

PEDRO  
NOLASCO  
RESTAURANTE

**TO GET STARTED**

100% Acorn-fed Iberian ham Jabugo.....	22,00 €
Artisan Cheese Selection.....	19,00 €
Beef steak tartare with crispy.....	22,00 €
Scarlet shrimps on grilled avocado and corn soup.....	19,00 €
Cuttlefish eggs served with tomato emulsion and piriñaca.....	16,00 €
Marinated tuna salad, new potatoes and spicy leaves.....	18,00 €

**TO CONTINUE ENJOYING**

Queen Scallops and coriander mojo (4 unit).....	15,00 €
Sea bass in tempura batter served with creamed piquillo pepper.....	16,00 €
Oxtail ravioli and cheese parmentier.....	20,00 €
Roasted and sautéed vegetables with aromatic juice.....	16,00 €
Tomato soup and low-temperature egg.....	18,00 €
Chickpea stew brioche and Viña AB cream (2 units).....	15,00 €

\*Allergen menu available.



## FROM THE SEA

Red mullet fillets served  
with peas and seafood juice..... 23,00 €

Sea bass, creamed potatoes  
and Sherry vinegar juice..... 22,00 €

Hake, syrupy juice  
and fried fringes..... 22,00 €

## FROM THE LAND, MEADOW AND MARSHLAND

Duck rice and foie grass  
with mushrooms..... 18,00 €

Pork cheek stew in  
Oloroso Alfonso..... 18,00 €

## GRILLED OVER OUR VINE SHOOTS

Iberian pork cheek,  
glazed shallots served with  
pumpkin and orange cream..... 22,00 €

Retinto sirloin, potato foam  
and demiglacé..... 23,00 €

Mature beef steak, chips and  
confit piquillo peppers (500 gr). 74,00 €/Kg.

Homemade bread and service..... 2,50 €