

# CORSARIO

MADRID - IBIZA

BREAD & TUNA GILDA | 5 € p.p

## STARTERS

Iberian Ham Croquettes 2u. / 7

Made with 100% acorn-fed Ibérico ham

Onion Soup Tribute to Bocuse 16

Classic soup foam, red onion juice, shallot, brioche, and gorgonzola

Grilled Tudela Romaine Hearts 12

Spicy radish, eggplant, cherry tomatoes, pistachio, and pumpkin seeds with smoked ricotta

Breton Scallop "Madrileña" Style 13

Cured grilled scallop with tripe sauce, lemon, and pickled fennel

Wild boar ragù lasagna 16

With cardamom béchamel, crispy pig's ear, tripe, and tomato chutney

Motril Prawns 15

Red prawn broth, lobster roe, and crispy cod

Grilled Cod Kokotxas 16

With free-range egg yolk, Madrid-style stew broth, and caviar

Grilled Razor Clam Carbonara 18

Traditional carbonara with free-range egg yolks, guanciale, pecorino cheese, and basil

Foie gras Magnum and Brioche de Tête 25

*Salted banana glazed mousse, sweet and sour vinegar  
and crunchy corn kernels*

## SIDES

Green Salad 6

Grilled Peppers 6

Pont Neuf potatoes 7

Gratinated celeriac with Parmesan 9

## FISH

### Wild Turbot 34

Grilled with pak choi, wasabi and sake emulsion

### Grilled Red Mullet 24

With our mole and citrus coconut milk foam with fennel

### Tuna Cheek Marmitako 28

Served with hazelnut-browned gnocchi and fried piparras

### Sole with Beurre Sauce 38

With butter and caper sauce, marinated Swiss chard, and samphire

### Grilled Imperial Black Fish 34

With bouillabaisse sauce and pickled mussels

## MEAT

### Beef Ribeye (1Kg) 74

Minimum 100-day aged

### National Angus (800gr) 66

Minimum 90-day aged

### Beef Sirloin 32

Minimum aging of 60 days with mi-cuit foie, truffle, and demi-glace

### Hare à la Royale 35

Pithiviers with foie gras, mushrooms, and chocolate

### Colmenareña Suckling Lamb 29

In its own jus, with cauliflower cream

POSTRES · DESSERTS

Soufflé de yogurt y limón Con helado de pistacho	8	Yogurt and Lemon Soufflé Served with pistachio ice cream
Torrija caramelizada con reducción de vino especiado y helado de canela	8	Caramelized torrija with spiced wine reduction and cinnamon ice cream
Anatomía del chocolate Texturas de chocolate con crema de Baileys	8	Anatomy of Chocolate Chocolate textures with Baileys cream
Piña y coco Sublime Mousse, helado, bizcocho y tepache	8	Pineapple & Coconut Sublime Mousse, ice cream, sponge cake, and tepache

VINOS DULCES · DESSERT WINES

Dulce Monastrell Monastrell, Jumilla 11

Don PX Pedro Ximenez, Montilla 7

Victoria Nº2 Moscatel de Alejandria, Malaga 14

Si tiene alguna alergia o intolerancia comuníquelo a nuestro personal de sala.  
Please inform our staff of any allergies or intolerances.  
IVA incluido / Precios en Euros VAT included / Prices in Euros