

FIRST COURSE



Iberian ham croquettes   

Lettuce heart salad with anchovies and roasted peppers

Slow-cooked leeks with pea sauce

“Piquillo” peppers (red roasted peppers) stuffed with black pudding 

Poached eggs with asparagus, Parmesan sauce and porcini mushrooms 

Mixed vegetable stew with ham 

MAIN COURSE



Bilbao-style grouper (with olive oil, garlic and small chilli peppers)

Battered cod with black garlic emulsion  

Baked salmon with mustard and honey sauce 

Grilled young beef entrecôte

Iberian pork cheeks with Spanish sauce (beef stock, wine and vegetables) 

Duck confit with red berry sauce and mango purée

DESSERTS



Our home-made desserts

CHEF: Antonio López

In the evening service we offer the option of half menu
(one dish to choose from the menu, drink and dessert)

WINES



White wine:

Yllera Verdejo Vendimia Nocturna - 9,90 €

Grupo Yllera, D.O. Rueda

Ramón Do Casar Nobre, 2022 - 36,75 €

Bodega Ramón do Casar, D. O. Ribeiro

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2020

Red wine:

Beronia Ecológico 2022 - 11,75 €

Bodega Beronia, D.O. Ca. Rioja oja

Fariña Crianza, 2020 - 20,90 €

Bodegas Fariña, D.O. Toro

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2020

Nabal Crianza, 2021 - 27,35 €

Bodega Nabal, D.O. Ribera del Duero

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2021

1758 Selección Petit Verdot, 2016 - 43,35 €

Encomienda de Cervera, Vino de la Tierra de Castilla

Oro en el Concurso de Vinos Real Casino de Madrid 2021

Marqués de Riscal Reserva, 2021 - 26,80 €

Herederos del Marqués de riscal, D.O. Ca. Rioja

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2020 y 2021

Marqués de Vargas Selección Privada, 2017 - 98,40 €

Bodegas y Viñedos del Marqués de Vargas, D.O. Ca. Rioja

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2020 y 2021

Sparkling wine:

Jaume Giró i Giró Grandalla Gran Reserva - 41,62 €

Bodega Jaume Giró i Giró, D.O. Cava



Gluten



Crustaceans



Nuts



Egg



Milk



Mustard



Fish



Includes:

Bread, mineral water or wine and dessert



*Since 1991 the restaurant “Recoletos”
has been offering all its visitors a menu inspired
by traditional cuisine,
where the thorough selection of ingredients,
seasonal recipes and excellent service
are the key elements.*

*Restaurant “Recoletos” is a unique space
where every feature has been taken care of down to the last detail,
combining tradition and modernity
and placing it in the vanguard of excellent cuisine.*

