



## **SALADS & COLD DISHES**

Salad Reina Sofía

Home-made pâté

Avocado with king prawns

Roasted peppers salad with Skipjack tuna belly, cheese, avocado

Foie Mi-Cuit, goat cheese, apple, quince & mango

## **WARM APETIZERS**

Foie Mi-Cuit with caramelised onion & fried egg

Aubergines slices with fromage blanc & honey

King prawns in garlic sauce and Cora style

## **SOUPS**

Pumpkin creme with king prawns & quail egg

Fish soup

Cauliflower soup with garlic, boiled egg & sliced ham

Soup of the day

## **FISH DISHES**

Hake with squids fulled with onions

Gilt-head bream loin on mediterranean cake with basil oil & pine nuts

Sea-devil with common cockles & ham pulver

Sea-devil in bread sauce with king prawns

Gilt-head bream loin with vegetables & pine nuts vinaigrette

## **MEAT DISHES**

Pork Sirloin-steak with curry & coconut

Pork Sirloin-steak with mushrooms

Grilled Beef Sirloin-steak

Grilled entrecôte

Entrecôte in Chef style

Duck magret with sweet wine

## **OUR SPECIALITIES**

Beef sirloin-steak with foie, caramelised onion, chips & toasted corns

Cod with tomato, bacon & quail egg

Salmon lasagne

Barbecued vegetables with king prawns & parmesan cheese

Duck magret with foie caramelised with Pedro Ximénez wine & orange

Cod candied in Extra Virgin Olive Oil with orange, cinnamon & Pedro Ximénez

Iberian pork loin with potatoes purée, apple compote & Pedro Ximénez with chocolate

Cod with ratatouille, poached egg & peas ragout

## DESSERTS

Cheese cake with marmalade

Pear gratineed with vanilla & chocolate ice-cream

Chocolate in three textures & caramelised walnuts

Cream & hot chocolate puff pastry

Tiramisú