



LA ALQUERÍA

Starters

Eggplant tempura with hummus and honey		10
"Ajoblanco" (cold almond soup) with coconut and octopus tempura slices		10
Foie-gras mi-cuit with sesame-salt, apricot puree, balsamic vinegar and salt		17
Anchovies with eggplant caviar and yolk		12
Creamy rice with mushrooms and truffle		12
Tuna carpaccio cured with five peppers with Piquillo pepper ice cream		14
Pedrosilla chickpeas with prawns		12
Ravioli of truffled egg on a foie gras sauce and flakes of cured Teruel beef		12

Meat & fish

Pig's trotters with crayfish and flavored vanilla oil		17
Lamb and borage crispy raviolis with mushroom sauce		16
Veal sirloin steak with Scotch bonnet mushrooms and caramelised foie gras		21
Confitted suckling pig with orange and cloves spices sauce		18
Glazed lamb licorice flavoured		18
Veal carpaccio with cured cheese and truffle juice		14
Grilled octopus with sweet pepper marzipan and citric salad		19
Grilled tuna with spicy cherry vinegar sauce		20
Cod and bacon roll with Matarraña olive oil and a warm egg yolk		21

Desserts

Coulant chocolat with passion fruit ice cream and creamy coconut		6
Iced rooibos and raspberry drink with lavender ice cream		5
Toffee cake of chocolat and cream		7
Tarte Tatin with vanilla ice cream and crème Anglaise		6
Pistachio "torrija" with vanilla ice cream and chocolate		7
"Tocino de cielo" with a red berry coulis		6
Rulo de chocolate con azafrán y coco en crema helada y confit de kumquats		8
Chocolate mousse with orange ice cream		6
Peach in wine crunchy pie with yoghurt ice cream		7

VAT Included

	Suitable for celiacs.	Please let us know in advance.
	With slight changes suitable for celiacs.	