

embarcadero




























N 43° 19' 59" O 3° 0' 43"

MENU





















Appetizers

"Montaraz" Iberian shoulder with picos de Jerez		21,00 €
Iberian cured meats selection (ham, pork loin, chorizo sausage and cheese)		21,00 €
Nachos with spicy and smoked salmon	 	16,00 €
Sauteed prawns in garlic sauce	  	19,00 €
Octopus cooked Galician style with potatoes		23,00 €
Smoked salmon with garnish	 	19,00 €
Red tuna (tataki style) with seaweed salad and Ponzu sauce	   	29,00 €
Salad with avocado, salmon, shrimps and nut's oil	  	20,00 €
Home-made "Russian salad"	  	18,00 €
Cesar salad with toast bread, chicken and parmesan cheese	   	20,00 €
Iberian meat toast, roasted vegg, mustard and oporto wine reduction	   	17,00 €
Anchovies premium with tomato caviar and peppers mayonnaise	 	26,00 €
Rustic bread slice with crushed tomatoes and cured Iberian ham		14,00 €
Avocado and salmon toast with truffled bechamel	  	19,00 €
Iberian cured ham croquettes	  	15,00 €
Tempura style cooked vegetables with gyozas and soy sauce	 	16,00 €
Fried gyozas with soy sauce and rice vinegar sauce	 	17,00 €
Battered squid rings (Rabas)	 	16,00 €
Shrimps Orly style	 	16,00 €
Sirloin carpaccio, Idiazabal cheese, citrus mayonnaise, rosemary oil and pine nuts	  	26,00 €
Embarcadero fried food delicacies	   	22,00 €
Roasted octopus "leg" with potatoes and egg yolk	 	30,00 €
Fresh mushrooms and foie gras in a creamy scramble	 	20,00 €
Sauteed gizzards and mushrooms with poached egg and black garlic	 	25,00 €

Combined dishes

Bolognese spaghettis with veal meat and grated mozzarella	 	17,00 €
Fried eggs with potatoes and seasonal will mushrooms	 	17,00 €
Fried eggs, Iberian ham, potatoes and gluttons	  	18,00 €
Embarcadero Sandwich (lettuce, tomato chicken, cheese, bacon, fried egg and mayo)	   	16,00 €
Embarcadero burger 100% beef (mayo, lettuce, tomato, cheese, egg and onions)	   	17,00 €
Matured 100% veal meat hamburger with bacon, caramelized onions, and smoked cheese sauce	  	18,00 €
Bikini sandwich (ham & cheese) with truffled cured Iberian ham and cheddar cheese	  	18,00 €
Sandwich with bacon, chicken, onion and cheddar with mustard	   	17,00 €
Fresh vegetables sautéed with cured ham		18,00 €
Steak sandwich with caramelized onions, mozzarella and sweet peppers	 	17,00 €

Fish and Meat

Cod cooked in pil pil sauce	 	27,00 €
Grilled hake	   	26,00 €
Squid stew in its own ink sauce and creamy rice	   	26,00 €
Fried hake and squid cooked in its own ink sauce	   	28,00 €
Hake cheeks (Kokotxas) with pil pil sauce and spider crab stew	  	34,00 €
Grilled sea bass, caramelized onions and creamy red style shrimp's sauce	  	35,00 €
Grilled beef tenderloin with red peppers and potatoes		33,00 €
Charcoal grilled entrecôte with peppers and potatoes		30,00 €
Charcoal grilled lamb cutlets with salad		32,00 €



CRUSTACEAN



GLUTEN



EGG



FISH



SOY



MILK



PEEL



SULPHITES



MOLLUSCS



MUSTARD



SESAME SEEDS



PEANUTS



CELERY

embarcadero

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DESSERTS

Creamy warm Idiazabal cheesecake with red fruit sorbet	  	9,00 €
Apple tatin cake with vanilla ice cream	  	9,00 €
Homemade chocolate coolant (15 minutes)	  	9,00 €
Drunken sponge cake with mango and mascarpone	  	10,00 €
Pantxineta (Basque cake) and chocolate with almonds	   	10,00 €
Homemade tasting desserts	   	10,00 €
Caramelized French toast with almond and vanilla cream	   	9,00 €
Tiles cookies and truffles	  	9,00 €
Cheeseboard (Idiazabal, manchego, blue cheese and goat cheese)	 	16,00 €
Assorted sorbets and ice creams (check allergens)		8,00 €



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