



ESJARDINS
DEFRUITERA



STARTERS

Chicken skewer breaded with panko and currymango mayonnaise	9,00
Croquettes of roast chicken and ham	9,00
Basque green chillis fried with Maldon salt	11,00
Platter of Iberian cured ham and Manchego cheese with toast and tomato	21,00
Tempura prawns with chili thai sauce	13,00
"Pincho" of roasted scallop	15,00
Gratinated aubergine with goat cheese and sweet tomato	13,00
Grilled vegetables with goat cheese	14,00
"Coca" of "sobrasada" (local charcuterie) with caramelized onions and goat cheese	11,50
"Coca" typical pie with spinach and bacon	11,50
Cod fritters breaded with aioli	13,00
Mussels with cream or fisherman's style	13,00
Squid sautéed with caramelized onions and "sobrasada" (local charcuterie)	16,50
Prawns with garlic and fried vegetables	17,00
Fried fish and seafood	13,50
Bluefin tuna tartare with toast	17,00
Grilled octopus on potato cream	19,00
Our roast beef carpaccio	12,00

SALADS

Farmer's salad with peppers, baked potato, egg and "peix sec" (sundried fish)	12,00
Spinach salad with broken eggs and Iberian cured ham	14,00
Crunchy goat cheese salad with forest fruits vinaigrette	12,00
Tomato salad, tuna belly, anchovies and violet onion	13,00

RICE DISHES (Min. 2 pers / Price per pers.)

Paella with vegetables and cuttlefish	18,00
"A banda" rice	17,00
Paella with fish and seafood	22,00
Mixed paella with meat and seafood	19,50
Lobster paella ("meloso" honeyed or dry)	30,00
Black rice with prawns and monkfish	20,00
Fisherman style rice	22,00
Fideuá (noodle paella) with fish and seafood	22,00
"Arroz de matanzas" (typical brothy rice with pork, chicken and wild mushrooms) (Winter season)	18,00

FISH

John dory, scorpion fish or grouper (baked, grilled or "bullit")	Market price
Baked croaker with sauted and homemade potatoes	23,00

MEAT

Grilled beef rib eye steak	21,00
Grilled fillet steak	23,00
Matured beef bone rib eye steak (minimum 30 days) Min. 2 pers / Price per pers.	30,00
Barbecued lamb chops	18,00
Roasted peasant chicken thigh with rosemary	16,50
Our crispy suckling pig confit at low temperature	26,00
Shoulder of lamb roasted in traditional style	18,00
Honeyed Iberian pork, cream of potatoes and vegetables	17,50

CHILDREN'S MENU

Escalope of chicken with chips	8,50
Spaghetti with tomato sauce	8,50
Chicken and ham croquettes	8,50

*Food intolerances consult our staff

VAT included