

HOYO19
RESTAURANT

VAT included

*Allergen information available on request.
Please inform your waiter of any allergies or food intolerances.*

According with the current Sanitary Regulations (Royal Decree 1420/2006), this establishment guarantees that products of raw fish or those that by their elaboration process have not received a enough heat treatment at the middle of the product have been frozen according to the law. If needed, please ask our staff before ordering any product.

desserts

Traditional <i>Tarte Tatin</i> with vanilla ice cream	8.50
Goat cheese & red berry cheese cake	7.50
Chocolate <i>coulant</i> with ice cream	8.00
Pineapple <i>carpaccio</i> served with seasonal fruits	7.00

starters

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Homemade croquettes (4 units)	9.00
Fried potatoes <i>bravas</i> with a spicy tomato sauce	7.50
Smoked sardine served on a crisp toast with a tomato jam and a basil cream cheese (4 units)	11.50
Traditional salmorejo served with crispy bread, Iberian ham, hard-boiled egg and an olive oil caviar	9.50
HOYO19 green salad, bound in a citric sauce of summer fruits with sugar and curry coated pumpkin seeds	12.50
Classic Caesar salad with <i>crôutons</i> and a turmeric dressing	11.00
Smoked cod served with fresh rocket, tomato confit and a black olive salt	13.50
Assorted hummus dips served with caramelised honey pita bread, black sesame seeds and vegetable crudités	12.50
Traditional broken fried eggs, chipped potatoes and <i>Serrano</i> ham	7.50
Iberian serrano ham with toasted <i>pan de cristal</i> bread and fresh grated tomato	21.00
<i>Vitello Tonnato</i> , served with green leaves and capers	15.50

pasta & rices

Pasta salad with a pesto sauce, confit tomatos and fresh <i>burrata</i>	14.50
Pumpkin <i>ravioli</i> served with butter, sage and cherry tomatos	12.00
<i>Tagliatelle</i> in a truffle sauce with parmesan cheese and vegetables	13.30
Chef's daily <i>risotto</i>	16.00

meat

All our meats are made in a wood-fired oven

Classic beef burger with caramelized onions and fries	12.50
Beef fillet <i>steak tartar</i> , served on a crisp bake, with sliced pear and drizzled with light <i>Kimchee</i> sauce	19.00
Beef fillet served with rustic garlic potato, parsley and mushroom sauce	23.00
Duck breast served with creamed carrot, a <i>hoisin</i> sauce and fennel salad	18.50
Iberian pork served with sautéed spinach, raisins and pine kernals	22.00

fish

Fresh salmon strips seasoned with orange and soy and served with diced red onion and a yellow <i>Aji</i> sauce	16.50
Gilt-head <i>ceviche</i> served with a coconut milk sauce and banana crisps	16.50
Baked gilt-head served with a quinoa salad, cucumber, cherry tomatoes and bound in a spicy soy sauce	17.50
Sole <i>meunière</i>	16.00

kids menu

Pasta with tomato sauce	7.00
Breadcrumbs chicken breast with fries	8.00