

El Extremeño Restaurant – Menu (English)

Salads

Lettuce Hearts from Tudela with Salted Tuna

Roasted Peppers with Cantabrian Anchovies

Mixed Salad

Russian Salad

Salted Capellan Fish with Chopped Tomato and Olives

Tuna Belly with Chopped Tomato

White Asparagus with Tartare Sauce and Salmon Roe

Starters

Iberian Ham (Cebo de Campo)

Cured Sheep Cheese with Rosemary

Iberian Salchichón and Chorizo

Iberian Lomo (Juan Manuel)

Mojama, Fish Roe and Salted Tuna

Pickled Mussels (Tinned)

Natural Cockles (Tinned)

Hot Starters

Fried Goat Cheese with Tomato Jam

Cod Fritters

Iberian Ham Croquettes

Tiger Mussels

Prawn Fritters

Fried Small Norway Lobsters with Garlic Sprouts

Grilled or Andalusian-style Squid

Grilled Cuttlefish

Deep-fried Small Shrimp (Andalusian Style)

Andalusian-style Fried Fish Selection

Extremadura-style Migas

Soups

Chicken and Vegetable Consommé

Covered Soup

Andalusian Gazpacho (Summer)

Cordoban Salmorejo (Summer)

Rice Dishes (45 min preparation – minimum 2 people)

Arroz a Banda

Creamy Rice with Velvet Crabs

Rice with Crust

Rice with Tuna and Vegetables

Señoret Rice

Rice with Rabbit and Snails

House Specialties

Oxtail Stewed in Sauce

Iberian Pork Cheeks in Sauce

Extremadura-style Pig's Trotters

Fish

Grilled or Battered Hake

Cod Cheeks in Pil-Pil Sauce

Grilled Sole or Salt-baked

Tuna Belly Cut

Salmon

Grilled Tuna Loin

Meat

Beef Steak

Beef Tenderloin

Extra Aged Ribeye

Suckling Lamb Chops (Segureño)

Lamb Sweetbreads with Garlic Sprouts

Extra Aged Iberian Beef T-Bone Steak

Desserts

Rice Pudding

Chocolate Coulant

Grandmother's Cake

Elche Cake

Baked Cheesecake with Lotus Biscuit

Ice Cream

Whisky Cake Ice Cream

Chocolate and Cream Ice Cream Cake

Nougat, Lemon or Vanilla Ice Cream

