

## TO START

Grilled scallop with hazelnut vinaigrette	4,5
Grilled scarlet prawn	24
Gillardeau oyster nº 5	5,5
Steak tartare gilda	6
Osetra caviar (30 g)	70
Brioche with 00 anchovy and sheep's butter	5
Iberian chorizo and quail egg croquette (per unit)	3
Battered prawns with spicy sauce	21
Roast beef sandwich with arugula and mojo picón	15
Our “fake” beef Wellington with Rossini sauce	10
Wagyu mini burger with Arzúa cheese and pickle jam	9
100% acorn-fed Iberian ham	32
Beef cannelloni with truffled béchamel	8

## STARTERS

Fried free-range eggs your way:	
<i>With garlic scarlet prawns</i>	22
<i>With Andalusian-style baby squid</i>	19
<i>With 100% Iberian ham</i>	23
<i>With scarlet prawn</i>	45
<i>With lobster</i>	45
<i>With osetra caviar</i>	70
Grilled baby squid with crispy tentacles and bilbaína sauce	18
Tomato salad with smoked salmon	17
Burrata with escalivada and Mediterranean pesto	18
Red tuna cubes “Classic Nice”	21
My mother's Russian salad with fried egg and Iberian ham	16

PRICES EXPRESSED IN € - VAT INCLUDED

## FISH

Spider crab lasagna with its coral béchamel	22
Hake and scarlet prawn meatballs with American-style sauce made from the heads	21
Line-caught hake (neck, center or tail)	24
Creamy rice with lobster (min. 2 people, price per person)	28

## MEATS

Lamb chops with garlic and thyme	22
Boeuf bourguignon	21
Lamb sweetbreads with boletus cream, poached egg and brioche crumbs	23
Classic steak tartare finished at the table	24
<i>With osetra caviar</i>	80
Grilled ribeye steak (approx. 500g)	45
Entrecôte Café de Paris	28

## SIDES

French fries with persillade and parmesan	6
Fondant potatoes	7
Grilled green asparagus with hollandaise sauce	9
Rustic mashed potato with truffle	6

## OUR DESSERT TROLLEY

Arab-style cake	7
Cheesecake	8
White chocolate and pistachio cake	9
Lime meringue tart	8
Chocolate coulant cake	8
Banoffee pie	8
Sicilian mandarin sorbet with champagne or vodka	7

BREAD, SERVICE AND APPETIZER 2,5€

# TINGLADO

RESTAURANTE • CLUB

*A cuisine inspired by Parisian  
brasseries, seen through the lens of  
premium ingredients and classic  
Spanish recipes, with a creative twist.*

*A culinary concept that turns  
simplicity into the most sophisticated  
form of elegance.*

TINGLADO

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