

welcome to  
*Restaurate Ferrero*

[SMALL]	[MEDIUM]	[LARGE]
snack	welcome snacks	welcome snacks
<i>to choose</i> 1 starter	<i>to choose</i> 2 starters	<i>to choose</i> 2 starter
<i>to choose</i> 1 main (fish or meat or rice)	<i>to choose</i> 1 second (fish or meat or rice)	<i>to choose</i> 2 seconds (fish or meat or rice)
<i>to choose</i> 1 dessert	<i>to choose</i> 1 dessert	<i>to choose</i> 1 dessert
	Petit Fours	Petit Fours
<b>35€ VAT included</b>	<b>45€ VAT included</b>	<b>55€ VAT included</b>

**S M A L L** menu is available monday to Friday at noon, except holidays. Menus will be served exclusively at a full table. Menu per person.

## [ s t a r t e r s ]

*Iberian cured ham*  
with bread and tomato 22€

*Cheese board from La Despensa de Andrés*  
with homemade jam and toast 17€

*Quisquilla from Santa Pola,*  
artichoke, white garlic, jowl, shrimp oil, pericana 25€

*Mackerel,*  
tomato, creamy burrata and radishes accompanied with lettuce soup 18€

*Steak Tartar of "Rubia Gallega",*  
matured, cured egg yolk and courgette flower 24€

*Foie with figs,*  
rabbit juice and cocoa 23€

*Baby squid with roasted red pepper cream,*  
garlic, flamed onion and hazelnut 20€

*Magret of duck*  
with pickled leeks, grapes and meat juice vinaigrette 22€

## [ m e a t ]

*Preso,*  
with green bean stew and fried kale 24€

*National kid,*  
parsnip and black trumpet 29€

*Sirloin steak "Rubia Gallega",*  
Cassoleet "Aligot", glazed shallots and "padron" peppers 25€



Bread, Aperitif and Petits Fours service 3,50€ / per person

**SINGULAR'S**  
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[ f i s h ]

english

*Hake,*

with cream of courgette cream, pickled cauliflower and pea shoots 23€

*Cod,*

roasted pepper juice, garlic, almonds and "Mariola" herbs 22€

*Salmon*

with broccoli, pickled turnip, reduction of its bones and flowers 21€

*[ r i c e ] (minimum for two persons)*

*Rice*

of scorpion fish 25€ per person

*Rice*

with Iberian pork, artichokes and broad beans 22€ per person

[ d e s s e r t s ]

*Pear "Puchero",*

mint, lemon ice cream and fresh herbs 9€

*Carlota Rama,*

coconut, orange, coffee and clove ice-cream 9€

*Brioche Torrija*

vanilla ice-cream, white chocolate sand and cherries 9€

*Chocolate,*

hazelnuts and rosemary blossom 9€

*All our desserts are made in our kitchen.*



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boutiqueHOTELS