



# CENTRO DE GRANADA

Restaurante · Asador

## Sugerencias

A Layered Tower of Goat's Cheese and Mango with a Creamy Mahón Cheese

Glazed Octopus on Puréed Parmentier Potatoes and Crispy Boletus Fungi

Broken Fried Eggs with Fresh Foie

Tuna Tartare with Avocado, Wasabi et Huile D'olive Vierge

Fire-Roasted Pork Spare Ribs and Cuttlefish Rice (minimum two people)

Galician Beef Rib Steak Fillets (minimum two people)

## Entradas y Platos para compartir

### FRÍAS

Anchoas del Cantábrico en Aceite de Oliva

Acorn-fed Ham Ibérico

Selection of Cheeses

Salmorejo Topped with Ham Shavings and Olive Oil Gelato

A Layered Tower of Goat's Cheese and Mango with a Creamy Mahón Cheese

Char-grilled Ox Carpaccio with Parmesan

Tender Shoots and Buffalo Mozzarella Salad

Tender Shoots, Capers, Oregano, Basil Leaves, Manchego Pesto, Kumato Tomatoes, Buffalo Mozzarella and Mango

Mozarabic Salad

Lettuce, Nuts, Raisins, Sesame, Cherry Tomatoes, Shredded Cod, Orange, Yoghurt Sauce and Curry

Caesar Salad

Mixed Salad, Spinach Leaves, Braised Chicken, Bacon, Crispy Onion, Parmesan Cheese and Crouton

## Entradas y Platos para compartir

### CALIENTES

Cream of Pumpkin Baked in a Wood-fired Oven with Parmesan

(In Season)

Toasted Bread topped with Grilled Vegetables and Goat's Cheese Gratiné

Toasted Bread topped with Iberian Pork Shoulder Blade, Cheddar Cheese, Avocado and Quail Egg

Two-Textured Field Artichokes from La Vega with Foie and Ham on Cauliflower Aioli

(In Season)

Peppers "Piquillo" Stuffed with Codfish

Grilled Asparagus with Iberian Ham and Goat's Cheese

Glazed Octopus on Puréed Parmentier Potatoes and Crispy Boletus Fungi

Broken Fried Eggs with Fresh Foie

Broken Fried Eggs with Chips and Ham Ibérico

Fried Aubergines with Molasses

Vegetables Roasted in a Wood-fired Oven

### Carnes al horno de leña

Slow-cooked Pussin Char-grilled to Finish

Brochette 'Centro Granada' (Pork Sirloin, Onion, Green Pepper and Red Pepper)

Iberian Pork Shoulder Blade Fillets

Little Lamb Cutlets

Galician Beef Sirloin Steak

Galician Beef Hamburger with Caramelised Onion and Gorgonzola Cheese

Galician Veal Entrecôte

Galician Beef Rib Steak Fillets

(minimum two people)

### Otras carnes

Knife-minced Galician Beef Sirloin Steak Tartare

Slow-cooked Suckling Pig Char-grilled to Finish

Beef Cheek in its Juices with Mushroom Chutney and Teriyaki Sauce

### Arroces (Mínimo 2 personas)

Fire-Roasted Shiitake and Boletus Mushroom Rice

Fire-Roasted Pork Spare Ribs and Cuttlefish Rice

Mixed Paella with Chicken and Shellfish

### Pescados

Cod Fillet "Ajo Arriero" with a Touch of Red Curry and Coconut Flavour

Salt-Baked Sea Bass

Griddfed Swordfish Steak

Oven-baked Salmon with Creamed Broccoli and Seasonal Vegetables

### Atún Rojo Salvaje de Almadraba

Tuna Marinated in Tamarind with Leche de Tigre and Turnip Noodles

Tuna Tartare with Avocado, Wasabi and Virgin Olive Oil

Diced Grilled Tuna with Piquillo Peppers Jam and Squid Ink Crisps

### Pastas

Vegetable, Mushroom and Spinach Lasagne

Fresh Pasta with Dill, Shrimp and Cherry Tomatoes

Fresh Pasta with Carbonara Sauce, Truffled Bacon and Parmesan Shavings

Fresh Pasta, Boletus, Truffle and Foie

### Pizzas

Pizza with Fresh Tomato, Parmesan, Onion, Peppers, Capers, Mushrooms and Corn

Pizza with Cherry Tomatoes, Mozzarella, Spinach, Capers, Dill, Shrimp and Anchovies

Pizza with Mozzarella, Bacon, Rocket, Mushrooms and Sun-dried Tomato



VAT included.

There is a 10% charge for table service. Bread charge: €1.50

Food allergen information is available for customer in accordance with european parliament regulation no. 1.169/2.011

Fish products that are served raw have been previously frozen in accordance with royal decree no. 1.420/2.006.