



English version



By Diego Garcia

Ullate

RESTAURANTE

Our recommendations

Aragonese Migas

with fried eggs / 12 €

Version of "Patatas Bravas"

With Siracha and kimchi mayo · 4ud/10 €

Foie Grass Puff Pastry

Grand Smith apple and caramelized goats cheese / 14€

Dried-meat Roll

filled with micuit, honey, cheese and chocolate flakes. · 6ud / 15€

Chicken Yard Egg Parfait

With jamón dust and alioli buttons / 12€

Black rice

with squid and shrimp / 18€

Fresh pasta Cannelloni

filled with longaniza and Iberian panceta with mushroom sauce/ 15€

DISCOVER THE COOK OF THE
BEGINNING AND THE FLAVOUR
THAT WILL
ALWAYS REMAIN IN THE MEMORY.
SELECTED PRODUCTS THAT COME
FROM OUR OWN GARDEN GROWN
LOCALLY.

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From the Garden

Cristal Red Peppers

baked in a wood-burning stove, caramelized and Maskarada panceta veil / 16 €

Fied Artichoke Crown

with coconut, teriyaki and flakes of foie/ 16€

Flower-shaped

Courgettes filled with cheese and corn crumbs / 14 €

Stewed Scallions

With Chardonnay on a bed of romesco, módena vinegar and olive dust. · 4 ud / 12 €

Tempura Fried "Ajete" Garlic

Old mustard and apple hoisin vinaigrette / 12 €

Local Garden Tomato

With tuna belly slices and olive oil/ 14 €

Confitted leeks

With black garlic mayonnaise and shredded cured beef / 12 €





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Meats

Black Angus Meatballs

And Truffled sauce / 16 €

Glacée Suckling Pig

Cooked at a low temperature, citric aroma, crocanti and bittersweet gel. / 26€

“Vaca Vieja” Sirloin

Roasted foie grass with glacée sauce / 25€

Bull's Tail Brownie

and carrot cream / 18€

Lamb Shoulder Blade

With Herb Coating / 30€

Steak Tartar

With Pedro Ximénez aroma with straw potatoes / 18€

OUR PHILOSOPHY IS TO COOK SEASONAL PRODUCTS FROM THE TRADITION AND THE BEST GROCERIES FROM OUR LAND.

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Fish

Red Tuna Tartar

And avocado / 18 €

Octopus

Paprika puree, crispy black rice and squid ink mayo. / 22€

Tuna Tataki

Cloaked with sesame seeds, wasabi, sanbaizu and marcona almond / 20 €

Codfish Cocochas

On pil-pil sauce / 20 €

Fresh Fish from the day

Consult with the staff

Dessert

Brioche Torrija

Milk and biscuit mashed cream and vanilla quenelle / 7 €

Childhood

Bread pudding with chocolate and olive oil / 7.5 €

Chocolate Cazoelo Noir 55% Souffle

Biscuit and vanilla ice cream / 8 €    

Passion for Chocolate

8 €

Versioned Lemon Pie

8 €

Flambeed strawberries

mint and ice cream 8 €