



· LA GOYOSA ·








MENU



Starters








Sea bream tartar timbale with green apple, pickled chives and green mustard	  	15,50€
Taco duo: pulled pork, feta cheese and torreznos	    	12,50€
Old-fashioned way snails	 	15,00€
Burrata with basil pesto and smoked sardine	  	14,00€
Grilled artichokes with ajo blanco, grapes and bluefin tuna mojama	  	16,50€
Grilled white asparagus, almond, romesco and smoked sardine	    	18,00€
Ceviche of sea bass, leche de tigre, sweet potato and fried baby squid	 	18,00€
Mellow seafood rice with enlisted red prawns and its coral mayonnaise	     	23,00€

Main course / Platos

Cod with pilpil, cococho, sanfaina and black olives	 	20,00€
Shoulder of lamb with truffle purée and Lodosa pepper	 	19,50€
Tenderloin of matured beef with potatoes, piquillo peppers and romesco sauce	  	22,00€

Pancetta with raspberry and beetroot 	16,50€
Salmon, pico de gallo, dill and ponzu sauce     	19,00€
Suquet of rock fish, pumpkin and cassava chips      	22,00€

Desserts

Chocolate Textures   	6,50€
Passion Pie  	6,50€
Apple, lime and basil sorbet		5,00€
Creamy rosemary, honey cloud, 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