



# EL HUERTO DE JUANRANAS

## TO SHARE

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Oysters 1und	6,00€
Cantabrian anchovies on brioche with AOVE (8und) ( Allergens: 4 )	22,00€
Iberian ham (1)	25,00€
Coleslaw (1, 3, 4, 9, 10, 11)	18,00€
Steak tartar (1, 3, 6, 7, 9, 10, 11)	28,00€
Beef stew croquettes (1, 7)	18,00€
Black olive hummus with crudités ( 1 )	20,00€




## SALADS

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Burrata with avocado, mango and mustard vinaigrette (1, 5, 7, 8, 10)	25,00€
Green salad (10)	18,00€
Pink tomato seasoned with bluefin tuna ( 4 )	18,00€

## FISH

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Cod confit with homemade tomato (4)	24,00€
Roasted salmon  (1, 4, 5, 6, 8, 9, 11)	28,00€
Grill octopus (2, 4, 6, 9, 11, 14)	26,00€
Steamed mussels and curry (2, 4, 6, 9, 11, 14)	19,00€





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## MEAT

Organic beef burger (1, 3, 7) 	20,00€
Organic mature beef entrecote 	34,00€
Baked pork ribs with barbecue sauce (1, 12, 6, 9, 10)	29,00€
Baked lamb shoulder 	35,00€
Iberian pork shoulder with Pedro Ximenez sauce ( 1 )	24,50€
Fried lamb chops ( 1 ) 	25,00€



## SEASONAL DISHES

Vegetables cous-cous (1, 5, 8, 9, 11)	20,00€
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## BREAD

Crystal bread with tomato (1)	5,50€
Curasao bread (1)	5,50€
Bread with virgin olive oil (1)	3,00€
Gluten free bread	2,00€

## DESSERTS

Homemade tiramisú (1, 7, 3, 8)	9,80€
Creamy cheesecake (1, 7, 3, 8)	9,80€
Chocolat cake (1, 7, 3, 8)	9,80€
Tarta nevada (1, 7, 3, 8)	9,80€

## ALLERGENS



1 2 3 4 5 6 7 8 9 10 11 12 13 14