



# · LA GOYOSA ·








MENU




# Starters








Sea bream tartar timbale with green apple, pickled chives and green mustard	  	15,50€
Taco duo: Taco of lamb's head. <i>Participant in the 'El Mejor Taco de España 2024' Contest</i>	  	14,00€
Old-fashioned way snails	 	15,00€
Burrata with basil pesto and smoked sardine	  	14,00€
Steak Tartar	    	21,00€
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€
Grilled tuna, pico de gallo, corn 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