

BREAD & TUNA BELLY 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

Castilian-style Noodles 18
Creamy Castilian soup, shrimp fritter, and guanciale

Wild boar Ragù Lasagna 16 With cardamom béchamel, crispy pig's ear, tripe, and tomato chutney

Motril Prawns 15 Smoked with yellow chicken escabeche (pepitoria), lobster roe, and wasabi

Grilled Cod Kokotxas 16
With free-range egg yolk, Madrid-style stew broth, and caviar

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

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

Bordelaise-Style Sea Bream 28 With mi-cuit foie gras and seasonal truffle

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

MEAT

Beef Ribeye (1Kg) 64 Minimum 100-day aged

National Angus (800gr) 56 Minimum 90-day aged

 $Beef \, Sirloin \quad 32$ Minimum aging of 60 days with mi-cuit foie, truffle, and demi-glace

Bresse Pigeon 26
With pickled mushrooms, figs, and pigeon jus



DESSERTS

Yogurt and Lemon Soufflé Served with pistachio ice cream

6

Egg Flan With milk ice cream and salted caramel

6

Torrija Caramelized torrija with spiced wine reduction and cinnamon ice cream

7

Anatomy of Chocolate Chocolate textures with Baileys cream

7

Afternoon Tea 14