

Verdil

Dishes to share

Carpaccio of ostrich, wild rocket salad and layers of parmesan cheese	€12
Lettuce hearts salad with sautéed king prawns and Xerry wine vinaigrette	€13
Terrine of baked vegetables, candied codfish and an emulsion of garlic	€14
Tartar of avocado with grilled scallop and seaweed salad	€17
Iberian ham with layers of bread and an emulsion of tomato	€25
Stick of spicy sausage wrapped with crispy potato	€12
Penne rigatte with home made tomato sauce and pesto	€12
Papardelle in parmesan cheese sauce with hot pangrattato	€12
Aubergine cannelloni with feta cheese and sweet chilli	€12
Croquettes of Iberian ham with an emulsion of tomato	€13
Okonomiyaki Japanese pie of vegetables with crispy quail	€13
Cream of cauliflower with dices of foie and poached egg	€14
Grilled vegetables with basil oil	€15
Butter beans stew with seasonal mushrooms and cockles	€15
Fried small cuttlefish rings with an emulsion of garlic and citrus fruits	€15
Creamy black rice with cuttlefish and baby broad beans	€16
Risotto of boletus and vegetables with a truffle touch	€19.50

Fish

Wild salmon, ramen noodles, coconut milk and red miso	€18
Grilled turbot with potato and boletus pie	€20
Monkfish tournedo with a sauce of squid ink and rocket salad	€22
Hake with Iberian pil pil sauce and candied potato	€22
Sole rolls with green asparagus, lemon and butter sauce	€25

Meat

Ox tail, parmentier of violet potato and morchella mushroom sauce	€18
Barbecue Iberian pork chop with bread crumbs and quince jelly	€18
Kobe hamburger, raff tomato, teriyaki sauce and parmesan cheese	€19.50
Venison stew with juniper berries and mini onions	€20
Ox sirloin dices with cheese fondue	€22
Sirloin of colt, liquorice jus and roasted mini potatoes	€24

Dessert

Coconut, litchis and mango fruit salad with a sorbet of red grapefruit	€6.50
Sphere of chocolate with mascarpone cheese and coffee	€6.50
Sponge cake of liquorice with passion fruit	€6.50
Ice cream of custard apple with redcurrant and lime	€6.50
Millefeuille of vanilla with raspberries	€6.50
Quince jelly of red fruits with cottage cheese	€6.50

Weekly tasting menu with drinks * (Full table only)

€53

Starter + fish + meat + dessert
White wine Gran Feudo Chardonnay, D.O. Navarra *
Red wine Macareno, D.O. Ribera del Guadiana *
Cava Codorníu 1551 *
* One glass per person

We have gluten free bread at your disposal (ask the waiter)

Enjoy our Sushi Menu. Only dinner from Tuesday to Saturday

8% VAT INCLUDED