





# · 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	     	14,00€
Old-fashioned way snails	 	15,00€
Burrata with basil pesto and smoked sardine	  	14,00€
Steak Tartar	    	21,00€
Green curry bouchot mussels with little candied tomatoes, mint and basil	   	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, cococha, 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 belly of wild bluefin tuna, pico de gallo, corn and ponzu sauce    	22,00€
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