



LA GOYOSA

RESTAURANTE

Starters

- **Sea bream tartar timbale** with green apple
pickled chives and green mustard    17,50 €
- **Taco duo:** Pulled Pork with feta cheese and torreznos     15,00 €
- **Old-fashioned way snails**   18,00 €
- **Steak Tartar**      21,00 €
- **Yellow and black foot** (mushrooms) rice
with grilled venison loin    24,00 €
- **Burrata with basil pesto,**
dried tomatoe and smoked sardine 16,00 €
- **Bouchot mussels**   
with green curry, cherry tomatoes, mint and basil     19,00 €
- **Sea bass ceviche,** leche de tigre, pumpkin and fried baby squid    19,00 €

Main course

- **Cured salmon,**
corn, pico de gallo and ponzu sauce        21,00 €
- **Grilled cod,**
mussel sauce and pickled green beans     22,00 €
- **Grilled tuna,**
chilindrón, pickled peppers and potato nest    20,00 €
- **Shoulder of lamb** with truffle purée and Lodosa pepper   23,00 €
- **Tenderloin of matured beef** with potatoes,
Padrón peppers and romesco sauce    22,00 €
- **Pancetta** with raspberry and beetroot  18,00 €

Desserts

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

Allergens



Gluten



Shellfish



Fish



Eggs



Soy



Dairy products



Peanuts



Nuts



Celery



Mustard



Sesame



Sulphur dioxide / Sulphite



Lupins



Molluscs



Tomatoe



Avocado



Mushrooms



Vegan dish