

Beraia. The menu

For starters

<i>Caramelised foie gras lasagne with tomato sorbet</i>	19,50 €
<i>Lobster salad with spider crab vinaigrette and its coral</i>	21,00 €
<i>Home marinated natural bonito salad</i>	19,00 €
<i>Octopus served on sweet paprika-flavoured aubergine, fungus and onion rings</i>	18,70 €
<i>Grilled seasonal vegetable millefeuille with fresh foie gras, quail egg and a touch of wine caramel</i>	15,00 €
<i>Scallop, apple and grilled mushroom 'montadito'</i>	18,50 €
<i>Basque pepper stuffed with spider crab on cream of crab</i>	18,50 €
<i>Home-made salted anchovies with grilled red peppers and virgin olive oil</i>	20,00 €

Seasonal seafood

<i>Fresh prawns from Huelva</i>	s/m
<i>Super crab</i>	s/m
<i>Wild lobster by weight</i>	s/m
<i>Fine Galician clams</i>	s/m
<i>Wild giant tiger prawn</i>	s/m

Consult our staff about daily selection of other seafood.

The freshest fish

<i>Jabugo-style roast monkfish trunk and mountain mushrooms</i>	23,50 €
<i>Scorpionfish fillet with a risotto of beans and boletus mushrooms</i>	21,00 €
<i>Hake fillet with onions</i>	22,00 €
<i>Underdone red tuna served as the traditional chop</i>	22,50 €

Our choice meats

<i>Big T-bone steak</i>	34,00 €
<i>Sirloin in Beraia style</i>	22,00 €
<i>Entrecôte escalope with Oporto scent</i>	21,00 €
<i>Underdone venison loin in citrus sauce</i>	20,00 €

For the sweet-toothed

<i>Assortment of house desserts</i>	9,50 €
<i>Fried ice cream</i>	6,00 €
<i>Sorbet to your liking</i>	4,00 €
<i>Assortment of cheeses (Denomination of Origin)</i>	9,00 €
<i>Rice pudding foam filled with fruits of the forest</i>	6,00 €
<i>Natural fruit pyramid with light syrup</i>	6,00 €

The Chef: *Aitor Asenjo*

Last updated: July 2009