

BLOVED

R E S T A U R A N T

We love the sea! From the sea to our table

Corvina ceviche with tiger milk and passion fruit	18 €
Almadraba tuna tartare	18 €
Spider crab pate and wakame aioli	16 €
Roasted fresh scallops, pea cream, lime, salmon roe	18 €

Green I want you green! the vegetable gardens of Aranjuez

"Salmorejo" made with ecologic tomatoes	13 €
Variety of ecologic tomatoes	14 €
Different textures warm vegetable salad	16 €
BLoved Salad with pepper, carrot, tomato, cucumber, onion, radish, lettuce, spinach, arugula, wild asparagus, and pine nuts vinaigrette	15 €
Tomato, anchovies and green olives tartare	16 €
Chargrilled eggplant mousse and raspberry brunoise	15 €

Rice isn't passed here!

Squid, prawns and king prawns paella	22 €
Poularde and wild asparagus risotto	21 €
Vegetable paella	20 €

Fish Fish that are sins

Grilled local fish assortment	26 €
Sea bass, mushroom, garlic and paprika mashed potaoes	27 €
Tuna, lemon thyme, iberian bacon	26 €
Turbot and fennel cream	26 €

It's for dipping bread! Organic eggs

Fried with grilled foie, chips, ceps and truffle	17 €
Fried with serrano ham and chips	15 €
Fried with prawns, chips and spice	15 €

One of those hams that taste like a kiss! Iberian cured ham from Salamanca

Iberian cured ham (100 g.) with bread with tomato	30 €
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Let's say I'm talking about...Madrid tradition!

Gourmet croquettes selection (Iberian ham, smoked cheese and boletus)	12 €
Madrid-style tripes	15 €
Grilled spicy food with honeyed rosemary potatoes	20 €
Deboned oxtail with violet potato puree	21 €
Confit suckling pork and apricot sauce	24 €
Rack of lamb at low temperature, finished on the charcoal grill	24 €

The meat is weak, and ours is irresistible! Beef from the Sierra de Guadarrama I.G.P.

T-bone Steak (price for kilo)	65 €
Sirloin (400gr.)	26 €
Tenderloin (250gr.)	28 €
Steak tartare served on a chargrilled marrow	26 €

If love sweetens life, our desserts are a crush!

Chocolate tartufo with two textures	8 €
Carrot, pumpkin and cardamon cheesecake	8 €
Chocolate and white coffee ganache	8 €
Fruity medley with molasses (V) (GF)	7 €
Panacotta with raisins and old rum infusion	7 €
Belgium chocolate ice cream	7 €
Vanilla and pecan nut ice cream (GF)	7 €
Strudel with chocolate and vegan cream (V)	7 €
Chocolate ecstasy with raspebrry ice cream (V)	7 €
Gin Tonic sorbet (V) (GF)	7 €