



RESTAURANTE ISLA DE LEÓN

PLAZA INGENIERO LA CIERVA, 4 / 11010 CÁDIZ (SPAIN)

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REAT: H-CA-00951
MODALIDAD: CIUDAD

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PALAFOX HOTELES

MENU RESTAURANTE

ISLA DE LEÓN

EN



STARTERS

- Steak tartar, our way, made of indigenous Retinta beef _____ 14 €
- Tomato and watermelon refreshing soup with *mojama* cured tuna from Barbate _____ 8 €
- Grilled vegetables, poached egg with black truffle scent and *romesco* nut-pepper sauce _____ 10 €
- Green salad with king prawns, avocado and fresh soft cheese _____ 12 €
- Red tuna tataki on creamy *ajoblanco* bread-almond-garlic soup with melon _____ 12 €
- Local *Pargo* rock fish made carpaccio and uniquely combined with foie mi-cuit and nougat _____ 14 €
- Loins of marinated mackerel served with the traditional *pirinaca* tomato-onion-pepper salad _____ 9 €



MAIN COURSES

- Local sea bass loin with clams and prawns form *Sanlúcar* _____ 16 €
- Red tuna steak pan fried with rosemary served with *alboronia* Gaditanean ratatouille _____ 16 €
- The unmissable rice with lobster _____ 19 €
- King shrimps lasagna grated with the authentic Payoyo cheese _____ 16 €
- Iberian pork flank steak with its cured ham, onion and potato confit _____ 15 €
- Organic lamb from Olvera, boneless, honey and lemon-thyme scent _____ 18 €
- Retinta local beef entrecote grilled and served with crumbs and creamy roasted potatoes _____ 19 €



DESSERTS

- French toast, caramelized and served with candy cream and frozen Pedro Ximénez _____ 6 €
- Warm chocolate cake with mandarin sorbet _____ 5 €
- Al-Andalus cake made of the traditional *pestiños*, honey-coated fritters _____ 5 €
- Very sweet caramel custard *tocino de ciela*, with two sherry ice creams, Fino and Palo Cortado _____ 6 €
- Solid mojito with white chocolate foam _____ 5 €
- The historic *crepe suzette* with saffron-vanilla ice cream _____ 6 €



SPECIALITIES

- Cured ham from the Huelva Mountain served with tapenade and toasted cottage loaf, 100gr. _____ 16 €
- Selection of local cheeses Payoya goat and mature from Villaluenga del Rosario, 150gr. _____ 10 €
- The unmissable selection of local fried fish *Frito Gaditano* _____ 8 €
- Tiger prawns pan fried in extra virgin olive, mild chilli-garlic scent, 6 pieces _____ 16 €
- Clams cooked in Manzanilla sherry from Sanlúcar, 400gr. _____ 16 €
- Daily catch of local fish, cooked your style. Please ask for available size _____ 18 €



“PONIENTE” MENU

STARTER + MAIN DISH + DESSERT _____ 27 € per person.

INCLUDE BREAD, WINE AND MINERAL WATER



“LEVANTE” TASTING MENU

TWO STARTERS + FISH + MEAT + DESSERT _____ 38 € per person.

INCLUDE BREAD, WINE AND MINERAL WATER

CHEF'S DAILY SELECTION OF INGREDIENTS AND DISHES SERVED FOR THE WHOLE TABLE.
AVAILABLE UNTIL 3.00 PM AND 10.00 PM

ALL PRICES INCLUDE VAT

In compliance with current health and safety regulations, all raw fish is frozen at -20° for 24 hours, and all cooked food is heated to 60° in the centre. Many of our dishes may contain traces of nut, egg, gluten, dairy products, animal fat etc. Please inform us of any food allergy and / or intolerance you may have before ordering. We would be delighted to adapt to your needs.