

GORSARIO

MADRID - IBIZA

BREAD & TUNA BELLY GILDA | 5 € p.p

STARTERS

Iberian Ham Croquettes 2u. / 7

Creamy croquettes made with 100% acorn-fed Iberian ham

Onion Soup Tribute to Bocuse 16

Classic soup foam, purple onion juice, glazed shallots, and brioche with cocoa and gorgonzola

Burrata Salad 12

Burrata salad with pistachio pesto, fennel, orange, and seasonal tomatoes

Breton Scallop "Madrileña" Style 13

Grilled cured scallop with traditional Madrid-style tripe sauce, fermented lemon juice, and pickled fennel

Castilian-style Noodles 18

Noodles with creamy Castilian soup, shrimp omelet, and guanciale

Wild Boar Ragù "Fake Lasagna" 16

Wild boar ragù with toasted green cardamom béchamel, faux pasta made from pig's ear and tripe, and tomato chutney

Cauliflower Parmentier with Duck Sweetbreads 14

Cauliflower and potato parmentier, grilled cauliflower, vegetable jus, and confit duck sweetbreads

Grilled Cod Kokotxas 16

Grilled cod throats with free-range egg yolk, traditional Madrid stew broth and Polish Osetra caviar

Foie-gras Magnum and Brioche de Tête 25

Foie-gras mousse, salted plantain glaze, wine sweet-and-sour sauce, and crunchy corn

SIDES

Green Salad 6

Grilled Peppers 6

French Fries 7

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FISH

Albacore Tuna 24

Grilled pickled albacore, tomato tatin, and lacto-fermented tomato

Bordelaise-Style Sea Bream 28

Grilled white sea bream with duck foie gras mi-cuit and "Melanosporum" black truffle

Tuna Cheek Marmitako 28

Stew of tuna cheeks with hazelnut butter gnocchi, Biscay cream, and fried piparras

Wild Turbot 34

Grilled wild turbot with marinated pak choi, served with wasabi, garlic, sake, and lime emulsion

Sole with Beurre Sauce 38

Grilled sole with butter, shallot, and white wine sauce, served with grilled sea chard, capers, and salicornia

MEAT

Cow Ribeye (1Kg) 64

100-day aged Friesian cow ribeye, served with potatoes, roasted peppers, and green salad

National Angus (800gr) 56

90-day aged, nationally-raised Angus beef, served with potatoes, roasted peppers, and green salad

Cow Sirloin (150gr) 25

60-day aged sirloin with duck foie gras mi-cuit and truffle

Bresse Pigeon 24

Bresse Pigeon with mushroom faux Duxelles, pigeon jus, fig and grilled wild mushrooms

Venison Royal 27

Grilled Royal of roe deer with salted celeriac cream