EL PIMIENTO VERDE

"Cántabro" Menu **58€** (TAX included)

STARTERS

ARTICHOKE FLOWERS
The famous - The authentic - The original

HOMEMADE CROQUETTES
Iberian ham with parmesan / Cod and garlic shrimp

RUSSIAN SALAD WITH NORTHERN TUNA AND PIPARRAS
Fresh Russian salad, our style

SECONDS TO SHARE

ONION-BRAISED SQUID IN ITS INK
Toasted and juicy baby squid with piparra alioli

y

SLOW-COOKED IBERIAN PORK CHEEK STEW
With sweet potato cream and a crispy topping

ARTISAN DESSERTS

TRADITIONAL BASQUE PUFF PASTRY
Puff pastry filled with pastry cream and 75% cocoa cream

COFFE and LIQUEUR
100% Arabica specialty

SELECTED WINERY

WHITE Wine: **ZAPADORADO** Rueda VERDEJO (100% Verdejo)
RED Wine: **BRIEGO** Crianza D.O. Ribera del Duero (100% Tinto fino)

EL PIMIENTO VERDE

"Pimiento" Menu **68€** (TAX included)

STARTERS

ARTICHOKE FLOWERS
The famous - The authentic - The original

HOMEMADE CROQUETTES
Iberian ham with parmesan / Cod and garlic shrimp

SANTOÑA ANCHOVIES - FROM THE CANTABRIAN SEA
With grated tomato, piparra mousse and toasts

SECONDS TO SHARE

NATIONAL WILD MONKFISH
Filleted. Pimiento Verde's classic

and

MATURED BEEF RIBEEYE
Old mestizo beef with piquillo peppers and fries

ARTISAN DESSERTS

TRADITIONAL BASQUE PUFF PASTRY
Puff pastry filled with pastry cream and 75% cocoa cream

COFFE and LIQUEUR
100% Arabica specialty

SELECTED WINERY

WHITE Wine: **VAL DO GALIR** Valdeorras GODELLO (100% Godello)
RED Wine: **EL PIMIENTO VERDE** 18 meses D.O. Ribera del Duero (100% Tinto fino)

EL PIMIENTO VERDE

"Homenaje" Menu **78€** (TAX included)

STARTERS

ARTICHOKE FLOWERS
The famous - The authentic - The original

HOMEMADE CROQUETTES
Iberian ham and Parmesan / Cod and prawns

100% ACORN-FED IBERIAN HAM
With tomato pulp and toasted bread

GRILLED OCTOPUS ON ROASTED SWEET POTATO PURÉE
With Iberian crumbs

SECONDS TO CHOOSE

NATIONAL ROD CAUGHT HAKE
With traditional Bilbaína sauce

or

MATURED BEEF TENDERLOIN
With foie gras and Pedro Ximénez reduction

ARTISAN DESSERTS

TRADITIONAL BASQUE PUFF PASTRY
Puff pastry filled with pastry cream and 75% cocoa cream

COFFE and LIQUEUR
100% Arabica specialty

SELECTED WINERY

SPARKLING WINE: **AT ROCA BRUT** Cava de Cataluña (Agustí Torelló)
WHITE Wine: **BLAS MUÑOZ** Chardonnay en barrica CASTILLA (100% Chardonnay)
RED Wine: **EL PIMIENTO VERDE** 18 meses D.O. Ribera del Duero (100% Tinto fino)

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EL PIMIENTO VERDE

Vegetarian Menu

STARTERS TO SHARE

ARTICHOKE FLOWERS
The famous - The authentic - The original

GRILLED COHIBA ASPARAGUS
White´s asparagus from Navarra P.O.D

PILOTO PIQUILLO PEPPERS
Roasted slowly over an open fire

MAIN COURSE

FRESH VEGETABLE STEW
La Riojana style

SECOND COURSE

RISOTTO WITH PUMPKIN AND BOLETUS
With truffle pate and puffed rice from Calasparra

ARTISAN DESSERTS

SEASONAL FRUIT SALAD

or

ASSORTMENT OF HOMEMADE DESSERTS

COFFE and LIQUEUR
100% Arabica specialty

EL PIMIENTO VERDE

Children´s Menu **30€** (TAX included)

STARTERS

RUSSIAN SALAD

IBERIAN HAM HOMEMADE CROQUETTES

MANCHEGO CHEESE

CANTABRIAN CALAMARI

MAIN TO CHOOSE

SIRLOIN ESCALOPE

or

BREADED HAKE MEDALLIONS
WITH FRENCH FRIES

ARTISAN DESSERTS

CHOCOLATE BROWNIE
With toffee sauce and vanilla ice cream

DRINKS INCLUDED