

# jardines de la mata

*Restaurante Jardines de la Mata*  
*welcome*

[ t o s h a r e ]

Red prawn croquettes with citric mayonnaise (min. 4 units) **3.50€/unit**

Anchovy marinated in lime and basil, side dish of lime mayonnaise **15€**

Grilled razor shells **14€**

Citrus steamed clams with beurre blanc and fresh herbs **16€**

Grilled clams **18€**

Red prawn grilled or cooked with salt **(m/p)**

[ s t a r t e r s ]

Garden tomato with Barbate tuna belly, roasted onion and Kalamata olives **12€**

Confit leeks with orange hollandaise sauce and oreado sardines **14€**

Tuna tartar with grilled aubergine, Tobiko roe and Yuzu **22€**

Salmon marinated in vodka, provence herbs and candied tomatoes **15€**

Octopus fresh salad, Oricio emulsion and tender shoots **18€**

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## [ m e a t s ]

Grilled sirloin with potatoe slices and padron peppers **24€**

Seared goat chops with potatoes and shallots **22€**

"Rubia Gallega" beef meat cutlet with straw potatoe and bread stick guarnition **27€**

## [ f i s h ]

" Potera" grilled squid with basil and fresh vegetables **17€**

Sauteed scallop with parsnip and saffron, fennel dressing **22€**

Tuna loin with glazed onions and parmentier **21€**

Grilled rock fish **(m/p)**

Fish of the day **(m/p)**

## [ d e s s e r t s ]

Chocolate coulant and coconut ice-cream **6.50€**

"Torrija de pan de Briox " and vanilla **6.50€**

"Santa Teresa" cheese cake **6.50€**

Chocolate textures with chocolate ice cream **6.50€**