

Ullate

RESTAURANTE

DELICACIES

Creamy Rice WITH MASCARPONE CHEESE, MUSHROOMS AND TRUFFLE 🍄 19€

Free-Range Egg Timbale IBERIAN HAM AND AIOLI 🍷🍷🍷 15€

Chef's Migas WITH FRIED EGGS 🍷🍷 15€

Melanosporum Truffle Toast 🍄 6€

FROM THE GARDEN

Baby Broad Beans WITH SEASONAL VEGETABLE SAUTÉ 15€

Stewed Spring Onions IN THEIR OWN JUICE, NOISETTE BUTTER AND ROMESCO BASE 🍷🍷 14€

Artichoke Hearts TERIYAKI SAUCE AND FOIE SHAVINGS 18€

WOOD-FIRED CRYSTAL PEPPERS POTATO VEIL 18€

Truffled Fried Eggs WITH MELANOSPORUM SHAVINGS 🍄 15€

MEATS

Stone-Grilled Beef Entrecôte 23€

Roasted Lamb Ribs WITH GARNISH 22€

Traditional Braised Pork Trotters 16€

Slow-Roasted Aragón Lamb 23,5€

FISH & SEAFOOD

Grilled Octopus SLICE, POTATO, OLIVE OIL AND PAPRIKA 🐙🍷🍷 23€

Huelva Prawns 🦐 25€

Red Tuna Tataki MARINATED, WASABI, PICKLED CHILI AND TOASTED ALMONDS 🐟🍷🍷🍷 24€

Catch of the Day MARKET PRICE

DESSERTS

Chocolate Soufflé COOKIE CRUMBLE AND ICE CREAM 🍷🍷🍷🍷 8€

BRIOCHE FRENCH TOAST "CHILDHOOD STYLE" MILK SOUP AND VANILLA QUENELLE 🍷🍷🍷 8€

Deconstructed Lemon Pie WITH DEHYDRATED SWISS MERINGUE 🍷🍷🍷 7€

Baked Cheesecake AVAILABLE DAILY 🍷🍷 8€