



## TO SHARE

Iberian Ham 🍖	19,50€
Cantabrian Anchovies with Arbequina Olive Oil 🐟	18,00€
Grilled Pacific Scallops with Garlic and Parsley 🍷	17,00€
Baby Squid Croquettes with Aioli 🍷🥚🍷🍷🐟🍷	10,90€
Confit Artichokes with Soria Pork Crackling	14,90€
Crispy Baby Octopus with Parmentier and Smoked Paprika 🍷🍷	18,50€

## FISH

Coastal Corvina with Vizcaína Sauce 🐟	18,50€
Baked Cod Loin Gratinated with aioli, cauliflower cream and tapenade 🍷🍷🐟	24,00€
Baked Turbot with Sautéed Garden Vegetables 🐟	23,00€

## MEAT

Rack of Suckling Lamb Chops with Rustic Potatoes	22,90€
Crispy Suckling Pig with Sweet Potato and Apple 🍷	24,50€
Braised Pork "Secreto" with Confit Piquillo Peppers	19,50€

## DESSERTS

Mille-feuille with English Custard Cream 🍷🍷🍷	6,50€
Caramelized Brioche French Toast 🍷🍷🍷	6,50€
Creamy Cheesecake with Red Berries 🍷🍷	6,50€
Iberik Tiramisu 🍷🍷🍷🍷	6,50€



### CHEF'S SUGGESTION

Winter Tomato Salad with Tuna and Pickled Red Onion	  	14,75€
Warm Escalivada with Anchovies and Pickles	 	14,90€
Duck Micuit with Red Berry Coulis	 	13,90€
Galician Beef Tataki Marinated with pickled vegetables and confit piquillo pepper emulsion	  	18,00€

### Order without

We adjust the recipe to exclude your allergen.

-  Gluten ·  Crustaceans ·  Eggs ·  Fish ·  
 Peanuts ·  Tree Nuts ·  Milk ·  Sesame ·  Soy ·  
 Celery ·  Mustard ·  Sulphites ·  Molluscs



*Restaurante 7 Muños*