

NEW

(V)escargots 🌱	15,00	King Prawn hot dog	14,00
Our vegetarian escargots, made with shitake mushrooms and herb butter.		Prawn hot dog in brioche bread with kimchi sauce, pickled onion and nori seaweed tile with soufflé rice.	
Fake Tartar 🌱	15,00	Rabo de Toro hot dog	14,00
It is not meat, nor fish... it is tomato!		Homemade oxtail served in a brioche bread, with piquillo mayo and crunchy eggplant.	
Foie Crème Brulée	17,00	La Txuleta	60,00 (2 personas)
Caramelized foie mousse, served with cornichons and baguette bread.		From Friesian Top beef, 33 days matured, accompanied by homemade chips and piquillo peppers.	
Crispy eggplants 🌱	12,00	Jarrete (Beef Shank)	72,00 (2 personas)
Served with hummus, honey and Maldon salt.		Cooked at low temperature for 12 hours, accompanied by piquillo peppers and french fries.	
Bone Marrow	16,00	Minimum two people (although 3 will be happy too)	
If you're a fan, this will be a favourite, baked with crispy capers and fried garlic, on a bed of salt, served with toasted bread.		ONLY ON REQUEST 24 HOURS IN ADVANCE.	
La Ensaladilla Rusa V17	12,50	Chupe Criollo (only on Fridays) 🇵🇪	15,00
Classic potato and carrot salad, with tuna, roasted pepper mayo and crunchy onion.		Bowl of chicken soup simmered with corn, potatoes and other secrets. Garnished with cheese and avocado.	
Traditional Salmorejo	8,50	Our solidarity soup during the pandemic. Pure magic.	
Served with ham (Iberian) and hard boiled egg.			

APPETIZERS

Soup of the day	8,50	Burrata 🌱	13,50
Ask for today's soup		Served with tomato confit, rosemary olive oil and black olive extra thin bread.	
Onion soup	12,00	Tequeños with Quince jam 🌱	9,90
The classic, with gruyere cheese gratin		Cheese sticks lightly fried.	
Tuna Tartar	20,00	Rabas	12,00
Let yourself be surprised by this tuna from Almadraza with cucumber and mango.		Golden and crunchy served with citric mayonnaise.	
Truffle French Fries 🇵🇪 🌱	10,00	Mini hamburgers	12,00
With Parmesan cheese and truffled mayonnaise. The new hobby.		3 sliders served with bacon and cheese	
Salmon Tartar	17,50	Extra unit:	4,00
Salmon tartar with avocado, wakame, sesame soy dressing, Sriracha mayonnaise and our crispy rice balls.		Croquetas	9,90
		Ham.	

PIZZETAS

Ceviche of sea bass	16,00	Truffled Cheese 🌱	14,50
Marinated in lime juice, accompanied by patacones.		Melted fontina cheese, mushrooms and drizzle of truffle oil.	
Vietnamese Rolls:		Margarita 🌱	11,50
• of Prawns	13,50	Tomato, mozzarella cheese and oregano	
Prawns and lamb's lettuce wrapped in rice paper, served with soy sauce.		Extra Iberian ham:	4,50
• of Salmon	13,50	Ibérica	16,50
Norwegian salmon, mango and lamb's lettuce, wrapped in rice paper, served with a spicy citrus sauce.		With Leandro's Iberian ham, burrata and arugula	
• Vegetarian 🌱	13,50		
Quinoa, cucumber, carrots and lamb's lettuce, wrapped in rice paper and served with spicy peanut sauce and crispy onion.			
Leandro Acorn-fed Ibérico Ham	22,50		
100% Iberian breed ham from the Valdepuercas farm. in Extremadura. Hand-sliced, accompanied with bread and Raf tomato.			

MAIN COURSES

Grilled Salmon Fillet 🍷 17,50
Served with "green" risotto and black olive tapenade.

Grilled Hake 🍷 18,00
With garlic and guindilla (Spanish red chili) olive oil and potatoes.

Parrilla de Lomito 🍷 22,00
Grilled sirloin strips, served over homemade French fries and bearnaise sauce.

Veal Milanese 18,50
Breaded and pan fried served with arugula and cherry tomatoes

Carrillera de Ternera 19,00
Slow cooked with red wine and served with truffled potato parmentier

Duck Crepes 18,00
Traditional pekin duck with hoisin sauce, cucumber and leeks cucumber and leek.

Red Chicken Curry 🍷 18,00
Thai curry with lemongrass and kaffir leaves served with basmati rice.

Bio Chicken Pallard 🍷 17,00
Thinly sliced, served with tomatoes, capers, olives and sun-dried tomatoes.

Half Roasted Chicken 🍷 18,00
Served with baked baby potatoes and rosemary.

The Hamburger V17 16,50
Two 100 g meats, cheddar cheese, bacon, onion caramelised tomato, lettuce and our secret sauce.
Extra: 2,00
Bacon, avocado, cheddar cheese, egg.

Vegetarian Hamburger 🌱 16,50
You will not believe it is not meat, its Beyond Beef lettuce and tomato, smoked mayo, avocado and French fries.

Truffle Mushroom Risotto 🍷 17,00
Mix of mushrooms and truffle olive oil.

Huevos Rotos* Iberian Ham 16,00
Spanish classic dish served in our fashion, Iberian ham, fried eggs and French fries.
*Organic eggs

CLASSIC SALADS

Super Green 🌱 14,50
Spiraled zucchini, avocado, lamb lettuce, chia seeds, caramelized nuts and Grana Padano cheese and pesto.

Cesar Salad 15,00
Lettuce, grilled bio chicken, brioche croutons, parmesan cheese and Cesar dressing.

Kale Bowl 🍷 🌱 14,50
Kale and arugula mix, Grana Padano cheese, sun dried tomatoes, blue berry, toasted pumpkin seeds and lemon vinaigrette.

HOMEMADE DESSERTS

Fondant with Nocciola Ice Cream 🌱 8,50
Chocolate fondant served with mini nocciola ice cream.

American Cheesecake 🌱 8,00
Classic American dessert served with slated caramel ice cream.

Creme Brulée 🍷 🌱 7,00
Never disappoints, with our special touch.

Dulce de leche fondant served with pistachio ice cream 🌱 8,00
Dulce de leche explosion with melting ice cream.

Passion fruit mille feuille 🌱 8,00
Let yourself be carried away by this light "passion".

Apple tartlet served with vanilla ice cream à la mode 🌱 8,00
Hot with ice cream melting in it.

Homemade Yogurt Ice Cream 🍷 🌱 6,50
Plain 🍷
Strawberry 🍷
Green Tea 🍷
Matcha 🍷
Oreo or Nutella

Lemon Sorbet 🍷 🌱 6,00

Ice cream 6,00
Vanilla, salted caramel and pistachio

Carrot cake with vanilla frosting 🌱 8,00
The weakness of many



GLUTEN FREE



VEGETARIAN



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BRUNCH

Brunch Tower	16,00
Mini benedict eggs, mini avocado toast, mini crispy eggplant with hummus and honey..	
Organic Eggs Benedict	12,00
With the traditional hollandaise sauce over an English muffin and bacon topped with crunchy onions.	
Extra smoked salmon:	2,00
Salmon and Avocado Bagel	12,00
Smoked salmon and avocado, on a toasted bagel with cream cheese.	
Mini Crepes 	10,00
Served with Nutella and jam.	
Waffles 	10,00
Freshly made, served with Nutella and strawberries.	
French Toast 	10,00
Served with Nutella.	
Truffle Bikini 	9,50
Grilled truffled fontina cheese sandwich.	
Omelette 	12,00
Onions, fontina cheese. Made with Bio eggs.	
Avocado Toast 	9,50
Organic egg and Raf tomato.	
Club Sandwich	12,00
Grilled chicken, bacon, avocado, lettuce and tomato.	
Bellini, Mimosa or Kir Royale glass	6,50
Gluten Free bread	2,50



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VEGETARIAN

10% Surcharge in terrace
bread and service 1,90

Allergic information available

CHECK OUT OUR WEB www.elvelazquez17.com
to see **DELIVERY** options