

# **FLORIDA RETIRO MEAL MENU**

## **SALADS PLUS A LITTLE EXTRA**

**COLD CUTS OF AGED BEEF - €20.50**

### **IBERIAN HAM**

Slices freshly cut upon request, served with bread and tomato - €21.50

### **SALMOREJO WITH CHOPPED EGG AND HAM, AND SALTED FISH**

Traditional-style salmorejo with garnish and salted fish - €10.50

### **BIMI, SPINACH AND CHEESE SALAD WITH A PEANUT VINAIGRETTE**

Our classic salad of bimi, spinach and mangetout... a fantastic explosion of fresh flavours garnished with a peanut dressing - €11.50

### **SEMI-ROASTED TOMATOES WITH ALMOND CREAM AND MARINATED ANCHOVIES**

Flavoursome, slow-roasted tomatoes, served with a smooth, silky almond cream and marinated anchovies - €13.50

### **DRESSED BURRATA WITH PESTO AND FRESH FIGS**

Creamy, dressed burrata with a smooth pesto and seasonal figs - €13.50

### **GUACAMOLE WITH FRIED CRYSTAL PRAWNS AND CARASAU BREAD**

Made with the freshest ingredients and crunchy crystal prawns. All served with 100% home-made, freshly-toasted pitta bread - €12.50

### **SMOKED DICED VEGETABLE SALAD**

Our surprising home-made diced vegetable salad, a firm favourite - €12.50

### **STEAK TARTARE “ALEGRE”**

Steak made to order and to your taste - €18.50

### **HOME-MADE IBERIAN HAM CROQUETTES (6 UNITS)**

We present you... Iván Cerdeño's winning recipe in the 2020 Spanish Croquette Championship - €14.50

### **SCRAMBLED EGGS WITH HAM**

2 free-range eggs with fried potatoes and our Iberian Cebo ham, reared on the best pastureland - €14.50

### **POTATO OMELETTE À LA MINUTE**

Our Kitchen Queen. Made with the best potatoes and selected free-range eggs, a true classic and cooked to order... - €10.50

## THE BEST OF THE SEA

### CHARGRILLED SALMON CUBES AND PICKLES

A Florida classic: salmon cubes marinated in sweet white miso, citrus fruits and pickles... an explosion of flavours - €18.50

### CRUNCHY COD CHUNKS WITH CORIANDER AND GREEN MOJO

Delicate, crunchy and succulent chunks of lightly salted cod with a home-made green mojo sauce - €17.50

### FRIED SQUID RINGS WITH CITRUS MAYONNAISE

Squid with its delicate taste of the sea, fried in our best extra virgin olive oil - €14.50

### TUNA TATAKI IN TRADITIONAL ESCABECHE MARINADE

Seasonal tuna with vegetables and traditional escabeche - €17.50

### BROWNE SARDINES WITH TOMATO TARTARE

Browned sardine fillets with a warm tomato and basil tartare - €14.50

## MEATS WITH PERSONALITY

### AGED BEEF SIRLOIN ... 300 GR

Spanish beef sirloin, aged for 35 days - €22.50

### IBERIAN PORK LOIN 'PLUMA' CUT, CHARGRILLED

Marinated Iberian Bellota pork *pluma*, chargrilled and served with pickled aubergines - €17.50

### GRILLED MINI BEEFBURGERS

Our grilled, home-made burgers prepared with 100% beef, served with chips (2 units) - €16.50

### CRUNCHY CHICKEN WINGS WITH THAI SAUCE

Chicken wings marinated with our special seasoning and fried with our best olive oil - €14.50

### IBERIAN HAM SANDWICH

Irresistible, flavoursome and crisp... that's our crunchy katsu-style Iberian pork tenderloin sandwich - €12.50

## **SWEET HAPPINESS...**

### **CREAMY RICE PUDDING**

Home-made smooth, creamy rice with milk - €6.00

### **CHOCOLATE, STRAWBERRIES AND VANILLA CHANTILLY CREAM**

Home-made brownie served with seasonal strawberries - €7.00

### **CHEESECAKE**

Silky and velvety caramel cheesecake - €6.50