



ALCARAVEA

CARAWAY (ALCARAVEA IN SPANISH) IS AN ANNUAL PLANT FROM THE APIACEAE FAMILY THAT MEASURES 60 TO 80 CM TALL, WITH SQUARE, BRANCHED STEMS, SPINDLE-SHAPED ROOTS, THIN, FEATHERY LEAVES, WHITE FLOWERS, AND SMALL, CONVEX, OBLONG SEEDS THAT ARE GROOVED ON ONE SIDE AND FLAT ON THE OTHER AND WHICH, BECAUSE THEY ARE AROMATIC, ARE USED AS A SEASONING.

ALCARAVEA
RESTAURANTE

IN THE MOOD FOR A SALAD?

WE SELECT THE BEST VEGETABLES FROM THE GARDEN
AND THE MOST FLAVORFUL PRODUCTS TO OFFER YOU
FRESH, SEASONAL SALADS.

CHICKEN AND THREE CHEESE SALAD. 15,90 euros

Mixed greens, breaded chicken, Gorgonzola, Parmesan, Brie,
cherry tomatoes and a balsamic oil reduction.



LAMB'S LETTUCE SALAD. 15,30 euros

Lamb's lettuce, goat cheese, bacon, raisins, pine nuts, cherry tomatoes, and mint.



SPECIAL MIXED SALAD. 15,30 euros

Lettuce, tomato, onion, pepper, asparagus, hard-boiled egg, olives and mackerel.



PEELED TOMATO SALAD, DRESSED WITH ONION AND ARBEQUINA OLIVE OIL. 13,90 euros

MARINATED PARTRIDGE AND IDIAZABAL CHEESE SALAD. 15,80 euros

Mixed greens, marinated partridge, piquillo peppers, cherry
tomatoes and Idiazabal cheese.



TOMATO AND APULIA BURRATA (PDO) SALAD. 16,90 euros



CURED DUCK SALAD. 15,80 euros

Mixed greens, cured duck, Parmesan, cherry tomatoes and honey mustard vinaigrette.



FOIE AND SICILIAN SUN-DRIED TOMATO SALAD. 16,20 euros

Mixed greens, cherry tomatoes, Sicilian sun-dried tomatoes, grated foie,
toasted bread and a blueberry reduction.



PEELED TOMATO SALAD WITH CANTABRIAN TUNA BELLY OR ANCHOVIES. 18,20 euros



LET'S GET STARTED...
WE LOVE CLASSIC FLAVORS, BUT WE GIVE THEM
TO YOU WITH A DASH OF INNOVATION.

ACORN-FED IBERIAN HAM, CURED FOR 36 MONTHS. 24,80 euros

CECINA DE LEÓN (PDO). 17,50 euros

With a drizzle of virgin olive oil and toasted almonds.



**SPRING-CAUGHT "00" ANCHOVIES
FROM THE CANTABRIAN SEA. 24,00 euros**

Served with grated tomato and toasted bread.



**ARTISANAL CHEESES, SELECTED
BY LA BOULETTE FOR ALCARAVEA. 22,80 euros**

Assorted cheeses.



CROQUETTES (8). 10,80 euros. 1,95€/ (Ud)

Gorgonzola, Iberian ham, oxtail, steak, cuttlefish in their ink, and more...



GOAT CHEESE BALLS. Each 1,95€/ (Ud)

Battered and served with onion confit and honey.



**RILLED SNOW PEAS WITH MALDON SALT
AND ARBEQUINA OLIVE OIL. 13,80 euros. 1/2 6,60 euros.**

CORDOBAN-STYLE SALMOREJO. 11,20 euros

Served with Iberian ham shavings, hard-boiled egg and olive oil ice cream.



SQUASH BLOSSOMS. 5,20 euros

Lightly battered, with a creamy cheese filling and served on a bed of ratatouille.



MANCHEGO-STYLE RATATOUILLE. 13,60 euros

With your choice of fried egg or goat cheese.



BROAD BEAN PETALS. 18,00 euros

With Iberian ham and free-range egg yolk.



ARTICHOKE IN TEMPURA. 16,70 euros

With romesco sauce.



SCRAMBLED EGGS WITH BOLETUS AND FOIE. 16,80 euros

UP NEXT...

OUR DISHES BRING YOU FLAVORS
YOU RECOGNIZE... BUT WITH A NEW TWIST.

SAUTÉED WILD ASPARAGUS. 14,90 euros

With baby broad beans or snow peas, cherry tomatoes and onion confit.



SCRAMBLED EGGS WITH WILD ASPARAGUS. 13,80 euros

Mixed with shaved Iberian ham and Gorgonzola cheese.



SCRAMBLED EGGS WITH BURGOS BLACK PUDDING 13,80 euros AND GOAT CHEESE.



SCRAMBLED EGGS WITH VILLADA BLACK PUDDING, PIQUILLO PEPPERS AND PINE NUTS. 13,90 euros



BATTERED AND FRIED VEGETABLES WITH TRUFFLE HONEY. 14,90 euros

A mix of battered peppers, onion and zucchini.



SELECT BURGOS BLACK PUDDING. 10,50 euros

Sliced and fried, served with potatoes.



BLACK PUDDING FROM VILLADA (PALENCIA). 10,70 euros

Sautéed with pine nuts.



OVEN-BAKED PROVOLONE. 14,20 euros

Baked until golden and melted, served with a tomato confit sauce.



GRILLED FRESH FOIE. 17,50 euros

Served with a fruit ratatouille, nut bread, blueberry and PX reduction.



SHRIMP FRITTERS. 2,90 euros/(Ud)



HOUSE-MADE TORREZNOS FRIED BACON. 12,50 euros 1/2 8,00 euros



MUSHROOM TIMBALE. 15,60 euros

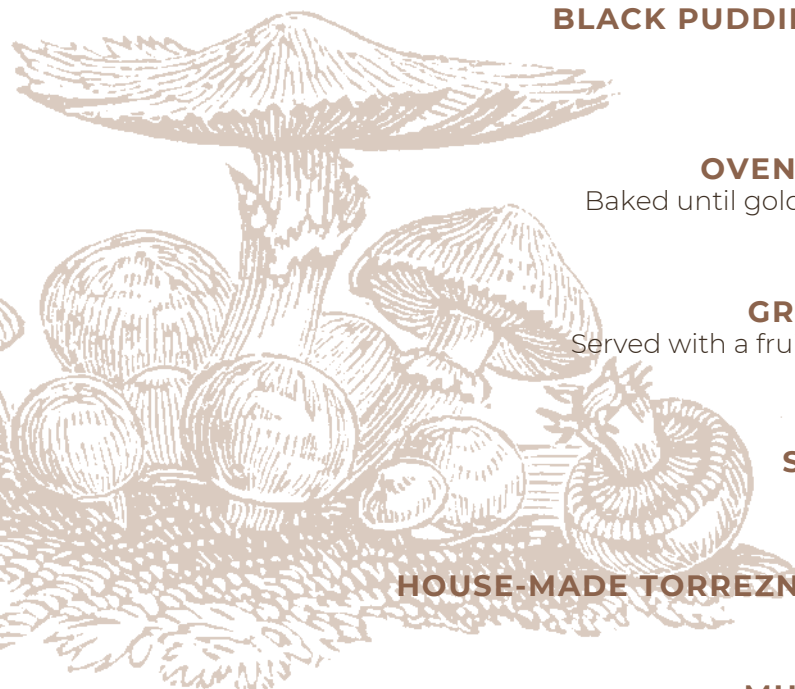
A mix of potato, egg, ham and mushrooms with a layer of grated goat cheese on top



RED SCORPIONFISH PIE WITH PIQUILLO PEPPER SAUCE. 15,60 euros



VAT INCLUDED.
10% SURCHARGE ON THE TERRACE.



CRACK ONE OPEN!

WE USE THE BEST FREE-RANGE EGGS TO MAKE
OUR DELICIOUS "BROKEN" FRIED EGGS. WHICH WILL YOU HAVE?

"BROKEN" FRIED EGGS WITH IBERIAN HAM. 14,65 euros



**"BROKEN" FRIED EGGS WITH
IBERIAN HAM AND PADRÓN PEPPERS. 15,65 euros**



**"BROKEN" FRIED EGGS WITH IDIAZABAL
CHEESE (D.O.) AND TRUFFLE OIL. 15,10 euros**



"BROKEN" FRIED EGGS WITH GRATED FOIE. 14,95 euros



"BROKEN" FRIED EGGS WITH GOAT CHEESE. 14,65 euros



"BROKEN" FRIED EGGS WITH SHRIMP, YOUNG GARLIC AND CHIVES. 16,90 euros



"BROKEN" FRIED EGGS WITH EZKURTXERRI CHISTORRA SAUSAGE

Named the best Txistorra in Basque Country in 2018. **14,85 euros**



"BROKEN" FRIED EGGS WITH FRIED PEPPERS. 14,45 euros



"BROKEN" FRIED EGGS WITH BURGOS BLACK PUDDING. 15,65 euros



"BROKEN" FRIED EGGS WITH VILLADA BLACK PUDDING. 15,65 euros



TRUFFLED FOAM PARARA TORTILLA 15,80 euros

Juicy Spanish omelet with a touch of caramelized onion.





OUR MEATS

WE SELECT THE BEST RAW INGREDIENTS, FROM
THE BEST MEAT PRODUCERS IN SPAIN,
SO YOU CAN ENJOY THEM AT ALCARAVEA.

"ALCARAVEA" (Joselito) IBERIAN PORK SIRLOIN. 19,50 euros

A layer of caramelized onion and melted brie or Iberian ham.



ACORN-FED IBERIAN PORK SECRETO (Joselito). PURE 100% IBERIAN PORK. 24,50 euros

IBERIAN PRESA PORK STEAK (Joselito). PURE 100% IBERIAN PORK. 24,50 euros

IBERIAN PORK OR BEEF CHEEK STEWED WITH PEDRO XIMÉNEZ. 24,20 euros



DUCK MAGRET WITH ONION CONFIT AND BLUEBERRY SAUCE. 22,50 euros

CORDOBAN-STYLE HOMEMADE FLAMENQUINES. 10,90 euros (each)

Ham and cheese rolled and breaded, served with tomato confit.



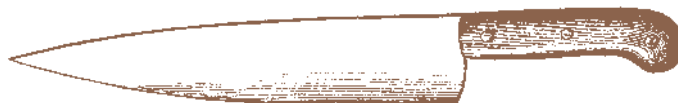
AGED BEEF TOP LOIN. 54,00 euros/Kg Aged for a minimum of 45 days.

MINI HAMBURGERS. (8 units) 22,50 euros

Four different types of hamburgers with different flavors.



HAND-CUT STEAK TARTARE. 26,50 euros / 15,00 euros (1/2 serving)



VAT INCLUDED.
10% SURCHARGE ON THE TERRACE.

FROM THE SEA. OUR FISH

WE BUY OUR FISH EVERY DAY AT THE MARKET
SO WE CAN BRING YOU THE BEST, FRESHEST FISH.

**ROASTED OCTOPUS WITH MASHED
POTATOES AND PAPRIKA OIL. 25,20 euros. 1/2 17,80 euros**



**GRILLED JIG-CAUGHT CALAMARI WITH BLACK SALT
AND OLIVE OIL CAVIAR. 21,50 euros. 1/2 11,40 euros**



**ANDALUSIAN-STYLE JIG-CAUGHT FRIED CALAMARI.
18,80 euros. 1/2 10,45 euros**



HAKE SKEWER ROMAN STYLE. 26,00 euros



**COD CONFIT TO CHOOSE BETWEEN RATATOUILLE
AND SHRIMP AND CHILLI 16,50 euros**



MONKFISH/SHRIMP SKEWER 27,05 euros. 1/2 15,75 euros



**Bread and snacks service €1.40 per person
Supplement of 10% additional on terrace**

ASK ABOUT FISH SPECIALS AND OTHER OFF-MENU SUGGESTIONS.

RICE DISHES AVAILABLE FOR PRE-ORDER.

GROUP MENUS AVAILABLE.

ALLERGEN LIST AVAILABLE.

VAT INCLUDED.
10% SURCHARGE ON THE TERRACE.