

# Ullate

RESTAURANTE

## DELIGHT

**Foie-gras fudge** 14 €

WALNUT BREAD AND APPLE JAM



*Version of "Patatas Bravas"* 10 €

WITH GLASS PEPPER, SIRACHA AND  
PAPRIKA MAYONNAISE

10 €



**Fresh pasta Cannelloni** 15 €

FILLED WITH LONGANIZA AND IBERIAN  
PANCETA WITH MUSHROOM SAUCE



**Steak Tartare** 18 €

PICKLES-POTATOES STRAW



## FROM THE GARDEN

*Green Beans* 13,5 €

CORN SAUCE, 65°C COOKED  
EGG AND SCARLET SHRIMP



**ROASTED CABBAGE** 11 €

CARROT, FRIED EGG AND  
KATSUOBUSHI



**Cristal Red Peppers** 14 €

BAKED IN A WOOD-BURNING STOVE,  
CAMELIZED AND MASKARADA PANCETA VEIL

**Flower-shaped** 16 €

WITH COCONUT, TERIYAKI AND  
FLAKES OF FOIE

**CHICORY SALAD** 13,5 €

-WITH POMEGRANATE, PEANUT CREAM  
AND COCONUT MILK

**ONION CASSEROLE** 12 €

ROMESCO SAUCE AND OLIVE DUST

## MEATS

**ANGUS RIBS** 38,75 €

AND BBQ SAUCE (TO SHARE)

*"Vaca Vieja" Sirloin* 25 €

ROASTED FOIE GRASS WITH  
GLACEE SAUCE

**Pork Jowls** 14 €

-AND MASHED SWEET POTATOES

**Deer Loin** 24 €

MARINATED, CHESTNUT CREAM  
AND BROWN



**Meatballs** 16 €

BLACK ANGUS AND TRUFFLED  
SAUCE



## FISH

*Octopus* 22 €

PAPRIKA PUREE, CRISPY BLACK  
RICE AND SQUID INK MAYO



**RISOTTO** 18 €

SQUID AND RED MULLET



**Omelette Vaga** 18 €

SACHA-STYLE COD SOUNDS OMELETTE

**Tuna Tataki** 20 €

CLOAKED WITH SESAME SEEDS,  
WASABI, SANBAIZU AND MARCONA  
ALMOND



## DESSERT

**CHOCOLATE SOUFFLE** 8 €

WALNUT CRUMBLE AND ICE CREAM



**Brioche Torrija** 7,5 €

MILK AND BISCUIT MASHED CREAM  
AND VANILLA QUENELLE



**VERSIONED LEMON PIE** 8 €

AND DRIED SWISS MERINGUE



**Freshly baked cheesecake** 7 €

EVERY DAY



**SAMANES' FLOWER** 8 €

ORANGE JUICE, VANILLA ICE CREAM,  
DRAMBUIE LIQUOR AND CINNAMON CREAM

