

# el Velazquez 17

Follow us on Instagram: @elvelazquez17

10% Surcharge in terrace  
Bread and service 1,90

## NEW

<b>Infused Tomato</b> 🍷 🌱	16,00	<b>Bone Marrow</b>	16,00
Ox heart tomato infused with our house vinaigrette and crunchy bas		If you are a fan, this will be your favorite. Broiled and served with toasted bread, crunchy capers and garlic	
<b>Shrimp Roll</b>	14,00	<b>Spicy Salmorejo</b> 🌱	8,50
Served with Kimchi mayo, pickled onion and Nori seaweed and crunchy rice		Cold tomato soup served with acidic and spicy strawberries, explosive...	
<b>Carpaccio Duo</b>	16,00		
House smoked salmon and butterfish carpaccio, served with the classic trimmings			

## APPETIZERS

<b>New Tuna Tartar</b> 🍷	18,00	<b>Iberian Ham from Leandro</b>	22,00
Be amazed by Almedraba tuna tartar, with mango and cucumber		Iberian ham from the Valdepuercas farm served with crystal bread and tomato tartar	
<b>Truffle French Fries</b> 🍷 🌱	8,50	<b>Burrata</b> 🌱	13,00
Served with truffle mayonnaise and parmesan cheese Our new must try.		Served with tomato confit, rosemary olive oil and black olive extra thin bread	
<b>Torreznos de (V)</b> 🍷	8,50	<b>Smoked Panceta Bao</b>	15,00
Irresistibly crunchy, served on top of matchstick potatoes		Duo of Bao buns filled with crispy smoked panceta Hoisin mayo, red onion, cilantro and lemon.	
<b>(V)escargots</b> 🌱	15,00	<b>Tequeños with Quince jam</b> 🌱	8,80
Our vegetarian escargots, made with shitake mushrooms and herb butter		Cheese sticks lightly fried.	
<b>Fake Tartar</b> 🌱	14,00	<b>Rabas</b>	10,00
It is not meat, nor fish... it is tomato!		Golden and crunchy served with citric mayonnaise.	
<b>Foie Crème Brulée</b>	15,00	<b>Mini hamburgers</b>	11,00
Caramelized foie mousse, served with cornichons and baguette bread		3 sliders served with bacon and cheese Extra	4,00
<b>Salmon Tartar</b>	14,00	<b>Croquetas</b>	8,00
Salmon tartar with avocado, wakame, soy vinaigrette, Sriracha mayo, sesame and crunchy rice balls		Ham or mushrooms	
<b>Ceviche</b> 🍷	15,00	<b>Ensaladilla Rusa</b>	11,00
White fish marinated in lime juice and yellow chili, served with sweet potatoes, crunchy corn and cilantro		Classic potato and carrot salad, with mayo sauce and tuna	
<b>Shrimp Summer Rolls</b>	12,50	<b>Saquitos</b>	8,80
Served with soy sauce		Crunchy shrimp in phyllo dough served with and Asian mustard sauce	
<b>Rollitos Vietnamitas de Salmón</b>	12,50		
Filled with Norwegian salmon and mango, served with soy sauce			
<b>Vegetarian Summer Rolls</b> 🌱	11,50		
Carrots, cucumber, quinoa served with a spicy peanut butter sauce and crunchy onions			
<b>Crunchy Eggplant</b> 🌱	8,80		
Served with hummus and honey, topped with Maldon sea salt			

## PIZZETAS

<b>Truffle Fontina Cheese</b> 🌱	12,50
Melted fontina cheese, mushrooms and drizzle of truffle oil	
<b>Margarita</b> 🌱	10,00
Mozzarella cheese, tomato, oregano Extra Iberian ham	4,50

## MAIN COURSES

<b>Grilled Salmon Fillet</b> 🍷	16,00
Served with "green" risotto and black olive tapenade	
<b>Grilled Hake</b> 🍷	16,50
With garlic and guindilla (Spanish red chili) olive oil and potatoes	
<b>Red Tuna Loin</b>	21,00
Seared tuna loin with soy sauce reduction, wakame and sesame cracker	
<b>Sirloin BBQ</b> 🍷	22,00
Grilled sirloin strips, served over homemade French fries and bearnaise sauce	
<b>Veal Milanese</b>	17,00
Breaded and pan fried served with arugula and cherry tomatoes	
<b>Carrillera de Ternera</b>	17,00
Slow cooked with red wine and served with potato parmentier	
<b>Secreto Iberico</b> 🍷	17,50
Grilled served with mushroom sauce and French fries	
<b>Duck Crepes</b>	17,00
Traditional pekin duck with hoisin sauce, cucumber and leeks	
<b>Red Chicken Curry</b> 🍷	15,00
Thai curry with lemongrass and kaffir leaves served with basmati rice, slightly spicy	
<b>Bio Chicken Pallard</b> 🍷	15,50
Thinly sliced, served with tomatoes, capers, olives and sun-dried tomatoes	
<b>Half Roasted Chicken</b> 🍷	15,00
Served with truffle potato parmentier	
<b>Classic Hamburger</b>	16,50
Made with ground beef from Galician cows with cheese, lettuce and tomato and French fries	
Extra bacon	2,50
<b>Chipotle Hamburger</b>	16,50
Made with ground beef from Galician cows with cheese, lettuce and tomato, chipotle mayo, avocado and French fries	
Extra bacon	2,50
<b>Vegetarian Hamburger</b> 🌱	16,50
You will not believe it is not meat, its Beyond Beef lettuce and tomato, smoked mayo, avocado and French fries	
<b>Truffle Mushroom Risotto</b> 🍷	15,00
Mix of mushrooms and truffle olive oil	
<b>Huevos Rotos* Iberian Ham</b>	14,00
Spanish classic dish served in our fashion, Iberian ham, fried eggs and French fries	
*Organic eggs	

<b>Truffle Huevos Rotos*</b>	14,00
Mix of mushrooms and truffle olive oil and French fries	

## CLASSIC SALADS

<b>Niçoise Salad</b> 🍷	13,50
Our interpretation with red tuna loin, lettuce, tomatoes, hard boiled eggs and black olives	
<b>Super Green</b> 🌱	12,00
Spiraled zucchini, avocado, lamb lettuce, chia seeds, caramelized nuts and parmesan cheese	
<b>Cesar Salad</b>	15,00
Lettuce, grilled bio chicken, brioche croutons, parmesan cheese and Cesar dressing	
<b>Kale Bowl</b> 🍷 🌱	12,00
Kale and arugula mix, sliced parmesan, sun dried tomatoes, cranberries, toasted pumpkin seeds and lemon vinaigrette.	

## HOMEMADE DESSERTS

<b>American Cheesecake</b> 🌱	6,50
The best part is that is served with salted caramel ice cream	
<b>Crème Brulée</b> 🍷 🌱	6,00
<b>Chocolate fondant served with Nocciola ice cream</b> 🌱	6,50
<b>Dulce de leche fondant served with pistachio ice cream</b> 🌱	6,50
<b>Passion fruit mille-feuilleá</b> 🌱	6,00
<b>Apple tartlet served with vanilla ice cream</b> 🌱	6,50
<b>Yogurt Ice Cream</b> 🍷 🌱	6,50
Plain 🍷	
Strawberry 🍷	
Green Tea 🍷	
Mixed berries 🍷	
Oreo or Nutella	
<b>Lemon Sorbet</b> 🍷 🌱	6,00
<b>Homemade carrot cake with vanilla frosting</b> 🌱	6,00

**CHECK OUT OUR WEB** [www.elvelazquez17.com](http://www.elvelazquez17.com)  
to see **DELIVERY options**



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## BRUNCH

<b>Brunch Tower</b>	<b>16,00</b>
Mini benedict eggs, mini avocado toast, mini crispy eggplant with hummus and honey	
<b>Organic Eggs Benedict</b>	<b>12,00</b>
With the traditional hollandaise sauce over an English muffin and bacon (Extra smoked salmon 2,00)	
<b>Salmon and Avocado</b>	<b>12,00</b>
Smoked salmon and avocado, with a toasted bagel and cream cheese	
<b>Mini Crepes</b> 🌿	<b>8,50</b>
Served with Nutella and jam	
<b>Waffles</b> 🌿	<b>8,50</b>
Freshly made, served with maple syrup, Nutella	
<b>French Toast</b> 🌿	<b>8,50</b>
Served with maple syrup	
<b>Truffle Bikini</b> 🌿	<b>9,50</b>
Sandwich al grill con queso fontina y trufa	
<b>Omelette</b> 🍳	<b>10,00</b>
With tomato, onion and fontina cheese	
<b>Avocado Toast</b> 🌿	<b>8,50</b>
Organic egg and Raf tomato	
<b>Club Sandwich</b>	<b>12,00</b>
Grilled chicken, bacon, avocado, lettuce and tomato	
<b>Gluten Free bread</b>	<b>2,50</b>

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 **GLUTEN FREE**  **VEGETARIAN**

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