

HOYO19
RESTAURANT

VAT included

Allergen information available on request.

Please inform your waiter of any allergies or food intolerances.

starters

	€
Spicy potatoes <i>bravas</i>	7.50
Homemade croquettes	9.00
Beet <i>gazpacho</i> with cockles, croutons and oil caviar	12.00
Prawn cocktail salad with avocado and orange	14.50
Battered and fried squids with ink mayonnaise	14.50
Caesar salad with <i>manchego</i> cheese and crispy chicken	15.00
Beef <i>carpaccio</i> with croutons, parmesan cheese, dry tomato, arugula, mustard and honey	15.50
Gilt-head <i>ceviche</i> with mango, avocado and yellow pepper sauce	17.00
Iberian spanish ham served with bread and tomato	21.00
<i>Tartar</i> of citrus salmon with cucumber, seaweed and roe salad	22.00

pasta & rices

	€
Spinach <i>tortellini</i> with <i>ricotta</i> and tomato with basil sauce	13.00
<i>Nero di sepia</i> pasta with seafood	15.00
Creamy shrimp rice with lemon, coriander with coral butter	16.50

meat

All our meats are made in a wood-fired oven

	€
Classic beef burger with caramelized onions and chips	12.50
Traditional sirloin steak <i>tartar</i> , quail egg and chips	19.00
Iberian pork neck loin with sweet potato purée and seasonal glazed mushrooms	19.00
Grilled sirloin with potato <i>parmentier</i> , green asparagus and <i>foie</i> sauce	26.00

fish

Grilled octopus with garlic <i>parmentier</i> , and tomatoes with rosemary	21.00
Tuna <i>tataki</i> , <i>escalivada</i> (baked vegetables) and <i>romesco</i> sauce	22.50
Grilled monkfish, cauliflower puree, tomato and capers flavored with basil	25.00

kids menu

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Pasta with tomato sauce	7.00
Battered chicken breast with French fries	8.00

desserts

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Ice creams selection	6.00
Passion fruit mousse with red berries and mint	7.00
Apple <i>tatin</i> cake with vanilla ice cream	7.00
Chocolate <i>coulant</i> with cookies ice cream	8.00