



Restaurante Hotel Rural Finca La Herencia

MENÚ 2021

The service of bread and cutlery will have the cost of 1 €, It will not increase a 10% the service at the table, since all our prices are with VAT included

Notify your waiter of any allergies or intolerances before eating any food.

It is possible to adapt some of our dishes

We have a children's menu

Appetizers...

Tropical Salad With pineapple, shrimp and Mango Mayonese - **A. Seafood 7€**

Table of foie. Fines herbs, black pepper and caramelized onion - **A. Egg, Lactose, Sulfites 10€**

Beef carpaccio - **A. Lactose 10€**

Beef salmorejo with apple, goat cheese and walnuts - **A. Dry foods 7€**

Duck and black trumpet gyozas **A. Gluten, Sulfites 10€**

Shrimp croquettes in garlic sauce **A. Gluten, Egg 10€**

Salads

Iberian hamp and zucchini salad – Mushrooms cream and Green asparagus - **A. Dry food, Gluten, Egg 12€**

Confit duck salad – With orange honey vinaigrette- **A. Dry food 12€**

Seafood

Steamed cod. With curry and mango pearls - **A. 10€**

Wild gilthead sea bream - **A. 22€/kg**

Roasted octopus- With purple potato cream - **A. Cephalopod 18€**

Tagliatelle with squid and garlic - **A. Cephalopod 10€**

Meats

Spanish black pork risotto with mushroom - **A. Lactose 12€**

Iberian pluma in low temperature - **A. Lactose 15€**

Roast pork - **A. Sulfites 30€ (for 2 people)**

Spanish black pork sashimi with yakitori- **A. Crustaceans, Soy, Sulfites 13€**

Leg of lamb - **A. Sulfites 20€**

Veal cheek roll with red wine and red fruits - **A. Sulfites 10€**

Boar burgers with truffled cheese and vegetables - **A. Lactose, Gluten, Sulfites 9€**

Desserts

Chocolate Sphere with olive oil ice cream - **A. Lactose, Egg, Gluten 8€**

Coconut rice pudding - **A. Lactose, Egg, Gluten 7€**

Cheesecake With strawberry cloud - **A. Lactosa, Gluten 7€**