

# AJOBLANCO

## MENU TAPEO 1

### TO SHARE

Galician mussel ceviche

Best Jabugo ham "Juan Manuel" D.O. Guijuelo

Gorgonzola & walnut croquettes

Char grilled seasonal vegetables, feta, whipped sesame & chilli butter

Fried calamari, remoulade & olive crumble

Pumpkin & parmesan risotto

Grilled pork secreto, quince & parmentier

Roast salt potatoes with garlic herbs

Sourdough bread with oak-smoked butter

### DESSERT TO CHOOSE

Chocolate ganache, olive oil, Maldon salt & butterscotch praliné

Kate's Eton Mess: merengue, strawberries, whipped cream red berry coulis

### BODEGA

White: Afortunado -verdejo- D.O. Rueda

Red: Cueva de Lobos -tempranillo- D.O. Rioja

Mineral water: Solan de Cabras

Reservations: [reservas@ajoblancorestaurant.com](mailto:reservas@ajoblancorestaurant.com)

Each dish is shared between 4 people & a bottle of wine between every 3.  
Individual dessert to choose.

We adapt our menus to special diets when possible with advanced warning.

# AJOBLANCO

## MENU TAPEO 2

### TO SHARE

Ensaladilla Ajoblanco with tuna tartare  
Best Jabugo ham "Juan Manuel" D.O. Guijuelo  
Roast aubergine, soft Catalan mató cheese & ratafia  
Octopus al olivo Kalamata  
Aji chicken croquettes  
Roast salt potatoes with garlic herbs  
Prawn & citrus risotto  
Roast pork belly, sweet potato & a Honey Monster sauce  
Galician beef envoltini, wild mushrooms & cheese  
Sourdough bread with oak-smoked butter

### DESSERT TO CHOOSE

Sticky toffee pudding, walnut tuille & vanilla ice-cream  
Kate's Eton Mess: merengue, strawberries, whipped cream red berry coulis  
Chocolate ganache, olive oil, Maldon salt & butterscotch praliné

### BODEGA

White: Afortunado -verdejo- D.O. Rueda  
Red: Entrelobos -tinta fina- D.O. Ribera del Duero  
Mineral water: Solan de Cabras

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Each dish is shared between 4 people & a bottle of wine for every 3.

Individual dessert to choose.

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# AJOBLANCO

## MENU TAPEO 3

### TO SHARE

Foie-gras & apple torrija

Oak-smoked mackerel, horseradish & pickled vegetables

Best Jabugo ham "Juan Manuel" D.O. Guijuelo

Panko-fried Galician mussels with an escabeche emulsión

Roast aubergine, soft Catalan "mató" cheese & ratafia

Aji chicken croquettes

Matured beef filet tartare with tonnata sauce

Roast salt potatoes with garlic herbs

Beetroot cappellacci, roast pumpkin, Idiazabal & fennel

Galician blonde matured ribeye, demiglace & horseradish

Sourdough bread with oak-smoked butter

### DESSERT TO CHOOSE

Sticky toffee pudding, walnut tuille & vanilla ice-cream

Kate's Eton Mess: merengue, strawberries, whipped cream & red berry coulis

Chocolate ganache, olive oil, Maldon salt & butterscotch praliné

Pistachio profiterolls with white chocolate sauce

### BODEGA

Glass of cava

White: Eresma -verdejo- D.O. Rueda

Red: Almodi -garnacha- D.O. Terra Alta

Mineral water: Solan de Cabras

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Each dish is shared between 4 people and a bottle of wine for every 3.

Individual dessert per person to choose.

We adapt our menus to special diets when possible with advanced warning.

# AJOBLANCO

## MENU 1

### TO SHARE

Shot of chilled Ajoblanco almond soup, oak-smoked mackerel, apple

Roast aubergine, soft Catalan mató cheese & ratafía

Ensaladilla Ajoblanco with tuna tartare

Aji chicken croquettes

Roast salt potatoes with garlic herbs

Sourdough bread with oak-smoked butter

### ENTREE TO CHOOSE

Chicken Kiev, cheese parmentier & demiglace

Salt cod gratin, roasted red pepper confit, straw potatoes & herbs

Beetroot cappellacci, roast pumpkin, Idiazabal & fennel

### DESSERT TO CHOOSE

Kate's Eton Mess: merengue, strawberries, whipped cream red berry coulis

Sticky toffee pudding, walnut tuille & vanilla ice-cream

### BODEGA

White: Afortunado -verdejo- D.O.Rueda

Red: Cueva de Lobos -tempranillo- D.O.Rioja

Mineral water: Solan de Cabras

Reservations: [reservas@ajoblancorestaurant.com](mailto:reservas@ajoblancorestaurant.com)

All starters are shared between every 4 people & a bottle of wine for every 3.

The main course & dessert must be chosen 48 hours in advance.

In case of food intolerance, please communicate 48 hours in advance.

# AJOBLANCO

## MENU 2

### TO SHARE

Panko-fried Galician mussels with an escabeche emulsi3n

Ensaladilla Ajoblanco with tuna tartare

Best Jabugo ham "Juan Manuel" D.O. Guijuelo

Gorgonzola & walnut croquettes

Roast salt potatoes with garlic herbs

Octopus al olivo Kalamata

Sourdough bread with oak-smoked butter

### ENTREE TO CHOOSE

Grilled wild sea bass, bimi broccoli & beurre blanc

Seared duck magret, parsnip pur3e & spring onion confit

Galician blonde matured ribeye, demiglace & horseradish

Chargrilled seasonal vegetables, feta, whipped sesame & chilli butter

### DESSERT TO CHOOSE

Kate's Eton Mess: merengue, strawberries, whipped cream & red berry coulis

Sticky toffee pudding, walnut tuille & vanilla ice-cream

Pistachio profiterolls with white chocolate sauce

### BODEGA

White: Afortunado -verdejo- D.O.Rueda

Red: Almod3 -garnacha- D.O.Terra Alta

Mineral water: Solan de Cabras

Reservations: [reservas@ajoblancorestaurant.com](mailto:reservas@ajoblancorestaurant.com)

Starters are shared between 4 people & a bottle of wine for every 3.

The main course & dessert must be chosen 48 hours in advance.

In case of food intolerance, please communicate 48 hours in advance.

# AJOBLANCO

## MENU 3

### TO SHARE

000 Cantabrian anchovies, hand cleaned, brioche & smoked butter

Seafood "salpicon" salad in vinaigrette

Best Jabugo ham "Juan Manuel" D.O. Guiejuelo

Aji chicken croquettes

Matured beef filet tartare with tonnata sauce

Roast salt potatoes with garlic herbs

Sourdough bread with oak-smoked butter

### ENTREE TO CHOOSE

Grilled turbot meuniere, salmon caviar & seasonal vegetables

Aged Galician filet of beef, caramelized onion & port sauce

"Amor de Madre": The boss's steak, wild mushroom & bone marrow pie

Chargrilled vegetables, feta, whipped sesame & chilli butter

### DESSERT TO CHOOSE

Kate's Eton Mess: merengue, strawberries, whipped cream & red berry coulis

Sticky toffee pudding, walnut tuille & vanilla ice-cream

Pistachio profiterolls with white chocolate sauce

Chocolate ganache, olive oil, Maldon salt & butterscotch praliné

### BODEGA

Glass of cava

White: Eresma -verdejo- D.O. Rueda

Red: Ritme -cariñena-garnacha D.O. Priorat

Mineral water: Solan de Cabras

Reservations: [reservas@ajoblancorestaurant.com](mailto:reservas@ajoblancorestaurant.com)

Starters are shared between every 4 people & a bottle of wine for every 3.

The main course & dessert must be chosen 48 hours in advance.

In case of food intolerance, please communicate 48 hours in advance.

# AJOBLANCO

## MENU AFTERWORK 1

### CANAPÈS

Octopus & potato al olivo

Chistorra, caramelized onion & cheese roll

Gorgonzola & walnut croquettes

Roast salt potatoes with bravissima sauce

### BEBIDA

1 Glass of wine, beer or soft drink

### PRICE PER PERSON

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In case of food intolerance, please communicate 48 hours in advance.

# AJOBLANCO

## MENU AFTERWORK 2

### CANAPÈS

Ensaladilla Ajoblanco with tuna tartare  
Chistorra, caramelized onion & cheese roll  
Octopus & potato al olivo  
Aji chicken croquettes  
Roast salt potatoes with bravissima sauce

### BEBIDA

2 Glasses of wine, beer or soft drink

### PRICE PER PERSON

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# AJOBLANCO

## MENU AFTERWORK 3

### CANAPÈS

Oak-smoked mackerel, horseradish & pickled vegetables

Ensaladilla Ajoblanco with tuna tartare

Matured beef filet tartare with tonnata sauce brioche

Aji chicken croquettes

Roast salt potatoes with bravissima sauce

Sobrasada & truffled honey toast

### BEBIDA

3 Glasses of wine, beer or soft drink

### PRICE PER PERSON

Reservations: [reservas@ajoblancorestaurant.com](mailto:reservas@ajoblancorestaurant.com)

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