



LA GOYOSA

RESTAURANTE

Starters

- **Sea bream tartar timbale** with green apple
pickled chives and green mustard    16,50 €
- **Taco duo:** Pulled Pork with feta cheese and torreznos     15,00 €
- **Old-fashioned way snails**   17,00 €
- **Steak Tartar**      21,00 €
- **Mellow seafood rice**
with red prawns and coral mayonnaise       24,00 €
- **Burrata with basil pesto and tuna jerky** (mojama de atún)    15,00 €
- **Noodles with cecina carbonara** from León and king prawn    16,50 €
- **Sea bass ceviche**, leche de tigre, pumpkin and fried baby squid    18,00 €

Main course

- **Marinated and grilled bluefin tuna**,
corn, cherries and pico de gallo        22,00 €
- **Grilled sea bass**,
chilindrón, pickled peppers and yuca chips    19,00 €
- **Tempura soft-shell crab**,
chilli crab sauce, peach and cucumber        20,00 €
- **Shoulder of lamb** with truffle purée and Lodosa pepper   22,00 €
- **Tenderloin of matured beef** with potatoes,
piquillo peppers and romesco sauce    23,00 €
- **Pancetta** with raspberry and beetroot  18,00 €

Desserts

- **Chocolates** Valrhona 'Tulakalum'    7,50 €
- **Creamy rosemary**, honey cloud, and Fonz yogurt ice cream    6,50 €
- **Passion Pie**   7,50 €
- **Apple, lime and basil sorbet**  6,00 €
- **Cheese platter** accompanied by quince and nuts   7,00 €

Alérgenos



Gluten



Crustáceos



Pescado



Huevos



Soja



Lácteos



Cacahuetes



Frutos Secos



Apio



Mostaza



Sésamo



Dióxido de azufre / Sulfit



Altramuces



Moluscos



Tomate



Aguacate



Setas



Plato Vegano