



ALCARAVEA

PLEASE ASK THE WAITER ABOUT YOUR INTOLERANCES OR TABOO FOODS FOR
RECOMMENDATIONS DURING YOUR EXPERIENCE.

TO START...

WE ARE PASSIONATE ABOUT TRADITIONAL FLAVORS, WITH A TOUCH OF INNOVATION.

LEON CURED BEEF (D.O.P.)

With a touch of virgin olive oil and toasted almonds.

17,50 €

SPRING-CAUGHT "00" ANCHOVIES FROM THE CANTABRIAN SEA

Served with grated tomato and toasted bread.

22,40 €

ARTISAN CHEESE CART

Variety of cheeses.

23,50 €

CROQUETAS 8 PCS

12,40 €

SINGLE CROQUETA

2,10 €

GOAT CHEESE BALLS

Breaded and served with caramelized onions and honey.

2,10 € (Each)

SAUTÉED SNOW PEAS, ARBEQUINA OLIVE OIL, AND MALDON SALT

13,80 €

CORDOBAN SALMOREJO

Served with Iberian ham shavings, hard-boiled egg, cherry tomatoes, and olive oil ice cream.

11,20 €

ZUCCHINI FLOWERS

Stuffed with creamy cheese, lightly battered, and served on a bed of ratatouille.

6,60 € (Each)

MANCHEGO RATATOUILLE

Your choice of fried egg or goat cheese.

13,60 €

ALCARAVEA SALAD WITH NORTHERN ALBACORE TUNA BELLY

Homemade with Galician potatoes, shrimp, and free-range eggs.

15,80 €

ALCARAVEA SALAD WITH OCTOPUS

Homemade with Galician potatoes, shrimp, and free-range eggs.

16,80 €



SALADS

"A WELL-MADE SALAD IS A POEM OF FRESH INGREDIENTS AND BALANCED FLAVORS." - JULIA CHILD



CHICKEN AND THREE CHEESE SALAD

Mixed greens, breaded chicken, Gorgonzola, Parmesan, Brie, cherry tomatoes, and balsamic reduction.

15,90 €

LAMB'S LETTUCE SALAD

Lamb's lettuce, goat cheese, bacon, raisins, pine nuts, cherry tomatoes, and mint.

15,30 €

PEELED TOMATO SALAD WITH SPRING ONION AND ARBEQUINA OLIVE OIL

13,90 €

PEELED TOMATO SALAD WITH NORTHERN ALBACORE TUNA BELLY

18,90 €

TOMATO AND PUGLIAN BURRATA SALAD (D.O.P.)

17,90 €

FOIE AND SICILIAN SUN-DRIED TOMATO SALAD

Mixed greens, cherry tomatoes, Sicilian sun-dried tomatoes, grated foie, toasted bread, and cranberry reduction.

16,70 €



WE CONTINUE

"THE ONLY THING THAT I LIKE MORE THAN TALKING ABOUT FOOD IS EATING." - JOHN WALTERS

AVOCADO, MANGO, AND VARIETY OF TOMATOES TARTARE 12,70 €

Made with three types of tomatoes, mustard, and pickles, served with Pane Carasatu.

CONFIT ARTICHOKE 5,40 €

With Romesco sauce.

FRIED ARTICHOKE 16,30 €

With Gorgonzola and Grana Padano D.O.P. sauce.

CONFIT LEEK 8,20 €

With Gorgonzola sauce and gratinated Idiazabal cheese.

SAUTÉED WILD ASPARAGUS 16,50 €

With leek cream, prawns, caramelized onions, and orange caramel.

BROAD BEAN PETALS 18,50 €

With Iberian ham and free-range egg yolk.

BAKED PROVOLONE 14,20 €

Oven-baked and melted with a confit tomato sauce.

SELECTED BURGOS BLACK PUDDING 11,50 €

Sliced and fried, served with Piquillo peppers and fries.

VILLADA BLACK PUDDING (PALENCIA) 14,80 €

Sautéed to perfection with pine nuts.

SHRIMP FRITTER 3,50 € (Each)

HOMEMADE TORREZNOS FRIED BACON 14,50 €
















SCORPIONFISH CAKE 15,60 €

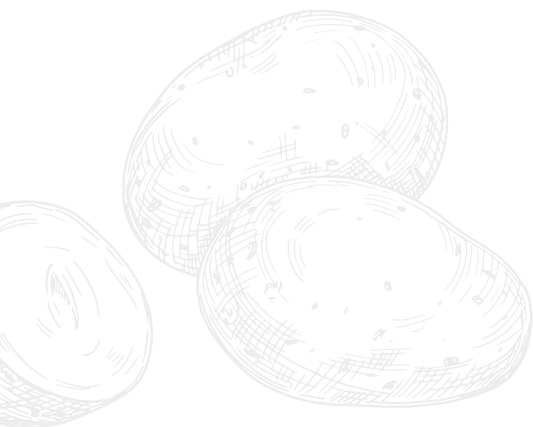

With Piquillo pepper sauce.



WITH A PAIR!

"DON'T ASK FOR THE MOON, WE HAVE FRESH EGGS."
- PAUL NEWMAN

BROKEN EGGS WITH IBERIAN HAM 	14,65 €
BROKEN EGGS WITH IBERIAN HAM AND PADRÓN PEPPERS 	15,85 €
BROKEN EGGS WITH GOAT CHEESE  	14,85 €
BROKEN EGGS WITH PRAWNS, GARLIC SHOOTS, AND SPRING ONION  	18,40 €
BROKEN EGGS WITH CHISTORRA SAUSAGE 	14,95 €
BROKEN EGGS WITH BURGOS BLACK PUDDING  	15,20 €
BROKEN EGGS WITH VILLADA BLACK PUDDING 	15,90 €
SPANISH OMELETTE FILLED WITH TRUFFLE FOAM   	15,80 €
BROKEN EGGS WITH IDIAZABAL CHEESE AND WHITE TRUFFLE OIL  	15,10 €



OUR MEATS

"ONE OF THE VERY BEST THINGS ABOUT LIFE IS THAT WE MUST REGULARLY STOP WHATEVER IT IS WE ARE DOING AND DEVOTE OUR ATTENTION TO EATING."

- LUCIANO PAVAROTTI

ALCARAVEA'S ACORN-FED IBERIAN PORK SIRLOIN

21,80 €

Topped with caramelized onions and melted Brie or Iberian ham.

DICED BEEF TENDERLOIN

27,80 €

With Café de Paris sauce.

IBERIAN ACORN-FED SECRETO

25,50 €

IBERIAN ACORN-FED PRESA

26,80 €

IBERIAN PORK CHEEKS OR BEEF CHEEKS WITH PEDRO XIMÉNEZ

25,60 €

DUCK MAGRET

24,00 €

With caramelized onion and cranberry sauce.

CORDOBAN-STYLE ARTISAN FLAMENQUÍN

10,90 €

Ham and cheese rolled and breaded, served with confit tomato.  

DRY-AGED RIBEYE

64,00 € / KG

Aged for a minimum of 45 days.

MINI BURGERS

22,50 €

8 mini burgers with 4 different combinations, served with straw potatoes.

STEAK TARTARE

26,50 €

Hand-cut and spiced to your preference.



OUR FISH

"THERE IS NO LOVE MORE SINCERE THAN THE LOVE OF FOOD."
- GEORGE BERNARD SHAW

GRILLED OCTOPUS

With mashed potatoes and paprika oil.

25,20 €

FRESH SQUID

Grilled with garlic parsley oil and black salt.

6,90 € per 100 GRS

ROMAN-STYLE LINE-CAUGHT HAKE

Served with kimchi mayonnaise.

26,00 €

CONFIT COD

Choice of ratatouille or garlic shoots with prawns.

21,90 €

COD BITES

In squid ink tempura.

21,00 €

BLUEFIN TUNA TARTARE *

24,50 €

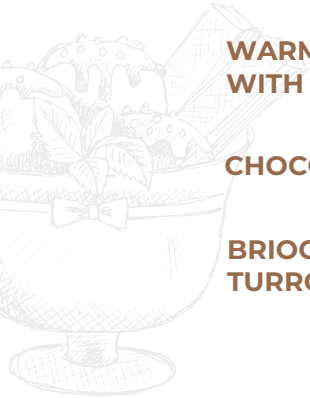
* Frozen Fish



ALCARAVEA SWEET

"THERE IS NO PROBLEM THAT A GOOD DESSERT CANNOT SOLVE."
- ANONYMOUS

BAKED CHEESECAKE   	6,60 €
HOMEMADE TIRAMISU        	7,10 €
THIN APPLE TART WITH VANILLA ICE CREAM      	8,15 €
MADRID'S TOCINO DE CIELO  	6,20 €
CHEESECAKE WITH DULCE DE LECHE    	6,20 €
WARM VALRHONA CHOCOLATE TART WITH VIOLET ICE CREAM     	8,30 €
CHOCOLATE COULANT      	6,80 €
BRIOCHE FRENCH TOAST WITH TURRÓN ICE CREAM    	7,50 €



BREAD AND BREADSTICKS SERVICE - €1.40 PER PERSON
10% ADDITIONAL CHARGE FOR TERRACE SERVICE
CHECK OUR SPECIALS AND OFF-MENU FISH OPTIONS.
RICE DISHES PREPARED TO ORDER.
GROUP MENUS AVAILABLE.

