



# · LA GOYOSA ·






MENU















# Starters










Sea bream tartar timbale with green apple, pickled chives and green mustard	  	15,50€
Taco duo: Pulled Pork with feta cheese and bacon rashers	     	12,50€
Old-fashioned way snails	 	15,00€
Burrata with basil pesto and smoked sardine	  	14,00€
Noodles with cecina carbonara from León and king prawn	  	14,00€
Smoked leek with roasted garlic praline, faux couscous and mojo	 	13,00€
Marinated scallops with basil, lemon, capers and mascarpone mousse with tomato	   	20,00€
Mushroom rice	   	21,00€

# Main course / Platos

Grouper fish on celeriac sauce and chicory with pomegranate on the side	  	22,00€
Shoulder of lamb with truffle purée and Lodosa pepper	 	19,50€
Iberian pork chop	 	22,00€

Pancetta with raspberry and beetroot 	.....	16,50€
Salmon, pico de gallo, dill and ponzu sauce     	.....	19,00€
Soft shell crab, suquet, mango and cucumber      	.....	18,50€

## Desserts

Valrhona 'Tulakalum' Chocolates   	.....	6,50€
Passion Pie   	.....	6,50€
Apple, lime and basil sorbet .....		5,00€
Creamy rosemary, honey cloud, ginger and Fonz yogurt ice cream   	.....	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



Mushrooms



Vegan