

# AJOBLANCO

## MENU TAPEO 1

### TO SHARE

Shot of ajonegro soup with house smoked mackerel  
Best Jabugo ham D.O. Guijuelo  
Gorgonzola and walnut croquettes  
Chargrilled vegetables, whipped sesame and chili butter  
Andalucian style calamari with citrus  
Pumpkin risotto with smoked Idiazabal cheese  
Chargrilled pork secreto, quince jelly and parmentier  
Salt roasted potatoes with herb butter  
Sourdough bread with smoked butter

### DESSERT

Chocolate truffles, arbequina olive oil and sal

### BODEGA

Afortunado -verdejo- D.O. Rueda  
Cueva de Lobos -tempranillo- D.O. Rioja  
Mineral water: Solan de Cabras

**45 €/PERSON**

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

Each dish is to share between 4 people, a bottle of wine every 3. The dessert is individual to choose. Please let us know any dietary requirements at least 48 hours in advance.

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## MENU TAPEO 2

### TO SHARE

Ajoblanco Ensaladilla tuna tartare

Best Jabugo ham D.O. Guijuelo

Coal roasted aubergine, soft cheese and ratafía miso sauce

Mediterranean sea bass, coconut and citrus tiradito

Roast aji chicken croquettes

Salt roasted potatoes with herb butter

Langoustine risotto

Chargrilled pork secreto, quince jelly and parmentier

Roast Galician beef, cheese and wild mushrooms

Sourdough bread with smoked butter

### DESSERT TO CHOOSE

Katé Eton Mess: red berries, meringue and whipped cream

Chocolate truffles, arbequina olive oil and sal

### BODEGA

Afortunado -verdejo- D.O. Rueda

Entrelobos -tinta fina- D.O. Ribera del Duero

Mineral water: Solan de Cabras

**55 €/PERSON**

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## MENU TAPEO 3

### TO SHARE

000 Cantabrian anchovy, hand cleaned, brioche & smoked butter

Best Jabugo ham D.O. Guijuelo

Burrata straciatella de burrata, smoked aubergine, tomatoes and pistachio

Mediterranean sea bass coconut and citrus tiradito

Roast aji chicken croquettes

Matured beef tartare with tonnata sauce

Coal roasted aubergine, soft cheese and ratafía miso sauce

Orecchiette cacio e pepe

Galician blonde matured ribeye, demiglace & horseradish

Salt roasted potatoes with herb butter

Sourdough bread with smoked butter

### DESSERT TO CHOOSE

Crema catalana cheesecake

Katé Eton Mess: red berries, meringue and whipped cream

### BODEGA

Glass of cava

Eresma -verdejo- D.O. Rueda

Almodi -garnacha- D.O. Terra Alta

Mineral water: Solan de Cabras

**65 €/PERSONA**

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