



TERRACE MENU

The terrace menu includes **3 tapas**, **1 main course** (half portion) and **1 dessert** of your choice, baked bread and butter.
(Beverages not included.)

€48.00

Our tapas (choose 3 per person)

Diced red tuna with almond cream and aromatic leaves
Russian salad with prawns and belly
Fried broad beans with “salmorejo” and potato
Artisan “empanada” with “pisto” and anchovies in vinegar
Baby scallops with “ajillo” sauce
Artisan iberian ham croquettes
Charcoal artichoke with “ajoblanco” sauce
Pork ear “taco mex” with “choco-mole”
Fried squid “Baocadillo” with Ali Ali

Puertalsol Classics (half portion format)

Dry rice with glazed knuckle and black olives
Grilled octopus with brine vegetable and “blanquinegra” sauce
Red tuna tataki with “ajoblanco” sauce
Baked cod cube with “pil pil” and “piparras”
Iberian pork elbow with truffled potatoes purée
Beef loin 200 grams to charcoal with “provenzales” potatoes
Sirloin steak medallion with foie
Orly fried “calamares” with homemade mayonnaise

Desserts (half portion format)

Dry tiramisu foam
Paulova cake with “merengue” and red fruits
Warm chocolate Couland
Coconut “flan” and pineapple sorbet
Homemade cheesecake with ice cream
Charcoal-roasted pineapple with rum syrup and mojito ice cream

* Prices with VAT included.

* In this establishment, the fish to be consumed raw or semi-dried is frozen beforehand, in compliance with Royal Decree 1420/2006, of 1st December, on the prevention of parasitosis by anisakis in fishery products supplied by establishments serving food to final consumers or to communities.

In this establishment, we place at the disposal of the customers the necessary information regarding the allergenic substances present in our products, in compliance with EU Regulation No. 1169/2011. Please consult our staff before placing your order.