



# CLÓMADA

## ENTRANTES / TO BEGIN

- Ostra Amelie 6€  
Granizo mignonette  
*Amelie oyster with mignonette granite*
- Gildas Clómada 4.50€  
Atún al Pacharan, piquillo, queso cabra  
*Tuna pacharan, pepper, goat cheese*
- Pan de Yuca 10€  
Crema de queso y sal prieta  
*Yuca with cream cheese and salprietá*
- Bombón de Locro 4,50€  
Locro de papa y aguacate  
*Locro Croquette, corn and potato soup*
- Sanduche de Chancho 9€  
Brioche, pickles y cebolla  
*Pork Sandwich with gherkin and pickled onions*
- Bikini Vasco 12€  
Txistorra, idiazabal y piparras  
*Basque Bikini with txistorra, idiazabal cheese and pepper*

## PRIMEROS / STARTERS

- Quisquillas 24€  
Salsa roja, cítricos y pipirrana  
*Shrimp with red sauce, citrus, pipirrana*
- Ceviche de Pescado 23€  
Salsa de maní, aguacate y cilantro  
*Fish Ceviche with peanut sauce, avocado*
- Ajo Blanco 21€  
Coliflor, frambuesa y albahaca  
*Cauliflower, raspberry and basil*
- Alcachofas 24€  
Espinaca, kale y piñones  
*Artichokes with spinach, kale and pine nuts*
- Foie Plancha 26€  
Choclo y chocolate blanco  
*Grilled Foie with corn cake, white chocolate*

## PRINCIPALES / MAIN

- Calamar 26€  
Cocolón, maní y perejil  
*Squid with cocolon, peanuts and parsley*
- Lubina Crujiente 28€  
Hinojo en texturas  
*Sea Bass, fennel in textures*
- Capellacci de Setas 32€  
Salsa de foie, yema curada y trufa negra  
*Mushroom Ravioli, foie sauce, cured yolk and black truffle*
- Presa Ibérica 27€  
Berenjena asada y Miel de caña  
*Iberian Dam with roasted eggplant and honey cane*
- Solomillo de Vaca 29€  
Solomillo de Trasacar, apio bola  
*Beef Tenderloin, celery cream, asparagus*

## POSTRES / DESSERTS

- Pie de "La Nati" 8€  
Manjar de cacao de Ecuador y merengue  
*Cocoa delicacy from Ecuador and meringue*
- Manzana a la Sidra 8€  
Pastel Vasco y crema pastelera  
roasted Apple in Cider with basque cake and vanilla pastry cream
- Almendrado Malagueño 8€  
Praline, vino dulce, mango y cítricos  
*Málaga Almonds, praline, sweet wine, mango and citrus*
- Servicio de pan y aceite de oliva \$2,50  
*Bread and olive oil service*

Menú Degustación / Tasting Menu 95€

Maridaje / Wine Pairing 70€