





































# 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 €
- **Grilled artichokes** with ajoblanco, grape and tuna mojama    ..... 17,00 €
- **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 Fonz 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