

# ALMA

BY HOTEL ESTEFANÍA

STARTERS/FIRST COURSES	MP	€
<b>PREMIUM CHEESE BOARD (9)</b>	<i>incl.</i>	16
<b>FOIE-MICUIT (75gr)</b> With tomato jam, male vinegar caramel and toasted brioche (1, 13, 14)	<i>incl.</i>	16
<b>TOMATOES</b> Seasonal pesto, pine nuts, black olive powder and vinegar granita (9,14)	<i>incl.</i>	12
<b>MANGO GAZPACHO</b> White prawn, cherry tomato and yoghurt ice cream (1, 2, 9, 14)	<i>incl.</i>	17
<b>OYSTER IN AGUACHILE</b> With apple in textures (7,14)	2 pcs <i>incl.   15</i>	6 pcs 36
		12 pcs 66
<b>OYSTER WITH "VUELVE A LA VIDA"</b> With trout roe and olive oil (7,10,14)	2 psc <i>incl.   15</i>	6 psc 36
		12 pcs 66
<b>SOFT SHELL CRAB</b> With Mexican green mole (2,9)	<i>incl.</i>	18
<b>SPICY BLUEFIN TUNA TARTARE</b> With egg yolk and black potato chips (2,3,4)	4	22
<b>CREAMY OCTOPUS SALAD</b> With beans and fregola sarda (7,14)	<i>incl.</i>	18
<b>OXTAIL PASTY (2 pcs)</b> With goat cheese (1,7, 14)	<i>incl.</i>	16
<b>SCALLOP TACO (2 pcs)</b> With coriander and sesame (3, 7, 12)	2	20
<b>CLASSIC ANGUS SIRLOIN STEAK TARTARE (120gr)</b> With homemade toast (1, 3, 9, 11)	<i>incl.</i>	18
<b>IBERIAN HAM CROQUETTES (4 pcs)</b> With tomato spread and Iberian pork jowl (1, 3, 9)	<i>incl.</i>	12
<b>SEASONED STRACCIATELLA</b> With smoked sardine, tomatoes, pine nuts and seasonal fruit (4,9)	<i>incl.</i>	15
<b>ZUCCHINI CREAM SOUP</b> With poached egg and fried bread (3,9)	<i>incl.</i>	12
<b>ZUCCHINI CARPACCIO</b> With semi-dried tomato, lemon, pine nuts and goat cheese (9,13)	<i>incl.</i>	14
<b>APPLE AND BEETROOT TARTARE</b> With green salad (9)	<i>incl.</i>	14

If you have any allergies, please consult our staff.



MAIN COURSES	MP	€
<b>ANGUS RIBS</b> Slow-cooked with meat sauce, potato purée and mini vegetables (9,14)	<i>incl.</i>	18
<b>SUCKLING PIG TERRINE</b> (110gr) With figs, potato purée, mustard and meat sauce (9, 11)	1	19
<b>LAMB TERRINE</b> (110gr) Sweet potato purée, mint raita and meat sauce (9,14)	1	19
<b>FREE-RANGE CHICKEN BREAST</b> Maize velouté, carrot and tarragon (9)	<i>incl.</i>	18
<b>COD WITH SHELLFISH BEURRE BLANC</b> Potato purée, cabbage, trout roe and parsley oil (4, 5, 9, 14)	3	21
<b>SIRLOIN</b> (150gr) With 18-year Arehucas Rum sauce or Béarnaise sauce or Taleggio cheese sauce (9,14)	3	21
<b>SIRLOIN</b> (150gr) Tournedos Rossini with Foie gras and truffle (1,14)	11	32
<b>"DI NOI" AUBERGINE PARMIGIANA</b> (9)	<i>incl.</i>	16
<b>TORNNARELLI</b> (120gr) Bolognese ragù, butter and parmesan (1, 3, 9, 10, 14)	<i>incl.</i>	17
<b>TAGLIOLINI</b> (120gr) With fresh truffle (1, 3, 4, 9)	4	22
<b>GNOCCHI</b> (160gr) With seasonal pesto and crispy bacon powder (1, 9)	<i>incl.</i>	17
<i>*All our pastas are fresh</i>		
<b>DESSERTS</b>		
<b>CHOCOLATE, SALTED CARAMEL, BANANA AND VANILLA ICE CREAM</b> (1,9,13)	<i>incl.</i>	8,5
<b>CHEESE FOAM WITH CITRUS</b> With hazelnut crumble and rhubarb jam (1, 3, 9)	<i>incl.</i>	7
<b>CLASSIC TIRAMISU WITH CRISPY SAVOIARDI</b> (1, 3, 9)	<i>incl.</i>	7
<b>PASSION FRUIT CREAM</b> With yoghurt ice cream, peanuts and male vinegar caramel (1, 9,13,14)	<i>incl.</i>	8.5
<b>LEMON AND WHITE CHOCOLATE</b> Lemon curd, lime cream, citrus sponge, white chocolate and basil ice cream (1,9)	<i>incl.</i>	8,5
<b>AFTERNOON TEA</b> Bread, chocolate, oil and orange (1, 9, 13)	<i>incl.</i>	8,5
<i>*All our desserts are homemade</i>		
<b>BREAD WITH HOMEMADE BUTTER AND EXTRA VIRGIN OLIVE OIL</b>		2.5

MP includes bread and butter. Drinks not included. Dinner hours: 6:30 PM to 9:30 PM.

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