

D•VORA
gastrobar

STARTER

Bulgur & quinoa tabule with persimmon, avocado, Feta cheese, roast pumpkin, nuts, mango vinaigrette, chili & coco. 🍴 *11.00 €*

Grilled prawn salad, parmesan cheese, cherry tomatoes & crispy bacon with Caesar sauce. *13.00 €*

Special Dvora salad with crunchy chicken, peanuts, lemongrass and sesame & lime seasoning. 🍴 *13.50 €*

Soba pasta salad with ponzu sauce, sesame, red tuna tataki and nori seaweed. *16.00 €*

Cured Iberian ham accompanied by crystal bread. [Option of half a portion] *21.00 € / 12.00 €*

Selection of cheeses. [Option of half a portion] *14.00€ / 8.00€*

Toasted glass bread, grilled vegetables, flamed chaplain cotton and sprouts. *11.00 €*

Cabrales cheese & cider croquettes with walnuts & sweet pear sauce. *2.50 €/Unidad*

“Causa” of Squid on a bed of potato, yellow chili and squid ink Crunch. 🍴 *09.00 €*

“Peruvian causa” of crispy vegetables and yellow pepper. [VEGETARIAN] *08.00 €*

Salmon tiradito with passion fruit, potato & orange with coriander cream. 🍴🍴 *12.00 €*

Tiradito of watermelon radish with passion fruit, sweet potato with orange and cilantro cream. [VEGETARIAN] 🍴🍴 *09.00 €*

Tartar de atún con kimchi, yuzu, wanton y yuca. 🍴 *14.00 €*

Savoury tart with beef, prawn with sweet chilli sauce and pineapple & jalapeno “pico de gallo” sauce. 🍴 *12.50 €*

PASTAS & RICE

Parpadelle pasta with wild mushrooms and truffle aroma, Genovese pesto, parmesan cheese and marinated cherry tomatoes. 15.50 €

Thick wild mushroom rice, beef and herb garlic mayonnaise. 16.50 €

MAIN COURSE

Grilled octopus with red curry, coconut rice, pea pods & fresh herbs. 🌿🌿🌿 22.00 €

Octopus laminated with black garlic and potato parmentier, green pepper and olive oil. 20.00 €

Salmon & rice bowl, algae salad and avocado with soya & sesame dressing. 🌿🌿 15.50 €

Thai style Mediterranean Mussels with lemongrass, coriander, chilli & lime. 🌿 12.50 €

Roasted corvina with tender garlic, vanilla apple and roasted tomatoes with Provencal herbs. 17.50 €

Fresh cod marinated in soybean paste, honey and citrus fruits accompanied by quinoa and a yuzu & basil sauce. 17.00 €

Gourmet beef burger, foie, crunchy spicy sausage, purple onion, arugula, tomato, brie cheese & truffle mayonnaise. 14.50 €

Grilled vegetables sandwich with dried tomato, pesto, basil and parmesan. *11.00 €*

Steak tartar with crunchy polenta and grilled foie. *17.00 €*

Tender pork with sundried tomato pesto, creamy truffled burrata cheese and pears in red wine sauce. *18.00 €*

Grilled marinated chicken with lime aroma with hot sauce accompanied by potatoes. 🍴🍴 *17.00 €*

Angus rib at low temperature boneless with coleslaw, smoked eggplant, creamy medlar and Granny Smith. *23.00 €*

Marinated sirloin carved with sweet potatoes, truffle mushrooms and grilled foie gras. *22.00 €*

If you have any intolerance or allergy, please ask a member of our team to inform you of the ingredients of each dish. Please ask our team for the possibility of changing any ingredients In all our dishes you can change the spiciness, please ask a member of our team.

DESSERTS

Red berry Cheesecake with orange sake (rice wine). **6.50 €**

Banana cream pie. **7.00 €**

Warm chocolate with hot wasabi sauce. **7.00 €**

Lemongrass, peppermint & ginger sorbet. **4.00 €**

Fresh fruit **6.00 €**

Precios con I.V.A incluido
