

# Cristina Oria

## OUR FOIE

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| Our special mi cuit foie with two kind of wine jellies and raisin and walnut bread _____ | 18,90 € |
| We recommed pairing the foie gras with a glass of sweet white wine D. O. Sauternes _____ | 7,00 €  |
| <i>R</i> Caramelized onion tart with foie mi cuit and parmesan _____                     | 12,90 € |

## OUR BOARDS

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| Cristal bread sticks with tomate paste and tomato olive oil _____                    | 3,90 €  |
| *Extra bellota ham _____   | 3,90 €  |
| Salmon board, cooked in two different ways, with blinis, dill sauce and butter _____ | 16,90 € |

## TO SHARE

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| Ham & truffle cheese toastie _____                                     | 8,90 €  |
| <i>R</i> Loin and comte cheese toastie _____                           | 8,90 €  |
| <i>R</i> Focaccia with truffle mortadela and parmesan cheese _____     | 8,90 €  |
| <i>R</i> Espelt & whole wheat toast avocado, pomegranate & seeds _____ | 5,90 €  |
| *Extra of poached egg _____  | 1,60 €  |
| <i>R</i> Roast beef toast with mayo, mustardat and honey sause _____   | 8,90 €  |
| Bellota ham croquettes (6 units) _____                                 | 10,90 € |
| Mini hot croissant with iberico ham _____                              | 3,90 €  |
| Spanish potato tortilla with eggplant and truffle _____                | 9,90 €  |
| Vegetable tarte tatin with honey _____                                 | 8,90 €  |
| Duck and vegetable gyozas with soy _____                               | 6,90 €  |
| <i>R</i> Ensaladilla CO _____  | 8,90 €  |

## SALADS, VEGETABLES AND SOUPS

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| Tomate and avocado tartar _____  | 13,90 € |
| Asparagus tartar with artichokes, dill oil and parmesan cheese _____               | 15,90 € |
| Caesar salad CO with chicken _____   | 14,90 € |
| <i>R</i> Special CO burrata salad (pasteurized milk) _____                         | 15,90 € |
| Quinoa ecosalad with chicken, avocado, radishes, corn, tomato and cucumber _____   | 14,90 € |
| <i>R</i> Salmon salad with spinach and poached egg _____                           | 15,90 € |
| Lentils with vegetables and curry _____  | 7,90 €  |
| Pumpkin cream with ravioli <i>Garofalo</i> stuffed with truffle and parmesan _____ | 9,90 €  |
| Traditional fabada _____   | 13,99 € |
| Cocido broth _____   | 3,90 €  |

## BREAD AND SNACKS

2,60 €

This service will always be served, if you do not wish to let the team know

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## SECONDS PLATES

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| <i>R</i> Medium cheeseburger with special sauce CO (big + 2 €)  | 12,90 € |
| Medium burger with foie gras (big + 2€)   | 12,90 € |
| <i>R</i> Ravioli stuffed with ricotta, spinach and lemon <i>Garofalo</i> al burro e salvia <b>NEW</b> | 12,90 € |
| Pasta carbonara <i>Garofalo</i>   | 14,90 € |
| Fettuccini with truffle, cheese and egg <b>NEW</b>  | 28,99 € |
| <i>R</i> Duck magret with shallot sauce and<br>Raspberry jam with mashed sweet potato and salad       | 18,90 € |
| <i>R</i> Chicken breast filled with foie gras, caramelized onion and apple                            | 18,90 € |
| <i>R</i> Moroccan chicken pie   | 16,90 € |
| Sirloin Mi-Venaison served with caramelized red peppers and mushroom parmentier                       | 24,90 € |
| Steak tartar with fried potatoes (extra foie gras flakes + 2 €)                                       | 22,90 € |
| <i>R</i> Meat balls with red wine sauce and potatoes  | 16,90 € |
| Almadra tuna tataki with avocado and tomato   | 22,90 € |
| Fish and chips  | 18,90 € |
| Baked salmon marinated with soy and ginger with carrot and courgette spaghetti                        | 19,90 € |
| Shrimp with red curry and white rice  | 16,90 € |
| Beef cheeks in red wine with sweet potato puree   | 18,90 € |
| Mellow lamb rack roasted at low temperature in its own juice with fine herbs <b>NEW</b>               | 24,90 € |

## KIDS MENU

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| Chicken fingers with fries, scoop of ice cream and gift CO | 14,90 € |
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