

D•VORA
gastrobar

STARTERS

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

Special Canfali Caesar salad: grilled marinated chicken, parmesan cheese, cherry tomatoes & crispy bacon **11.00 € / *14.00 €**
(*option available with anchovies from Cantabria)

Varied tomatoes, pickled onion, black olive crumble, baby garlic mayonnaise, pickled mackerel on a bed of red pepper sauce **11.00 €**

Cured Iberian ham accompanied by crystal bread **21.00 € / *12.00€**
(*option of half a portion)

Selection of cheeses **14.00€ / *8.00€**
(*option of half a portion)

Cheese burrata seasonal fruit chutney, avocado, cherry & arugula pesto with grilled bread **13.00 €**

Cabrales cheese & cider croquettes with walnuts & sweet pear sauce 🌶️ **2.50 €/Unit**

Corvina (fish) ceviche with local medlars and Margarita & tequila guacamole **13.50 €**
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Salmon sashimi with green gazpacho, local citrus tapioca and Mullet caviar 🌶️ **14.00 €**

PASTAS & RICES

Parpadelle pasta with wild mushrooms and truffle aroma, Genovese pesto, parmesan cheese and marinated cherry tomatoes **15.00 €**

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

URBAN STREET FOOD

Focaccia bread sandwich with smoked pepper pastrami, dried tomato, oregano, arugula, Mozzarella cheese, mustard & gherkin **13.00 €**

Yuca, cheese, citrus & chilli explosion 🌶️ **4.00€/ Unit**

.Marinated grilled chicken taco, vegetables, avocado, hot red pepper sauce **12.50 / *7.00 €**
Vegetarian option available 🌱🌱
(*option of half a portion)

Vegetarian quinoa burger with beans and avocado, tomato, lettuce, onion and tex-mex mayonnaise. 🌱 **12.00 €**

Gourmet beef burger, foie, crunchy spicy sausage, purple onion, arugula, tomato, brie cheese & truffle mayonnaise **14.00 €**

MAIN COURSES

Grilled octopus with smoked bacon sauce, almond and chilli garlic mayonnaise
gratin, potato & pepper emulsion & squid ink 🍴🍴 **21.00 €**

Salmon & rice bowl, algae salad and avocado with soya & sesame dressing
🍴🍴 **15.00 €**

Karaage Japanese dish of cod in flour coating with two sauces (Tartar / Wasabi
hot sauce) & vegetable chips 🍴 **16.00 €**

Grilled sea bass with a garlic Asian sauce, pakchoy, violet potatoes with
lemongrass, herb & almond dressing, **17.50 €**

Grilled marinated chicken with lime aroma with hot sauce accompanied by
potatoes 🍴🍴 **15.50 €**

Iberian pork Tataki, coconut & jalapeño cold soup with a vegetable sauce &
rosemary potatoes 🍴 **18.00 €**

Beef medallion with red Vermouth & mandarin sauce served with sweet potatoes
, Iberian ham emulsion, sautéed vegetables and crispy bacon **22.00 €**

*ask our team for the possibility of changing any of the ingredients.

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 €**

Prepared seasonal fruit **6.00 €**

WINES

Blancos

White

Bottle/Cup

Vionta, Albariño (D.O. Rias Baixas)	16.00 €/3.50€
Centum, Verdejo (D.O Rueda)	13.00 €/3.50€
Aura, Verdejo seletion (D.O Rueda)	17.50 €
Viñas del Vero, Chardonnay, (D.O Somontano)	16.50 €/3.50€
Segura Viudas Xarello (Penedes)	13.50 €

Rosé

Bottle/Cup

Viñas del Vero, Pinot Noir (D.O Somontano)	16.50 €
Las Campanas, Garnacha (D.O. Navarra)	14.00 €/3.00€
Lambrusco	11.00€

Tintos

WINES

Red

Bottle/Cup

B7 Tinto joven, Bobal (D.O. Utiel-Requena)	13.50 €/3.00€
Valduvon roble, Tinta del País (D.O. Ribera del Duero)	15.50 €/3.50€
Boada crianza, Tinta del País (D.O. Ribera del Duero)	19.00 €/4.00€
Finca Río Negro, Temp, Syrah, Merlot, Cab.S., 12 months (Tierras de Castilla)	20.50€
Enrique Mendoza, Merlot y Monastrell, 12 meses en Barrica (D.O. Alicante)	17.50 €
Solanera, Monastrell, cabernet Sauvignon & Garnacha (Yecla)	18.00€
Juan Gil etiqueta plata, Monastrell, (12 months in barril) (Jumilla)	21.00€/4.00€
Tarima, Monastrell (Alicante)	16.00€/3.50€
Beronia edición Limitada 2014, Tempranillo (DO Rioja)	16.50 €/3.50€
Beronia Reserva, Tempranillo 2012, Graciano y Mazuelo (D. O. Rioja)	20.00 €
Prima, Tinta de Toro & garnacha (Toro) Bodegas San Román	18.50€
Matarromera, Tempranillo (D.O. Ribera del Duero)	28.00 €
Mestizaje, Cab. Sauvignon, Syrah, Tempranillo, Merlot, Bobal (El Terrazo)	19.00€
Santa Rosa Reserva, Cabernet Sauvignon, Merlot y Syrah (D.O. Alicante)	27.00 €
Campillo Select 2010 Reserve, Tempranillo (Rioja)	26.00€
Ysios 2011 Reserve, Tempranillo (Rioja)	32.00€
Contino 2014 Reserve, Tempranillo, Graciano, Mazuelo & Garnacha (Rioja)	36.00€
Pago de capellanes Crianza, Tempranillo, (D.O. Ribera del Duero)	30.00 €
Pesquera crianza 2014, Tempranillo (Ribera del Duero)	27.00€
Domaine Lafage Bastide Miraflores 2015, Syrah & Garnacha (Côtes du Roussillon)	25.50€

WINES

Sparkling

Bottle/Cup

Vilarnau Brut Nature, Macabeo, parellada & Chardonnay (D.O. Cava)

18.00 €

Elyssia Pinot Rose, Trepat & Pinot Nor (D.O Cava),

19.00 €

Moët & Chandon, Pinot Noir, Pinot Meunier, Chardonnay (A.O.C Champagne)

48.00 €

G.H Mumm, Pinot Noir, Chardonnay (A.O.C Champagne-Reims)

44.00 €

VAT Included

RH | CANFALI
Gastrohotel ●●●●

