



· LA GOYOSA ·











MENU








Starters


Sea bream tartar timbale with green apple, pickled chives and green mustard	  	14,50€
Taco duo: Cochinita Pibil and Guacamole	  	11,50€
Old-fashioned way snails	 	12,50€
Burrata with cherry tomatoes, orange, basil and trout roe	 	12,00€
Noodles with cecina carbonara from León and king prawn	  	...	13,50€
Marinated scallops with basil, lemon, capers and mascarpone mousse with tomato	   	19,00€
Citronella rice, red chili and cod cheeks		20,00€
Artichokes with parsley, sardine and baby squid velouté	 	18,00€

Main course / Platos

Cured butterfish with coconut and miso puree and Thai peanut caramel	   	15,50€
Market fish	  	19,50€
Octopus with mojo and curry caramelized fruit salad		20,00€
Shoulder of lamb with truffle purée and Lodosa pepper	 	19,50€

Charcoal grilled beef tenderloin  	19,00€
Charcoal pancetta with raspberry and beetroot 	15,50€
Marinated red tuna with chocolate and bitter orange  	21,00€

Desserts

Valrhona 'Tulakalum' Chocolates   	6,50€
Passion Pie   	6,50€
Red fruit tartlet with namelaka basil  	6,50€
Creamy rosemary, honey cloud, ginger and Fonz yogurt ice cream   	6,50€
Frozen tiramisu 	6,50€

Bread

Gluten-free bread plate	1,00€
Bread plate	1,00€

(Prices with VAT included)

La Goyosa:
It is said of someone happy or happiness itself

Allergens



Gluten



Crustaceans



Fish



Eggs



Soya

Lactose



Peanuts



Nuts



Celery



Mustard



Sesame



Sulfur dioxide / sulphites



Lupin beans



Molluscs



Tomato



Avocado