


TO SHARE

FAKE TARTAR  	18,00	MINI HAMBURGERS	15,00
It is not meat, nor fish... it is tomato! It's unique.		3 sliders served with bacon and cheese and french fries.	
CRISPY EGGPLANT  	15,00	Extra unit:	4,00
Served with hummus, honey and Maldon salt.		CANTABRIAN ANCHOVIES	20,00
IBERIAN ACORN HAM	28,00	On toasted brioche with The Colmenareña butter.	
100% Iberian breed ham from Guijuelo (Salamanca). Hand-sliced, accompanied with bread and Raf tomato.		HAM CROQUETAS	12,00
TEQUEÑOS WITH QUINCE JAM  	12,00	With crispy ham shavings and piquillo mayo.	
Cheese sticks lightly fried.		VIETNAMESE ROLLS: 	
RABAS	16,00	• of Prawns.	16,00
Golden and crunchy served with citric mayonnaise.		Prawns and lamb's lettuce wrapped in rice paper, served with soy sauce.	
KING PRAWN HOT DOG	18,00	• Vegetarian 	16,00
Two mini prawn hot dog in brioche bread with kimchi sauce, pickled onion and nori seaweed tuile with french fries.		Quinoa, cucumber, carrots and lamb's lettuce, wrapped in rice paper and served with spicy peanut sauce and crispy onion.	
		TRUFFLED CHEESE PIZZETA  	16,00
		Melted fontina cheese, mushrooms and drizzle of truffle oil.	
		MARGARITA PIZZETA 	14,00
		Mozarella cheese, tomato and oregano.	




APPETIZERS

TUNA TARTAR	25,00
Tuna with cucumber, avocado and a light jalapeño mayonnaise.	
LA ENSALADILLA RUSA V17	15,00
The classic homemade, with tuna belly, piquillo pepper mayonnaise and crispy onion.	
ONION SOUP	14,00
The classic, with gruyere cheese gratin.	
TRADITIONAL SALMOREJO	12,00
With tomatoes from local producers, shavings of ham and grated egg.	
SALMON TARTAR	21,00
Salmon tartar with avocado, wakame, soy and sesame dressing, Sriracha mayonnaise, crispy rice balls and squid ink tile.	
BONE MARROW 	18,00
Guadarrama cow marrow, baked with crispy capers and fried garlic, on a bed of salt with their toasts.	
DUCK CREPES	22,00
Traditional Pekin duck with our touch, hoisin sauce, cucumber and leek.	






VEGETABLES AND SALADS

(V)ESCARGOTS  	18,00
Our vegetarian escargots, made with shiitake mushrooms and La Colmenareña butter herbs.	
ARTICHOKES WITH GUANCIALE 	17,00
Grilled with guanciale.	
INJECTED TOMATO   	15,00
Seasonal tomato from Aranjuez injected with our vinaigrette and basil.	
SUPER GREEN  	18,00
Spiraled zucchini, avocado, lamb lettuce, chia seeds, caramelized nuts and Grana Padano cheese and pesto.	
*Grilled salmon supplement	10,00
CÉSAR SALAD	18,00
Lettuce, organic chicken, crispy bacon, brioche croutons and Grana Padano cheese.	
BURRATA 	18,00
Served with tomato confit, rosemary oil and extra fine black olive bread.	


FISH AND RICE

CEVICHE OF SEA BASS  	22,00
Marinated in tiger's milk with sweet potato and toasted field corn.	
GRILLED SALMON 	24,00
Served with "green" risotto and black olive tapenade.	
GRILLED HAKE 	26,00
With garlic and guindilla (Spanish red chilli) sautéed in olive oil, piparra gazpachuelo and baked potatoes.	
CREAMY CARABINERO RICE AND SEAFOOD  	28,00
With homemade fumet, prawns, rabas and carabinero.	
TRUFFLED MUSHROOM RISOTTO 	22,00
Mix of mushrooms and white truffle oil.	

MEATS AND POULTRY




VEAL MILANESE	22,00
Served with arugula and cherry tomatoes and breaded with breadcrumbs from Babette bakery.	
GRILLED SIRLOIN  	28,00
Grilled sirloin strips, served over homemade French fries and béarnaise sauce.	
THE HAMBURGUER V17	18,00
Two 100 g meats, cheddar cheese, bacon, onion caramelised, tomato, lettuce and our secret sauce. With French fries.	
Extra: Bacon, avocado, cheddar cheese, egg.	2,00
HALF ROASTED CHICKEN  	22,00
Roasted, served with French fries.	
GRILLED BIO CHICKEN PALLARD 	18,00
Thinly sliced, served with sun-dried tomatoes, capers, olives and crunchy capers.	

STEWES

THAI RED CURRY  	20,00
Thai curry with lemongrass and kaffir lime, served with basmati rice.	
CARRILLERA DE TERNERA DE ÁVILA	24,00
Slow cooked with red wine and truffled potato parmentier.	

Our suppliers:

We prefer ingredients from the Community of Madrid.
The meats are from Discarlux.
The fish are from Pescaderías Coruñasas.
The eggs are free range from happy chickens.

-  EL VELAZQUEZ'S FAVORITES
-  GLUTEN FREE (MAY CONTAIN TRACES)
-  VEGETARIAN

DESSERTS



CHOCOLATE FONDANT  	9,00
Our star dessert with mini Nocciola ice cream.	
CREAMY CHEESECAKE 	8,50
The classic with Lotus cookie ice cream.	
DULCE DE LECHE FONDANT  	8,50
Dulce de leche explosion with ice cream pistachio.	
RUSTIC APPLE TARTLET 	8,50
Hot with caramel ice cream melting in it.	
HOMEMADE CARROT CAKE  	8,00
The weakness of many.	
HOMEMADE YOGURT ICE CREAM 	7,00
Forest fruits  , Oreo y Nutella.	
ICE CREAM AND SORBETS  	6,00

Bread and homemade butter 2,90
10% Terrace supplement



Sábados y Domingos, de 12:00h a 14:00h

BRUNCH

Glass of Bellini, Mimosa or Kir Royale	8,00
BRUNCH TOWER 	24,00
Mini eggs Benedict, mini avocado toast, mini crispy eggplants with hummus and honey.	
ORGANIC EGGS BENEDICTINE 	16,00
With traditional hollandaise sauce on English muffin with bacon.	
Extra smoked salmon:	2,00
SALMON AND AVOCADO BAGEL	16,00
Smoked salmon, avocado with toasted bagel and cream cheese	
MINI CREPES 	14,00
Served with nutella or jam.	
TRUFFLE PASTRAMI BIKINI 	14,00
Grilled sandwich with pastrami, fontina cheese and truffle.	
OMELETTE 	14,00
With tomato, onion and fontina cheese. With organic eggs.	
AVOCADO TOAST 	14,00
With Velázquez organic egg and Raf tomato.	
CLUB SANDWICH	16,00
With grilled chicken, bacon, avocado, lettuce and tomato.	
FREE GLUTEN BREAD	2,50

There is a letter with allergen information

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Delivery service
en www.elvelazquez17.com