



Verdil

Dishes to share

Spanish gazpacho with its garnish and an ice-cream of arbequina olive oil	€14.00
Ostrich gyozas, vegetables and foie	€14.00
Salad with melon, Iberian ham, croutons and dices of tomato with mint	€14.00
Salad with white anchovies in vinegar, arbequine tapenade and mezclum	€14.00
Ratte potato bombs and Casar cheese truffle	€15.00
Terrine of octopus with potato purée and paprika	€15.00
Ostrich carpaccio, rocket salad and pine nuts vinaigrette	€16.00
Grilled scallop with creamy noodles and Parmesan cheese	€17.00
Iberian ham with toast	€23.00

Starters

Tabulé salad with vegetable crudités, avocado sauce and walnut oil	€14.00
Poached egg coated with ham foam and truffle costrini	€14.00
Mixed salad	€15.00
Fried small cuttlefish rings with an emulsion of citric fruits	€16.00
Grilled foie grass, pickled vegetables, quince and balsamic sauce	€16.00
Tartar of tuna with avocado gazpacho and hot corn	€16.00
Baby broad beans with baby squids and bacon	€18.00
Risotto of boletus and vegetables with a truffle touch	€18.00
Risotto of cuttlefish and mollusks with saffron	€18.00
Cod cheeks in green sauce with patchoy	€20.00

Fish

Coated monkfish strips with grilled asparagus and romescu sauce	€22.00
Grilled hake, mini salad and Caesar sauce	€23.00
Baked scorpionfish, sautéed green bean and lemon purée	€24.00
Almost raw tuna with vegetables and sautéed veal sweetbreads	€24.00
Deep fried John Dory with a soy pasta cannelloni of stewed vegetables	€24.00

Meat

Suckling lamb meatballs with herb cous-cous	€18.00
Marinated quail breasts in tempura with Parmesan risotto	€18.00
Laminated suckling veal shank with sautéed mushrooms	€20.00
Laminated ox fillet, gruyere potato and a cheese sauce	€22.00
Ox sirloin, ratté potato and a reduction of its jus	€24.00

Desserts

Dark chocolate sponge cake with citric fruits sorbets	€6.50
"Banana Split"	€6.50
Tataki of water melon with sesame and pistachio ice-cream	€6.50
Sabayon of lavender with berries and chocolate earth	€6.50
Golden chocolate, chocolate with milk and citrus bergamina, basil sorbet	€6.50
Fruit sashimi with ginger ice-cream	€6.50

Tasting menu Chef selection (Full table only) €65.00

Starter + fish + meat + dessert

We have gluten free bread at your disposal (ask the waiter)

7% VAT NOT INCLUDED