

El Puerto A la Carte Menu

**Michelin Star Chef David Ibarboure*

Michelin-starred chef David Ibarboure and his team invite you to unique dining experience, offering a fiesta of colours, aromas and authentic tastes of Spain with a modern twist. Our menus use the finest local ingredients and offer a selection of wines from some of Europe's most renowned producers. Whether sharing tapas at the bar or going a la carte El Puerto turns every occasion into a celebration.

Tapas

Cana de Cabra Goat Cheese Quince Marmalade Walnuts V	5.50€
Ortiz Anchovies Crispy and Caramelised Onions DF NF EF	6.00€
Artichoke Stuffed with Feta Cheese Fresh Herbs Olives GF EF V	6.50€
Foie Gras Terrine Caramelised Onions GF	6.50€
Crystal Bread Jamón Ibérico Tomato Salsa	6.00€
Tapioca Crackers Cecina de León Mayonnaise GF NF	6.00€
Gazpacho Soup NF	5.00€
Bacalao Brandade Crispy Potato Garlic Lemon GF NF EF	6.00€
Baby Potatoes Chorizo Goat Cheese Romesco EF	5.50€
Chicharrón Chickpeas	5.50€

Pintxos

Grilled Octopus Chorizo Fingerling Potatoes Salsa Verde GF NF	21.00€
Roasted Foie Gras Popcorn Creamed Corn White Chocolate DF NF EF	18.00€
Crispy Txangurro Cake Fennel Orange Salad NF	21.00€
Beetroot Raspberry Radish Salad Jerez Vinegar GF NF EF DF V	12.00€
Marinated Tuna with Agrum Dressing Sesame Avocado GF NF EF DF	16.00€
Steamed Mussels Peppers Garlic Shrimp Jus GF NF EF DF	14.00€
Bacalao Pil-Pil Sauce Garlic Olive Oil GF NF EF DF	20.00€
Sauteed Calamari Avocado Tomatillo Cilantro GF NF EF DF	16.00€

Charcuterie

Jamon Cinco Jotas GF NF EF DF Iberico Ham de Bellota Pata Negra 100% Acorn-fed 48 Months	100 g 30.00€
Jamon Carrasco GF NF EF DF Iberico Shoulder Ham de Bellota Pata Negra 24 Months	100 g 20.00€
Jamon Joselito GF NF EF DF Iberico Shoulder Ham de Bellota Pata Negra 24 Months	100 g 25.00€

Entrees

Sea Bass Filet al Española Mashed Potatoes Chorizo	GF NF EF	33.00€
Gambas a la Plancha Black Rice Lemon Salsa Verde	GF NF EF	34.00€
Roasted Scallops Julienne Vegetables	GF NF EF	32.00€
Chicken with Sate Mashed Potatoes Onions Piquillos	EF	27.00€
Grilled Matured Beef Roasted Patatas Salsa Brava	NF	36.00€
Pork Pluma Bacon Powder Green Beans Piquillos	GF NF EF DF	32.00€
Iberian Pork Cheeks Ajo Blanco Sour Cream		28.00€

Paella

Paella with Vegetables Saffron	GF NF EF DF V	for 2 50.00€
Earth and Sea Paella	GF NF EF DF	for 2 70.00€
Seafood Paella With Lobster or King Crab legs or Carabineros	GF NF EF DF	per kg 140.00€

Dry-Aged Meat

Rubia Gallega Chuleton Dry-Aged 36 days	NF	200 g min 30.00€
Rubia Gallega Entrecote Grande Dry-Aged 36 days	NF	200 g min 30.00€

Cheeses & Cold Cuts

Cheese Platter Nuts Homemade Fruit Marmalade	GF NF EF	14.00€
Selection of Spanish Cold Cuts	GF EF	16.00€

Desserts

Churros Orange and Cinnamon Chantilly Caramel Sauce	NF	12.00€
Chocolate Mousse Crispy Cacao Kampot Pepper		15.00€
Strawberry Tomato Gazpacho Red Fruit Sorbet	GF NF EF DF	13.00€
Lemon Curd Sablé Breton Coconut Merengue Yogurt Ice Cream		14.00€
Caramelised Catalan Cream Orange Marmalade		12.00€

In case the customer is allergic to any product, she/he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements.

GF Gluten-free option, **NF** Nut-free option, **EF** Egg-free option, **DF** Dairy-free option,
V Vegetarian option, **Vegan** Vegan option