



Carta de Verano 2009
2009 Summer Menu

Entradas

Appetizers

boquerones en vinagre con reducción balsámica vinegar marinated anchovies with balsamic reduction	12
tabla mixta de Manchego, chorizo Cantimpalo, y Serrano mixed tray of Cantimpalo chorizo, Serrano ham, and Manchego Sheep's milk Cheese	16
tabla de jamón Ibérico de Bellota tray of Patanegra Ibérico ham, salt-cured and aged and acorn fed	40
Gambas a tres Salsas: al ajillo, al limón, y al coco y lima Shrimp presented three ways: Traditional Garlic Shrimp, Lemon scented shrimp and Coconut-Lime Shrimp	16
interpretación de Pulpo a la Gallega boiled and seared octopus served with potato puree, hot and sweet paprika and parsley oil reduction	16
Huevos rotos con Jamón Lightly fried eggs broken with french fries and served over Serrano ham	14
Pimientos del Piquillo rellenos de bacalao fresco roasted Piquillo peppers stuffed with fresh, unsalted cod	14
croquetas de la casa (por pieza) Chef's croquettes (per piece)	2

Sopas

Soups

sopa de ajo a la Castellana Castillian style garlic and bread Soup	12
caldo de Ibérico y Piquillo Ibérico ham and Piquillo pepper broth	11
sopa de la casa daily selection of Chef's soup creations	12

Ensaladas

Salads

ensalada de arándanos, queso de cabra y pipas de girasol mixed green salad with dried cranberries, fresh goat cheese and toasted sunflower seeds	12
ensalada tibia de espárragos y naranjas al jerez warm asparagus and sherry-soaked orange Salad	12
ensalada de berros, tomate asado, y habas en aceite Ibérico watercress, roasted tomato, and fava bean salad with Ibérico oil dressing	12

Arroces

Rice Dishes

arroz emb costra egg-cruste rice with chickpeas, chorizo, and roasted pork	22
Paella Marinera seafood Paella with varied shellfish and fish	27
Paella Valenciana Hunter's Paella with chicken, chorizo and rabbit	25
arroz caldoso de bogavante rich lobster rice, served with a pan-seared lobster	

Carnes y Productos de Caza

Beef and Game Dishes

pechuga de Pato Magret con emulsión de frambuesa y espinaca al jamón <i>Magret Duck breast with raspberry emulsion and seared Serrano ham-infused spinach</i>	28
chuletón de res al fuego (35 oz. For 2 people) <i>fire-grilled Ribeye steak (35 oz. for 2 people)</i>	64
Cochinillo confitado al estilo de Segovia <i>crisp, confited suckling pig scented with cinnamon, cloves, citrus zest, and rosemary</i>	29
Solomillo de res a la pimienta con mahonesa de perejil y papas arrugadas <i>pepper crusted Filet Mignon served with Canarian salted potatoes and Basque parsley oil</i>	35
lomo de venado sobre crema de maíz y salteado de hongos e higos <i>venison loin over savory polenta with sautéed mushrooms and figs</i>	36
chuletas de cordero a la Marroquí (con entremés de limón y frambuesa) <i>Moroccan spiced lamb chops, seasoned with cinnamon, honey, and walnuts (includes lemon and raspberry Intermezzo)</i>	35

Del Mar

From the Sea

rodaballo asado con Arroz Negro y salsa de alcaparras <i>pan-seared turbot served with young squid Ink rice and caper sauce</i>	29
lubina a la Sal <i>whole Spanish sea bass baked in a salt crust</i>	35
lomo de atún al limón y ensaladilla de hinojo fresco <i>tuna seasoned with lemon zest, pan seared and served with a raw fennel slaw</i>	28
interpretación de bacalao a la Vizcayna <i>updated presentation of Biscayne-style cod, with Pisto and seasoned toast</i>	29
dorada al azafrán con puré de zanahorias <i>sea bream fillet in a saffron broth and carrot puree</i>	27

Mariscos individuales

Seafood a la Carte

langostinos a la plancha (4) grilled spanish king prawns (4)	30
cígalas a la plancha grilled langoustines (1/4 lb portion)	18
bogavante al fuego grilled Maine Lobster	30
Carabineros (por pieza) Scarlet Shrimp (per piece)	35
Angulas de Aguinaga al aceite (precio de mercado por gramo) Aguinaga fresh elvers flash-cooked in garlic scented olive oil (market price per gram)	