



# LA VERANDA



## RESTAURANTE

### STARTERS:



“MY UNCOOKED GARLIC PRAWNS” PRAWN CARPACCIO, GELATINIZED MANZANILLA SHERRY, BLACK GARLIC AND PRAWN HEAD EMULSION	7€
“HUERTA NAVARRA” LOCAL BABY VEGETABLES SAUTÉED WITH BEETROOT PESTO	13€
OUR BOX WITH GRILLED SQUID STRIPS, WITH TARTAR SAUCE AND LIME	12€
PEAR AND CHEESE FAGOTINI IN GORGONZOLA SAUCE WITH IBÉRICO HAM SLIVERS	9€
STEW OF WHITE BEANS (POCHAS) WITH IBERIC PORC MEAT (SECRETO) AND PIPARRAS	10,50€
HOME MADE MAGNUM OF FOIE MI-CUIT, QUINCE AND GROUND PISTACHIOS	16,50€
SALAD WITH LITTLE TOMATOES, ANCHOVIES, MOZZARELLA AND ORIENTAL SHOOTS	11€

### FISH:



SEA BREAM WITH DRIED OLIVES, OTATOE MILLE-FEUILLE AND GARLIC OLIVE OIL	10,50€
ASSORTED BLUEFIN TUNA (TATAKI, SASHIMI WITH ONIONS) SOJA SAUCE AND OYSTER SAUCE AND WASABI	16,50€
TURBOT WITH CITRUS AND ANISEED TOUCHES ON CREAMY COLIFLOWER AND BABY BROAD BEANS	10,50€
GALICIAN OCTOPUS ON A BED OF MASHED POTATOES WITH VERA PAPRIKA AND SEMI-COOKED FREE-RANGE EGG YOLK	15,50€



### MEATS:



DUCK MAGRET WITH MUSHROOMS “BOLETUS EDULIS” COCO AND CURRY SAUCE, AND NUTS	16€
SLOW-STEAMED SUCKLING PIG, PINEAPPLE AND PAPAYA CHUTNEY AND A HINT OF CINNAMON	16€
SECRETO IBÉRICO PORK, SWEET MUSTARD AND IDIAZABAL CHEESE FLAKES	15€
OX SIRLOIN, PIQUILLO PEPPER HONEY AND FOIE GRAS	18€

### DESSERTS:



“CHOCOLATE PASSION”	7€
ULTZAMA CURD, HONEY AND WALNUTS	6,50€
CHEST OF NUTELA ICE CREAM AND BERRYS INFUSION	7€
OUR VERSION OF CHEESECAKE	7€
FRUIT, FRUIT AND FRUIT	6,5€



\*ALL OUR DESSERTS WILL BE SERVED WITH  
CASTILLO DE GORRAIZ HOMEMADE ICE-CREAM.