

RESTAURANTE

# ESTEFANÍA

BY RAUL TORRES

STARTERS/FIRST COURSES	MP	€
<b>PREMIUM CHEESE PLATTER</b> (9)	<i>incl.</i>	<b>16</b>
<b>FOIE-MICUIT</b> (75gr) With tomato marmalade, vinegar caramel, and toasted brioche (1, 13, 14)	<i>incl.</i>	<b>16</b>
<b>TOMATOES</b> Seasonal pesto, pine nuts, black olive powder, and vinegar granita (9,14)	<i>incl.</i>	<b>12</b>
<b>COLD CHERRY SOUP</b> Marinated prawn, semi-dried cherry tomato, and yogurt ice cream (1, 2, 9, 14)	<i>incl.</i>	<b>17</b>
<b>OYSTER IN AGUACHILE</b> (2 units) With apple textures (7,14)	<i>incl.</i>	<b>15</b>
<b>OYSTER IN AGUACHILE</b> (6 units) With apple textures (7,14)	<b>36</b>	<b>36</b>
<b>OYSTER IN AGUACHILE</b> (12 units) With apple textures (7,14)	<b>66</b>	<b>66</b>
<b>OXTAIL PASTRY</b> With goat cheese (1,7, 14)	<i>incl.</i>	<b>8</b>
<b>SCALLOP TACO</b> With coriander and sesame (3, 7, 12)	<i>incl.</i>	<b>10</b>
<b>ANGUS TENDERLOIN STEAK TARTARE</b> (120gr) With toasted brioche (1, 3, 9, 11)	<i>incl.</i>	<b>16</b>
<b>IBERIAN HAM CROQUETTES</b> (4 units) (1, 3, 9) With tomato spread and pork jowl	<i>incl.</i>	<b>12</b>
<b>SEASONED STRACCIATELLA</b> With seasonal dressing (9) <i>Ask for details as the dressing varies with the season</i>	<i>incl.</i>	<b>13</b>
<b>ZUCCHINI CREAM</b> With poached egg and fried bread (3,9)	<i>incl.</i>	<b>12</b>
<b>APPLE AND BEETROOT TARTARE</b> With green salad (9)	<i>incl.</i>	<b>14</b>

\*Important note: On 24 and 31 December, prices will be subject to an additional surcharge of 30%.

If you have any allergies, please consult our staff.



MAIN COURSES	MP	€
<b>ANGUS RIBS</b> Slow-cooked with meat sauce, smashed potatoes puree, and mini vegetables (9,14)	<i>incl.</i>	<b>17</b>
<b>SUCKLING PIG TERRINE</b> (110gr) With figs, potato puree, mustard, and meat sauce (9, 11)	<b>2</b>	<b>19</b>
<b>CRISPY CHICKEN THIGH</b> With romesco sauce and lamb's and green salad (1, 13, 14)	<i>incl.</i>	<b>17</b>
<b>COD WITH MOLLUSC BEURRE BLANC</b> Potato puree, sauced cabbage, trout roe, and parsley oil (4, 5, 9, 14)	<b>3</b>	<b>21</b>
<b>TENDERLOIN</b> (150gr) With whiskey sauce or béarnaise sauce (9,14)	<b>3</b>	<b>21</b>
<b>TENDERLOIN</b> (150gr) Tournedo Rossini (1,14)	<b>12</b>	<b>32</b>
<b>"DI NOI" PARMIGIANA EGGPLANT</b> (9)	<i>incl.</i>	<b>16</b>
<b>TORNARELLI</b> (120gr) Butter ragout and parmesan (1, 3, 9, 10, 14)	<i>incl.</i>	<b>17</b>
<b>TAGLIOLINI</b> (120gr) With fresh truffle (1, 3, 4, 9)	<b>5</b>	<b>22</b>
<b>GNOCCHI</b> (160gr) With seasonal pesto and crispy bacon powder (1, 9) <i>*All our pastas are fresh</i>	<i>incl.</i>	<b>17</b>
<b>DESSERTS</b>		
<b>CHOCOLATE CAKE</b> With vanilla ice cream (1, 9)		<b>7</b>
<b>CHEESE FOAM WITH CITRUS</b> With almond crumble and rhubarb marmalade (1, 3, 9)		<b>7</b>
<b>CLASSIC TIRAMISU WITH CRUNCHY SAVOIARDI</b> (1, 3, 9)		<b>7</b>
<b>PASSION FRUIT CREAM</b> With chocolate ice cream and cotton candy cloud (3, 9) <i>*All our desserts are homemade</i>		<b>7</b>
<b>BREAD WITH HOMEMADE BUTTER AND EXTRA VIRGIN OLIVE OIL</b>		<b>2.5</b>

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MP includes bread and butter. Drinks not included. Dinner hours: 6:30 PM to 9:30 PM.

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