	12 €
<i>Mille-feuille of potato, salmon and avocado</i>	11 €
<i>Salmorejo (cold soup with tomato, garlic, ham and egg)</i>	8 €
<i>Partridge salad with sweet onion</i>	13 €
<i>Little scallops with garlic and parsley</i>	11 €
<i>Boletus risotto with foie</i>	12 €
<i>Onion soup with emmental cheese</i>	8 €
<i>Tuna carpaccio with roes</i>	10 €

From the sea...

<i>Cod with pumpkin puree</i>	18 €
<i>Sole to taste (grilled or menier)</i>	23 €
<i>Sea bass over background of salmorejo and vegetables vinaigrette</i>	16 €
<i>Tuna sirloin with vegetables</i>	11 €
<i>Hake with green sauce (parsley and garlic sauce)</i>	17 €

Ask our staff for information about allergens

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Tasting menú

*Creamy cheese with boletus and jam jasmine, zamburiñas brochette
and boletus big croquette*

Variety Royal olive oil soup with cockles and flowers

*Emmental cheese pieces with orange and hooney sauce
Courgette pieces with goat cheese, quince and orange and hooney sauce*

Cod with pumpkin puree

*Duet of boar sirloin with spanish sauce and duck magret with
red fruits sauce*

Chocolate creamy with pistachio bread

P.V.P. 35 € (Drinks not included)

From the land...

<i>Entrecotte to taste</i>	17 €
<i>Lamb shoulder baked</i>	23 €
<i>Veal sirloin with caramelised foie</i>	20 €
<i>Iberian pork with pineapple sauce</i>	15 €
<i>Grilled lamb chops</i>	18 €
<i>Iberian pork sirloin to taste</i>	13 €

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**Bread service 2€ per person*