



Restaurante La Alquería

Plaza Mayor 9 Raffles

978856405

www.lalqueria.net

LA ALQUERÍA

Starters

Shrimp and avocado tartare with mustard ice cream and "ajoblanco" almond soup		12
Low temperature egg with season vegetables, crunchy bread crumbs and mushroom sauce		12
Foie gras mi-cuit with sour caramelized apple and figs and nuts quenelle		17
Tuna carpaccio cured with five peppers with Piquillo pepper ice cream		14
Ravioli of truffled egg on a foie gras sauce and flakes of cured Teruel beef		12
Anchovies with eggplant caviar and yolk		12
Pedrosilla chickpeas with prawns		12
Creamy rice with mushrooms and truffle		12
Eggplant tempura with hummus and honey		10

Meat & fish

Venison tataki with truffle and honey		16
Oxtail ravioli with ginger flavoured parmentier		16
Glazed lamb licorice flavoured		18
Low temperature confitted suckling pig with tarragon and mustard sauce		18
Veal sirloin steak with Scotch bonnet mushrooms and caramelised foie gras		21
Veal carpaccio with cured cheese and truffle juice		14
Grilled turbot with orange sauce and coconut pearls		21
Grilled octopus with sweet pepper marzipan and citric salad		19
Grilled tuna with spicy cherry vinegar sauce		20

Desserts

Grenache slush with berries and mascarpone ice cream		5
"Piña Colada". Coconut ice cream, rum slush and pineapple foam		5
Coulant chocolat with passion fruit ice cream and creamy coconut		6
"Tocino de cielo" with a red berry coulis		5
Chocolate crown with a saffron and coconut ice cream and kumquat Jam		8
Tarte Tatin with vanilla ice cream and crème Anglaise		7
Chocolate mousse with orange ice cream		6
Peach in wine crunchy pie with yoghurt ice cream		7
Pistachio "torrija" with vanilla ice cream and chocolate		7

VAT Included

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