



VOLVORETA
restaurante

Volvoreta Gastronómico

Snacks

100% Acorn-fed Pedroches Iberian ham with crispy bread and “tumaca”

“Vicente Pastor Gran Reserva” Zamoran cheese

Cantabrian anchovies, cheese in spicy pickle and pepper cream

Starters

Grilled octopus with “Pimentón de la Vera” paprika cream, chili caramel, potato web and wasabi powder

Pork tenderloin Tacos “Al pastor” style

Fish

Grilled sea bass, mussels, cauliflower cream, warm pickled vegetables and mushroom sauce with algae

Meat

Beef sirloin, beetroot, black garlic, coriander root and cream of mature cheese

Dessert

French toast, liquor, crumble and fresh milk ice-cream

Mignardises

Coffee or tea

67€ - 87€ with pairing

Only full tables

Due to the length of our menus and the time required to enjoy them fully, we will only take orders until 15:30h for lunch service and until 22:30h for dinner service. Outside of this timetable à la carte dishes are available. Menus will only be served for the entire table.

À la carte dishes may contain different allergens due to their ingredients and elaboration. To identify them we have available a menu with the specific ingredients of each and every dish.

If you have any kind of food intolerance, let us know and we will change the way the dishes are made so you can tolerate them



VOLVORETA
restaurante

Volvoreta Experiences

Snacks

100% Acorn-fed Pedroches Iberian ham with crispy bread and "tumaca"

"Vicente Pastor Gran Reserva" Zamoran cheese

Cantabrian anchovies, cheese in spicy pickle and pepper cream

Startes

"Almadraba" red tuna tartare with whipped tomato and Malaga white garlic mousse

Pork tenderloin tacos "Al pastor" style

Pescados

Line-caught hake, Salicornia and cockles with spinach cream and plankton

Wild turbot with lemon purée, soufflé potato, tosaka seaweed and teriyaki sauce

Meat

Slow cooked suckling lamb, caramelized vegetables, basil pesto and almond vinaigrette with grapeseed oil

Beef sirloin, beetroot, black garlic, coriander root and cream of mature cheese

Dessert

Rice Pudding

French toast, liquor, crumble and fresh milk ice-cream

Mignardises

Café o té

87€ - 118€ with pairing

Only full tables

Due to the length of our menus and the time required to enjoy them fully, we will only take orders until 15:30h for lunch service and until 22:30h for dinner service. Outside of this timetable à la carte dishes are available. Menus will only be served for the entire table.

À la carte dishes may contain different allergens due to their ingredients and elaboration. To identify them we have available a menu with the specific ingredients of each and every dish.

If you have any kind of food intolerance, let us know and we will change the way the dishes are made so you can tolerate them



VOLVORETA
restaurante

Cold Starters

100% Acorn-fed Pedroches Iberian ham with crispy bread and "tumaca"	32€
"Vicente Pastor Gran Reserva" Zamoran cheese	16€
"Cordoba salmorejo" with Iberian ham, "Pimentón de la Vera" paprika crouton and basil oil	17€
Selection of game cold meat with its own pâté on wheat toastie	21€
Cantabrian anchovies, cheese in spicy pickle and roast pepper cream	19€
"Almadraba" red tuna tartare with whipped tomato and Malaga white garlic mousse	22€
Green leaves, semi-mature Cabezuela cheese, tapenade, crunchy carrot, cherry tomatoes and raspberry vinaigrette	18€
Warm grilled octopus salad, cherry tomatoes, green asparagous, sugar coated wild mushroom and mango vinaigrette	19€
Octopus and shrimp ceviche from Acapulco with corn chips and avocado emulsion	19€
Shrimp and scallop Peruvian ceviche, orange juice, habanero chilli, pisco and guava foam	21€
Caviar Paris 1925 with charcoal crackers and seasoned butter	39€
Seabass tiradito with mango and habanero sauce, crispy onion and warm bilbaina sauce	21€

Appetizer, bread and service 4€/p.p

À la carte dishes may contain different allergens due to their ingredients and elaboration. To identify them we have available a menu with the specific ingredients of each and every dish.

If you have any kind of food intolerance, let us know and we will change the way the dishes are made so you can tolerate them.



VOLVORETA
restaurante

Hot Starters

Grilled octopus with "Pimentón de la Vera" paprika cream, chili caramel, potato web and wasabi powder	24€
Vegetable tempura with black sesame seeds and soya	18€
Lightly boiled free range egg, iberian pork farinato sausage, whipped potato and crispy onion	17€
Grilled sweetbreads, stewed wild mushrooms, 100% acorn-fed Pedroches Iberian ham with toast	19€
Pork tenderloin tacos "Al pastor" style	18€.
Scallop and king prawns rice with lime emulsion	21€
Rice with stir-fried vegetables, wild mushrooms, pine-nuts and soy sauce	17€
Pidgeon rice with its grilled suprême and wild mushrooms	24€

Soups and Stews

Chef's style tripe	19€
Consommé with salmon and rice noodles	17€
Chickpeas with wild mushrooms and 100% acorn-fed Pedroches Iberian ham	18€

Appetizer, bread and service 4€/p.p

À la carte dishes may contain different allergens due to their ingredients and elaboration. To identify them we have available a menu with the specific ingredients of each and every dish.

If you have any kind of food intolerance, let us know and we will change the way the dishes are made so you can tolerate them.



VOLVORETA
restaurante

Fish

Line-caught hake, Salicornia and cockles with spinach cream and plankton	27€
Charcoal red snapper, with pepitoria of its own juice, smoked daikon, aji and olive powder	32€
Wild turbot with lemon purée, soufflé potato, tosaka seaweed and teriyaki sauce	31€
Grilled sea bass, mussels, cauliflower cream, warm pickled vegetables and mushroom sauce with algae	28€
Red tuna tataki, avocado, sweetcorn, garlic chips, half-dried cherry tomato and warm Bilbaína sauce	32€

Meat

Grilled Iberian wild boar with sweet and sour red onion, thyme potato and apple sauce with aromatic herbs	26€
Beef sirloin, beetroot, black garlic, coriander root and cream of mature cheese	31€
Venison loin with shitake mushroom, strawberry tartare, freeze-dried sweetcorn, orange sauce, mango and habanero chili	28€
“Rubia Gallega veal” steak tartare, chipotle emulsion and toast made with crispy bread	25€
Slow cooked suckling lamb, caramelized vegetables, basil pesto and almond vinaigrette with grapeseed oil	28€
Beef loin with rissole potatoes, roast peppers and “chilichurri” sauce	35€

Appetizer, bread and service 4€/p.p

À la carte dishes may contain different allergens due to their ingredients and elaboration. To identify them we have available a menu with the specific ingredients of each and every dish.

If you have any kind of food intolerance, let us know and we will change the way the dishes are made so you can tolerate them.



VOLVORETA
restaurante

Desserts

Dulce de leche with almond millefeuille and vanilla ice-cream	9€
French toast, liquor, crumble and fresh milk ice-cream	9€
Carrot cake, passion fruit and mandarin ice-cream	9€
Chocolate, caramel, aired chocolate rocks and coconut ice-cream	9€
Rice Pudding	8€
Guanaja chocolate coulant with raspberry ice-cream*	11€

VOLVORETA
restaurante

**Guanaja chocolate coulant with raspberry ice-cream take approximately 10 minutes to make*

Appetizer, bread and service 4€/p.p

À la carte dishes may contain different allergens due to their ingredients and elaboration. To identify them we have available a menu with the specific ingredients of each and every dish.

If you have any kind of food intolerance, let us know and we will change the way the dishes are made so you can tolerate them.

