El Puerto
A la Carte Menu

**Michelin Star Chef David Ibarboure*

Michelin-starred chef David Ibarboure and his team invite you to unique dining experience, offering a fiesta of colours, aromas and authentic tastes of Spain with a modern twist. Our menus use the finest local ingredients and offer a selection of wines from some of Europe's most renowned producers. Whether sharing tapas at the bar or going a la carte El Puerto turns every occasion into a celebration.

Tapas | Small Plates

Cana de Cabra | Goat Cheese | Quince Marmalade | Walnuts V EF	10.00€
Pan con Tomate | Jamon Serrano | Olives EF DF	10.00€
Galician Beef Tartar | Sobrasada | Anchovies Caviar	16.00€
Foie Gras Parfait | Cherry Compote | Pistachio Praline	15.00€
Toasted Patatas | Creamy Cheese | Safran Oil | Crispy Onion	11.00€
Croquetas de Jamon | Pimenton mayonnaise	12.00€
Padron Peppers | Fleur de Sel EF DF V	9.00€

Pintxos | Sharing Dishes

Beef Albondigas | Tomato sauce | Pimenton | Crispy rice	16.00€
Marinated Tuna with Citrus | Umeboshi Sesame | Avocado GF EF DF	19.00€
Shrimps | Pil-Pil Sauce | Garlic | Olive Oil GF DF	26.00€
Valencian Kale Salad | Jamon | Goat Cheese | Kumquat | Raisin's Dressing EF	18.00€
Tres Tomates | Queso fresco | Padron peppers | Olives Capers | Carob Rusk EF	17.00€

A Fuego | On Fire

Octapus Skewers | Chorizo | Salsa Verde | Huevos de Salmon EF	25.00€
Crab Txanqurro | Bisque | Manchego EF	27.00€
Calamari from Aegean | Mojo Rojo EF DF NF	21.00€

Jamon & Embutidos | Charcuterie

Jamon Cinco Jotas EF DF Iberico Ham de Bellota | Pata Negra | 100% Acorn-fed | 48 Months	100 g | 45.00€
Jamon Joselito EF DF Iberico Ham de Bellota | Pata Negra | 24 Months	100 g | 50.00€
Selection of Spanish Cold Cuts EF DF	20.00€

Platos Principales | Main Courses

Sea Bass Filet al Española | Mashed Potatoes | Chorizo EF	39.00€
Gambas a la Plancha | Black Rice | Lemon | Saffron Salsa GF NF	46.00€
Confit & Grilled Chicken Thigh | Romesco sauce | Baby Broccolli | Chilli EF	37.00€
Black Angus Skirt Steak | Roasted Patatas | Mojo Rojo EF	45.00€
Iberian Pork Cheeks | Celery Roots | Salsa Verde | Tomato EF GF	36.00€

Paella para 2 | Paella for 2

Paella with Vegetables | Saffron GF NF EF DF V	for 2 | 65.00€
Earth and Sea Paella GF NF EF DF	for 2 | 85.00€
Surf & Turf Paella GF NF EF	for 2 | 130.00€
Seafood Paella GF NF EF With Lobster or Aegean Shrimps	per kg | 180.00€

Cortes Principales | Prime Cuts

Chuleton de Hueso NF EF	1 kg | 147.00€
Galician Strip Loin	300gr - 1 kg | 55.00€ - 160.00€

Guarniciones | Sides

Mashed Potatoes GF NF EF	10.00€
Broccoli | Cauliflower | Chili	11.00€
Grilled Asparagus GF NF EF V	13.00€
Salsa Verde DF NF EF V	7.00€
Aioli Sauce DF NF V	7.00€

Postres | Desserts

Churros | Orange and Cinnamon | Chantilly | Caramel-Chocolate Sauce V		16.00€
Chocolate Parfait | Salted Caramel | Tonka Ice Cream V		16.00€
Basque Cheesecake | Forest Fruits V	*(for 2 persons)*	20.00€
Caramelised Catalan Cream | Orange Marmelade GF NF V		15.00€
Ice Cream: Vanilla | Chocolate | Strawberry V	*(per scoop)*	4.00€
Sorbet: Strawberry | Passion | Lime DF V	*(per scoop)*	4.00€

In case the customer is allergic to any product, he is asked politely to contact the Manager in charge of the restaurant or the Chef. Please advise us of any allergies or dietary requirements.

V Vegetarian, GF Gluten free, NF Nuts free, EF Egg free, DF Dairy free

We will make every effort to comply with the dietary requirements of our guests and wherever possible exclude requested food items, ingredients and allergens from our dishes. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur.