



CARTA RESTAURANTE CARAVANTES

SALADS

Burrata salad with confit and smoked tomato	15€
Tuna belly salad with roasted pepper salad, cherry tomatoes and pickled onion	12€
Pickled quail salad with Manchego-style ratatouille and feta cheese	12€

CURED MEATS & CHEESES

100% Iberian free-range acorn-fed ham with cristal bread, tomato and olive oil (85g)	21.50€
Venison cecina with cristal bread (100g)	25€
Cheese board with jams and walnuts	22,50€
Iberian cured meats board with cristal bread, tomato and olive oil (chorizo, salchichón and loin 150g)	19€

STARTERS

Duo of croquettes (8 pcs.)	13€
Teriyaki glazed pork belly bao bun with Korean mayonnaise	12€
Cod fritters with spiced mayonnaise and Parmesan cheese (6uds.)	15€
Artichokes with Manchego-style ratatouille and ham shavings	16€
Salmon tartare with guacamole and pickles	16€
Creamy wild boar rice	15€
Creamy mushroom and truffle rice	15€



A gastronomy with roots and tradition





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FISH

Tuna tataki with confit tomato, pesto and wakame	15€
Salmon with miso, citrus aioli, orange and sprouts	16€
Octopus with potato cream and smoked paprika from La Vera	30€
Corvina with tender broad beans stew and red mojo sauce	22€
Confit cod with Manchego-style ratatouille and rustic sauce	22€

MEATS

Roasted pork ribs with corn tortillas, guacamole and pickled onion	28,50€
Beef tenderloin with “patata revolcona” and roasted piquillo peppers (180g)	29,50€
Dry-aged beef entrecôte (30 days) with fried potatoes and padrón peppers (350g)	32,50€
T-bone steak with pan-fried potatoes and padrón peppers (800g)	63€
Deboned oxtail with sweet potato cream and caramelized apple	27€
Venison loin with pickled mushrooms and truffled mashed potatoes	32€
Slow-roasted suckling pig with confit potatoes and dried apricot chutney	38€

DESSERTS

Nougat coulant with almond crumble and toffee	7€
Warm apple pie with vanilla ice cream	7€
Creamy Manchego cheesecake with red berry coulis, yogurt & forest fruit ice cream	7€
Belgian chocolate crêpe with vanilla ice cream	7€
Chocolate semifreddo with cream ice cream	8€
Assorted ice creams	6€





TASTING MENÚ

Menu served for the whole table.
Minimum two guests.*

SHARED STARTERS

Our homemade croquettes

Glazed pork belly bao bun

Creamy mushroom and truffle rice

INDIVIDUAL DISHES

Salmon with miso, citrus aioli, orange and sprouts

Venison loin with pickled mushrooms and truffled mashed potatoes

CHEF'S CHOICE DESSERTS

Two desserts to share

50€*

Per person*

Bread and one drink included.

