



# RESTAURANTE ISLA DE LEÓN

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

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MARCH 2018

REAT: H-CA-00951  
MODALIDAD: CIUDAD



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PALAFOX HOTELES

MENU RESTAURANTE

# ISLA DE LEÓN

EN



## STARTERS

Tuna sashimi served with tomato salad (115 gr.) _____	*14,50 €
Pork cheek cannelloni cooked in red wine _____	8,50 €
Meagre fish ceviche served with crisp red onion rings (175 gr.) _____	14,00 €
Endives served with mango, avocado and a yoghurt sauce _____	8,50 €
Langoustines and marinated trout salad _____	10,00 €
Assortment of vegetables served with hummus and tapenade _____	11,50 €
Salmorejo served with pickled tuna flakes and extra-virgin olive oil powder _____	10,00 €
Tuna tartare, served with bitter apple sorbet and samphire greens (115 gr.) _____	*14,50 €
Homemade terrine of foie, served with sweetmeats and sherry essences _____	12,50 €



## MAIN DISHES

Creamed rice with squid and small clams _____	12,50 €
Local beef jowls braised in an Oloroso sherry sauce (300 gr.) _____	13,75 €
Grilled baby squid, served with black garlic mayonnaise and baby broad beans with ham (300 gr.) ____	* *25,00 €
Grilled gilthead bream served with clams and red pepper sauce (500 gr.) _____	15,75 €
“Fideuá” noodles with baby squid, langoustines and traditional garlic mayonnaise _____	12,50 €
Cod fillet, “charcoal” sea salt, payoyo cheese, apples and pine nuts (200 gr.) _____	*24,00 €
Game fowl breast fillet stuffed with langoustines and served in deglazed sauce (200 gr.) _____	12,00 €
Pasta fresca sautéed with squid and king prawns, scallops in an Oloroso wine sauce _____	12,50 €
Steamed hake steak served with celeriac purée and sea lettuce emulsion (350 gr.) ____	*24,50 €



## DESSERTS

Tiramisu bathed in coffee and orange _____	8,45 €
Condensed milk crème caramel served with ground chocolate wafer biscuits _____	5,50 €
Melon in white vermouth and celery sorbet served with Greek yoghurt _____	7,50 €
Fresh fruit mosaic with freeze-dried strawberries and red fruit sorbet _____	5,50 €
Nougat mousse with Pedro Ximénez and Malaga raisins _____	8,45 €
Bread served with olive oil and chocolate _____	5,50 €
Local cheese, quince jelly, shoots and mixed nuts _____	8,45 €
Pear cheesecake served on a bed of pistachios and berry fruits _____	7,50 €
French toast served with Baileys soup _____	7,50 €

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.



## RECOMMENDATIONS

Clams cooked in Sanlúcar manzanilla wine (500 gr.) _____	16,00 €
Local beef entrecôte steak, selected by our chefs, cooked on the grill with flakes of smoked salt (350 gr.) _____	24,50 €
Freshly caught meagre fish cooked in sherry with clams, langoustines and sea asparagus (400 gr.) _____	24,00 €
Homemade cod and seaweed croquettes (10 pcs) _____	12,00 €
Huelva ham served with toasted farmhouse bread and spiced tomato (100 gr.) _____	20,00 €
Estuary-caught langoustines (250 gr.) _____	16,00 €
Freshly caught fish of the day baked in salt or cooked in a garlic and parsley sauce (by weight / kg) _____	75,00 €
Fried baby squid served with squid ink jelly (200 gr.) _____	18,00 €
Mature Payoya goat’s cheese from Villaluenga del Rosario (200 gr.) _____	14,50 €
Shrimp and seaweed fritters (4 pcs) _____	10,00 €



## “PONIENTE” MENU

STARTER + MAIN DISH + DESSERT \_\_\_\_\_ 29 € per person.

MENUS INCLUDE BREAD, DESERT, WINE AND MINERAL WATER



## “LEVANTE” TASTING MENU

TWO STARTERS + FISH + MEAT + DESSERT \_\_\_\_\_ 39 € per person.

MENUS INCLUDE BREAD, DESERT, 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

INCLUDES BREAD, WINE AND MINERAL WATER.

IF YOU SELECT A PONIENTE OR LEVANTE MENU, THE DISHES MARKED  
\* HAVE A 2.00 € SUPPLEMENT PER DISH AND THE DISHES MARKED  
\*\* HAVE A 3.00€ SUPPLEMENT PER DISH ON THE PRICE OF THE MENU.

