

GUILLERMINA

STARTERS

- Beetrot salad (Orange vinaigrette-goat cheese) 13€
- Artichoke and leek (Pepitoria sauce-tuna jerky) 14€
- Spider crab (Sea food mayonnaise) 16€ Full ration / Half ration 9,50€
- Marinade mussel croquettes 2,75€ per unit
- Iberian ham (D.O. Jabugo, picos) 25€
- Santoña 00 anchovies (Bread, tomato, olive oil) 3,75€ per unit
- Octopus (Thai seasoning, Kimchi, green oil) 18€
- Gyozas (Madrid style beef tripe stew) 14€
- Hummus (Roasted pepper-olive oil, pita chips) 9€

RAW BAR

- Gillardeau oyster (Natural-Mignonette-Roasted) 4,5€ per unit
- Corvina Tiradito (Pickled chilis, lime, japanese seasoning) 16,5€
- Steak Tartare (Filet- Korean flavours, Daikon, Sunchokes) 19€
- Toro Tartare (Wasabi, egg yolk, sesame) 22€

MAIN COURSES

- Mushrooms (Low temperature egg, roots puree, pineons, Iberian ham) 18€
- Low temperature chicken (Quinoa, sweet potatoe, vegetables) 20€
- Strip loin steak aged 30 days (Celery, root puree, truffle, fries) 28€ (One person) 38€ (Two people)
- Fresh garganelli (Lamb stew, kale, black olives) 22€

DESSERTS

Carrot granité, lime (Yogurt) 6,5€

Our cheese cake (Payoyo cheese, crunchy, season compote) 7,5€

Pannacotta (Campari, orange) 7€

Chocolate (Toffe, salt, olive oil) 7,5€

10% VAT included. We accept VISA, Mastercard, AMEX

10€ Room Service

All prices in Euros (€)