





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*



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## 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

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## Cold Starters

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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*

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## Hot Starters

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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

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

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## Fish

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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

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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*

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## Desserts

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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€

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

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