



menu

ENTRANTES/ STARTERS

SOPA DEL DÍA/ SOUP OF THE DAY

ENSALADA CON PATO CRUJIENTE/ SALAD WITH CRISPY DUCK

Con naranja, pera, lechuga y pato frito aliñado con parmesano y salsa Oi Sin /

With orange, pear, lettuce and fried duck seasoned with Parmesan and Oi Sin sauce

ENSALADA CON QUESO DE CABRA/ SALAD WITH GOAT CHEESE

Con nueces, miel y tomate deshidratado sobre un lecho de rúcula y lechuga variada aliñada con vinagre

balsámico/ With nuts, honey and sun-dried tomato served on a bed of rocket and mixed lettuce leaves

with a balsamic vinaigrette

AGUACATE CON LANGOSTINO Y MANGO/ AVOCADO WITH SHRIMPS AND MANGO

Servido sobre un lecho de lechuga variada con salsa Rosa/

Served on a bed of mixed lettuce leaves with Rose sauce

GAMBAS PIL-PIL/ PIL-PIL PRAWNS

Cola de langostino frito en aceite de oliva picante / Shrimp tail fried in spicy olive oil

QUESO FRITO/ FRIED CHEESE

Queso Gouda empanado y acompañado de mermelada de fresa/

Gouda cheese breaded and accompanied by strawberry jam

QUESO PROVOLONE/ GRILLED PROVOLONE CHEESE

Tiritas de pollo rebozadas en corn flakes, servido con salsa de mostaza, miel y mix de semillas/

Chicken strips battered in corn flakes, served with mustard sauce, honey and mix of seeds

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CALAMARES FRITOS/ FRIED SQUIDS

Servido con salsa de rábanos y mayonesa/ Served with radish and mayonnaise sauce

SALMON AHUMADO/ SMOKED SALMON

Con perlas de aguacate, pepino, alcaparras, mix de semillas, pan tostado, crema de queso y mantequilla de

hierbas/

With avocado pearls, cucumber, capers, mixed seeds, toasted bread, cream cheese and herb butter

TÁRTAR DE AGUACATE/ AVOCADO TARTARE

Elaborado con aguacate, tomates y cebolla/ Made with avocado, tomato and onion

CARPACCIO DE TERNERA/ BEEF CARPACCIO

Con rúcula, parmesano y aceite de trufa/ With rocket, parmesan cheese and truffel oil

JAMÓN DE CEBO IBÉRICO/ IBERIAN HAM

PASTA/ SPASTA

TAGLIATELLE FRESCO CON TERNERA/ FRESH TAGLIATELLE WITH BEEF

Con solomillo de ternera, tomate seco, ajo, champiñones, trufa, nata y parmesano/

With beef steak, dried tomato, garlic, mushrooms, truffle, cream and parmesan

TAGLIATELLE FRESCO CON SALMÓN/ FRESH TAGLIATELLE WITH SALMON

Con salmón fresco, mantequilla, cebolla, eneldo, nata y parmesano/

With fresh salmon, butter, onion, dill, cream and Parmesan

ESPAGUETI A LA BOLOÑESA/ SPAGHETTI BOLOGNESE

Con la tradicional salsa Boloñesa, elaborada con carne de ternera y salsa de tomate/

With the traditional Bolognese sauce, made with beef and tomato sauce

LASAÑA VEGETAL/ VEGETARIAN LASAGNA

CARNE/ MEAT

CHATEAUBRIAND PARA DOS PERSONAS CON SALSA BERNESA (BBQ)/ CHATEAUBRIAND FOR TWO PERSONS WITH BEARNESE SAUCE (BBQ)

SOLOMILLO DE TERNERA (BLACK ANGUS ARGENTINIAN) CON SALSA MADEIRA (BBQ)/ BEEF FILLET STEAK (ARGENTINIAN BLACK ANGUS) WITH MADEIRA SAUCE (BBQ)

SOLOMILLO A LA PIMIENTA (250GR.) BBQ/ PEPPER STEAK (250GR.) BBQ

Solomillo de ternera en salsa a la pimienta con mostaza/ Beef tenderloin in pepper sauce with mustard

SOLOMILLO DE TERNERA (BLACK ANGUS ARGENTINO) 250GR. (BBQ)/ BEEF FILLET STEAK (ARGENTINIAN BLACK ANGUS) 250GR. (BBQ)

ENTRECÓT DE TERNERA (BLACK ANGUS ARGENTINO) 300GR. (BBQ)/ SIRLOIN STEAK (ARGENTINIAN BLACK ANGUS) 300GR. (BBQ)

BROCHETA DE POLLO (BBQ)/ CHICKEN SKEWER (BBQ)

HAMBURGUESA 100% TERNERA (BBQ)/ 100% BEEF BURGER (BBQ)

Acompañada con mix de lechuga, bacon, tomate, queso cheddar, huevo y patatas fritas/

Accompanied with a mix of lettuce, bacon, tomato, cheddar cheese, egg and French fries

CHULETAS DE CORDERO (BBQ)/ LAMB CHOPS (BBQ)

PRESA IBÉRICA (BBQ)/ IBERIAN PORK FILLETS (BBQ)

Todas nuestras carnes a la barbacoa se sirven con patatas fritas y verduras al vapor

All our barbecued meats are served with french fries and steamed vegetables

CORDERO ASADO/ ROASTED LAMB

Servido con puré de patatas, espinacas frescas y verduras al vapor/

Served with mashed potatoes, fresh spinach and steamed vegetables

TERNERA CON SALSA STROGONOFF/ BEEF STROGONOFF

Servido con arroz basmati/ Served with basmati rice

POLLO CON SALSA DE CHAMPIÑONES/ CHICKEN WITH MUSHROOM SAUCE

Tiras de pechuga de pollo, salteadas en una cremosa salsa de champiñones/

Chicken breast strips, sauteed in a creamy mushroom sauce

PATO CONFITADO/ DUCK CONFIT

Con salsa de Pedro Ximenez, servido con puré de patatas, frutos secos y verduras al vapor/

With Pedro Ximenez sauce, served with mashed potatoes, nuts and steamed vegetables

SALSAS SAUCES

Salsa de Champiñones	Mushroom sauce	2,50 €
Salsa a la Pimienta	Pepper sauce	2,50 €
Salsa al Roquefort	Roquefort sauce	2,50 €
Salsa Bearnesa	Bearnese sauce	3,00 €

PESCADO/ FISH

DORADA O LUBINA A LA BARBACOA/ GRILLED SEABREAM OR SEA BASS

Servido con verduras al vapor y patatas fritas/ Served with steamed vegetables and French fries

FILETE DE DORADA A LA PLANCHA/ GRILLED FILLET OF SEABREAM

Con salsa de vino blanco, albahaca, tomate cherry y mantequilla servido con arroz basmati y brócoli/

With sauce of white wine, basil, cherry tomatoes and butter, served with basmati rice and broccoli

SALMÓN RELLENO/ FILLED SALMON

Relleno con crema de queso, tomate deshidratado y albahaca, envuelto en láminas de calabacín,

acompañado con puré de patatas y verduras al vapor/ Stuffed with cream cheese, sun-dried

tomato and basil, wrapped in zucchini slices, accompanied with mashed potatoes and steamed

vegetables

DISPONEMOS DE MENÚ INFANTIL WE HAVE A CHILDREN'S MENU



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