

# La Paloma

Restaurant



LA PALOMA RESTAURANTE

# To Share

	Full Portion	Half Portion
<i>Iberian Acorn-fed Ham.</i>	33,50€	-
<i>Gratinated Sea Urchins with Quail Eggs - 1 unit.</i>	13€	-
<i>Foie Gras Carpaccio with Maldon salt, pepper and olive oil.</i>	31,50€	-
<i>Crispy rolls filled with prawns with soy sauce - 1 unit.</i>	6,50€	-
<i>Cold salad of crayfish tails.</i>	27,50€	16€
<i>Tempura aubergines with sugarcane honey.</i>	20,50€	-
<i>Gratinated scallops with vegetable mousseline - 1 unit.</i>	6,50€	-
<i>Madrid-style tripe stew.</i>	25,50€	-

# Starters

	Full Portion	Half Portion
<i>Gratinated onion soup with Parmesan cheese.</i>	18€	11,50€
<i>Light langoustine cream with Armagnac.</i>	22€	14€
<i>Ravioli filled with langoustine tails.</i>	33€	19,60€
<i>Vegetable stew with Iberian ham.</i>	25,50€	16,50€
<i>Duck and mushroom cannelloni, gratinated.</i>	24,50€	14,75€
<i>Poached eggs on puff pastry with smoked salmon.</i>	26,50€	16,95€
<i>Bread, appetisers and sweets.</i>	5,50€	

# Tasting Menu

*Must be ordered by the whole table. Please ask for the La Paloma selection.*

*5 dishes.*

*1 dessert.*

65€



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*Service and VAT included.*

# Fish

	Full Portion	Half Portion
<i>Grilled sea bass with thyme tomato compote.</i>	42€	24€
<i>Roman-style hake fillets with squid sauce.</i>	34,50€	21,50€
<i>Cod pil-pil with hake cheeks (kokotxas).</i>	34,50€	20,50€
<i>Hake cheeks (kokotxas) in green sauce.</i>	45€	26€
<i>Scallops on vegetable tartare with salmon roe.</i>	25,50€	-

*There is the possibility of choosing frozen fish, although all fish served marinated or very lightly cooked is frozen.*

# Our Game Dishes

*Subject to availability*

	Full Portion	Half Portion
<i>Farm pigeon stuffed and roasted in coarse salt.</i>	38,5€	-
<i>Braised wild boar shank cooked at low temperature.</i>	35€	-
<i>Roast roe deer with red berry sauce.</i>	38€	24€

# Meat

	Full Portion	Half Portion
<i>Grilled beef tenderloin with wholegrain mustard sauce.</i>	39,5€	23€
<i>Ayrshire breed Sashi ribeye steak, boneless sirloin cut (ribeye).</i>	43€	-
<i>Black Angus breed ribeye steak, boneless sirloin cut (ribeye).</i>	35€	21,50€
<i>Oxtail stew in red wine with potato and celery purée.</i>	35,50€	22€
<i>Boneless pork trotters with truffle sauce.</i>	33,50€	20€
<i>Confit suckling pig, deboned.</i>	35,50€	24€
<i>Deboned roast corn-fed chicken stuffed with vegetables and foie gras.</i>	31,50€	21€
<i>Veal kidneys in oloroso sherry with rice.</i>	28,50€	22€

*If you are allergic or intolerant to any product, please inform our waiting staff.*

*We also inform you that if you wish to have La Paloma's special dessert, the apple tart, it must be ordered in advance or may require a 30-minute waiting time.*

*Service and VAT included.*



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