

# AJOBLANCO

## MENU 1

### TO SHARE

Best Jabugo ham D.O. Guijuelo

Ajoblanco ensaladilla with tuna tartare

Coal roasted aubergine, soft cheese and ratafía miso sauce

Roast aji chicken croquette

Salt roasted potatoes with herb butter

Sourdough bread with smoked butter

### MAIN COURSE TO CHOOSE

Coal-roasted cajun spiced chicken, sweetcorn and piquillo pepper gremolata

Salt cod and pepper graten with straw herb fries

Paccheri al tartufo

### 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

**49 €/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.

# AJOBLANCO

## MENU 2

### TO SHARE

Shot of ajonegro soup with house smoked mackerel

Best Jabugo ham D. O. Guijuelo

Ajoblanco ensaladilla with tuna tartare

Mediterranean sea bass coconut and citrus tiradito

Gorgonzola and walnut croquettes Salt roasted potatoes with herb butter

Sourdough bread with smoked butter

### MAIN COURSE TO CHOOSE

Grilled Mediterranean sea bass, bimi brocoli and a lemon velouté

Galician blonde matured ribeye, demiglace and horseradish

Chargrilled vegetables, whipped sesame feta and chili butter

### DESSERT TO CHOOSE

Crema catalana cheesecake

Katé Eton Mess: red berries, meringue and whipped cream

### BODEGA

Afortunado -verdejo- D.O.Rueda

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

Mineral water: Solan de Cabras

**62€/PERSON**

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# AJOBLANCO

## MENU 3

### TO SHARE

000 Cantabrian anchovy, hand cleaned, brioche & smoked butter

Best Jabugo ham D.O. Guijuelo

Roast aji chicken croquettes

Chargrilled mediterranean sea bass ceviche

Matured beef tartare with tonnata sauce

Tuna, parmesan and avocado taco

Sourdough bread with smoked butter

### MAIN COURSE TO CHOOSE

Coal roasted turbot, Donosti style with garlic sauce

Fillet of grass-fed beef and Port sauce

Orecchiette cacio e pepe

### DESSERT TO CHOOSE

Crema catalana cheesecake

Katé Eton Mess: red berries, meringue and whipped cream

Sticky toffee pudding with vanilla ice-cream

### BODEGA

Glass of cava

Eresma -verdejo- D.O. Rueda

Almodí -garnacha- D.O. Terra Alta

Mineral: Solan de Cabras

## 75€/PERSONA

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