

# The TERRACE of PaloCortao

## By weight...

	<i>PVP</i>
Caviar Amur Beluga 10g (Amur river; Russia) .....	19,9 €
Thinly sliced pork loin and pimentón from Cádiz .....	8,5 €
Cured ox ham from "Valles del Esla" .....	9,9 €
Hand sliced certified 100% iberian ham .....	14 €
Cheese assortment (Comté, payoyo, Valdullón blue and truffled cheese 100% sheep) .....	10,5 €



## Starters...

	<i>PVP</i>
Salty anchovy and vinegar anchovy from the cantabric "Matrimonio" .....	10 €
"Soleá" Russian Salad .....	7,5 €
Tortillita de gamba cristal de Huelva (shrimp fritter) .....	4 €
Marinated sardines with ginger and orange .....	9 €
Les Bravas del Palocortao (spicy potatoes) .....	7,5 €
"Feo de Tudela" tomato salad with ox ham and pickled onion .....	12,5 €
Pulled Pork Croquetas (4u) .....	10 €
Artichoke chips with Pedro Ximenez reduction .....	9 €
Fried eggplant with cane honey and white miso .....	9 €
Andalusian squids with ink mayonnaise .....	9,5 €
Steak tartar with vodka and capers .....	15 €
Mussels Tom Kha(ginger, galanga, lime and coconut milk) .....	12,5 €
Grilled pork ears with chickpeas .....	12 €
Candied potatoes, fried eggs and duck foie .....	14 €
Bread with tomato and 4.Oléum ecologic olive oil .....	3,5 €



## Our plates...

	<i>PVP</i>
Sea bass "Ceviche" .....	16 €
Tuna tataki tempura with teriyaki and almonds garlic puree .....	17 €
Grilled octopus leg with Santa Pau white beans hummus .....	18,5 €
Kimchi and citrus marinated fried fish assortment .....	16 €
Grilled baby squids with pork belly and truffled parmentier .....	15 €
House paella: Black rice with monkfish, calamars and red prawns .....	19 €
Dumplings of "pringá" (typical andalusian stew with mix of meats) .....	15 €
Low-temperature Iberian pork ribs with salad and furikake seasoning .....	16 €
Stewed bull tail with french fries .....	17 €
Skirt steak with Pedro Ximenez and foie "chantilly" .....	16,5 €
Truffled free-range chicken cannelloni, death trompets .....	16,5 €
Chargrilled Black Angus cube Roll with Café de París sauce and french fries .....	19 €



## Desserts...

	<i>PVP</i>
Manchego cheesecake with strawberries sauce .....	7 €
"Torrija" with meringue ice cream .....	6,5 €
Chocolate coulant and vanilla ice cream .....	6 €
Celery and lime ice cream .....	6 €
Coconut and condensed milk flan .....	5,5 €

