





SUGGESTIONS

Tomato Ox heart tomato filled with our vinaigrette and crunchy basil.	15,00	Rabo de Toro hot dog Homemade oxtail served in a brioche bread, with piquillo mayo and crunchy eggplant.	18,00
(V)escargots  Our vegetarian escargots, made with shitake mushrooms and herb butter.	15,00	King Prawn hot dog Prawn hot dog in brioche bread with kimchi sauce, pickled onion and nori seaweed tile with soufflé rice.	18,00
Fake Tartar  It is not meat, nor fish... it is tomato!	16,00	Iberian Secreto Sealed and grilled, accompanied with sweet potato puree.	19,00
Crispy eggplants  Served with hummus, honey and Maldon salt.	12,00	Mellow Seafood Rice Seafood risotto with tomato, prawns and squid rings.	20,00
La Ensaladilla Rusa V17 Classic potato and carrot salad, with tuna, roasted pepper mayo and crunchy onion.	14,50	Bone Marrow If you're a fan, this will be a favourite, baked with crispy capers and fried garlic, on a bed of salt with their toasts.	17,00
Traditional Salmorejo Served with ham (Iberian) and hard boiled egg.	10,00	Chupe Criollo (only on Fridays) Bowl of chicken soup simmered with corn, potatoes, and other secrets. Chesse and avocado garnish. Our solidarity soup during the pandemic. Pure Magic.	15,00
Chesse and Pear Fagotti Pasta stuffed with butter sauce, sage and lemon.	17,00		

APPETIZERS

Onion soup The classic, with gruyere cheese gratin	14,00	Truffle French Fries  With Parmesan cheese and truffled mayonnaise. The new hobby.	12,00
Salmon Tartar Salmon tartar with avocado, wakame, sesame soy dressing, Sriracha mayonnaise and our crispy rice balls.	18,50	Leandro Acorn-fed Ibérico Ham 100% Iberian breed ham from the Valdepuecas farm. in Extremadura. Hand-sliced, accompanied with bread and Raf tomato.	24,00
Ceviche of sea bass Marinated in lime juice, accompanied by patacones.	18,00	Tequeños with Quince jam  Cheese sticks lightly fried.	10,00
Vietnamese Rolls:		Rabas Golden and crunchy served with citric mayonnaise.	16,00
• of Prawns Prawns and lamb's lettuce wrapped in rice paper, served with soy sauce.	14,50	Mini hamburgers 3 sliders served with bacon and cheese Extra unit:	15,00 4,00
• of Salmon Norwegian salmon, mango and lamb's lettuce, wrapped in rice paper, served with a spicy citrus sauce.	14,50	Croquetas Ham.	9,90
• Vegetarian 	14,50	PIZZETAS	
Quinoa, cucumber, carrots and lamb's lettuce, wrapped in rice paper and served with spicy peanut sauce and crispy onion.		Truffled Cheese  Melted fontina cheese, mushrooms and drizzle of truffle oil.	16,00
		Margarita Tomato, mozzarella cheese and oregano	14,00
		Ibérica With Leandro's Iberian ham, burrata and arugula	18,50

MAIN COURSES

Grilled Salmon Fillet 🍷 20,00
Served with "green" risotto and black olive tapenade.

Grilled Hake 🍷 21,00
With garlic and guindilla (Spanish red chili) olive oil and potatoes.

Parrilla de Lomito 🍷 24,00
Grilled sirloin strips, served over homemade French fries and bearnaise sauce.

Veal Milanese 19,50
Breaded and pan fried served with arugula and cherry tomatoes

Carrillera de Ternera 22,00
Slow cooked with red wine and served with truffled potato parmentier

Duck Crepes 19,00
Traditional pekin duck with hoisin sauce, cucumber and leeks cucumber and leek.

Red Chicken Curry 🍷 19,50
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 🍷 20,00
Served with baked baby potatoes and rosemary.

The Hamburger V17 18,00
Two 100 g meats, cheddar cheese, bacon, onion caramelised tomato, lettuce and our secret sauce.
Extra:
Bacon, avocado, cheddar cheese, egg. 2,00

Vegetarian Hamburger 🌿 18,00
You will not believe it is not meat, its Beyond Beef lettuce and tomato, smoked mayo, avocado and French fries.

Truffle Mushroom Risotto 🍷 18,00
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 🌿 16,50
Spiraled zucchini, avocado, lamb lettuce, chia seeds, caramelized nuts and Grana Padano cheese and pesto.

Cesar Salad 16,50
Lettuce, grilled bio chicken, brioche croutons, parmesan cheese and Cesar dressing.

Burrata 🌿 16,50
Served with tomato confit, rosemary olive oil and black olive extra thin bread.

Kale Bowl 🍷 🌿 16,50
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.

Passion Fruit Milhoja 8,00
Let yourself be carried away by this light passion

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



GLUTEN FREE



VEGETARIAN

10% Surcharge in terrace
bread and service 1,90

Allergic information available

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