



los cinco enebros

COLD STARTERS

Salmorejo	 	15,00 €
Quaild Salad		19,00 €
Asparagus yolks and baby artichokes with vinaigrette		16,00 €
Chicken Caesar Salad	        	19,00 €
Octopus and prawn salad	   	19,00 €
Salmon Tartare	 	20,00 €

HOT STARTERS

Scrambled eggs with sweet padrónpimitos		17,00 €
Baby broad beans with minced ham and yolk	 	20,00 €
Grilled scallops		21,00 €
<u>Croquettes</u> (ham or red prawns or boletus and truffle)	   	16,00 €
Artichokes confit in virgin olive oil with ham shavings	 	19,00 €
Pumpkin cream		12,00 €
<u>Pesto linguine</u> with pecorino cheese	 	19,00 €
<u>Linguine</u> with <u>bolognese</u> sauce	 	19,00 €

OUR RICE

Dry seafood rice (it takes 20 min., for. 2 people.)	 	36,00 €
Dry rice with spicy chicken with rosemary aroma (it takes 20 min., for. 2 people.)		36,00 €
Boletus risotto with artichoke flower	 	22,00 €
Seafood risotto	  	24,00 €
Black risotto with squid and prawns	   	22,00 €

FISH

Cod supreme on tomato jam	(Bacalao)		22,00 €
Turbot with bilbaina sauce	(Rodaballo)		24,00 €
Sea bass with menier sauce and sauté potatoes	(Lubina)	 	25,00 €
Monkfish with seafood sauce	(Rape)	 	25,00 €
Sautéed baby squid with wakame seaweed and wasabi ice cream		     	16,00 €

MEATS



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Grilled sirloin, choice: Oporto sauce or pesto or blue cheese

Beef loin rib eye

Milanese escalopes french fries

(Milanesa)

Beef sirloin **steak tartare** with old mustard ice cream

Suckling pig with mashed potatoes and apple compote

Iberian pork ribs with barbecue sauce

Asturian cachopo

Mini burgers with black garlic aioli

Iberian cheeks

		27,00 €
		23,00 €
		20,00 €
		24,00 €
		27,00 €
		23,00 €
		19,00 €
		14,00 €
		21,00 €

Bread and appetizer 2,50€ VAT included

Tasting Menú 52 € Per Person

You can order from 13:00h. to 15.00h. and from 20:00h. to 21:30h.

Only served to full table

Octopus and prawn salad

Artichoke flower candied in virgin olive oil

Sea bass with menier sauce and sauté potatoes

Suckling pig with mashed potatoes and apple compote

Chocolate coulant

Water and coffe included



ALTRAMUCES



DIÓXIDO DE AZUFRE
Y SULFITOS



FRUTOS
DE CÁSCARA



MOLUSCOS



CRUSTÁCEOS



GRANOS
DE SÉSAMO



CONTIENE
GLUTEN



HUEVOS



CACAHUETES



APIO



LACTEOS



PESCADO



MOSTAZA



SOJA

POSTRES

Semifrío de mandarina

Brownie esponjoso con helado de vainilla

Milhojas de pasta Filo rellena de crema de queso y nata

Helados artesanos (2 bolas)

Ensalada de frutas de temporada

Bola de helado en cucurucho

			9,00 €
			9,00 €
			13,00 €
			7,00 €
			8,00 €
			3,50 €

Recomendamos pedir la tarta de manzana al principio

13,00 €

Tarda 30 minutos en preparar



CACAHUETES



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SOJA



FRUTOS
DE CÁSCARA



LACTEOS



MOLUSCOS

IVA incluido

INFUSIONES, TÉS Y CAFÉS

<i>Te Cha Breakfast</i>	3,00 €
<i>Rooibos con vainillilla</i>	3,00 €
<i>Fruit all</i>	3,00 €
<i>Green tea</i>	3,00 €
<i>Manzanilla</i>	3,00 €
<i>Café: solo, cortado o con leche</i>	2,50 €
<i>Café bombón</i>	3,00 €
<i>Cappuccino clásico</i>	3,00 €
<i>Latte macchiato</i>	3,50 €
<i>Viemés</i>	3,50 €
<i>Caramella café</i>	4,50 €
<i>Irlandés</i>	4,50 €
<i>Jamaicano</i>	4,50 €