

HOYO19
RESTAURANT

Prices in euros (€). 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.

cold starters

Seasonal salad: sardines, endives, red peppers, artichokes and a honey mustard vinaigrette	13.00
HOYO19 Caesar salad: Breaded chicken, croutons, cherry tomatoes, parmesan cheese and Caesar sauce	12.00
Hand chopped beef fillet (100 g) steak tartar with a pastry crisp and apple	12.50
<i>Jamón ibérico</i> (90 g) with cristal bread and shredded tomato	25.00
Smoked sardine toast with a tomato marmalade, cheese and basil cream (4 units)	11.50

hot starters

Artichoke with a spicy <i>romesco</i> sauce (1 unit)	3.00
HOYO19 spicy fried potatoes	8.50
Homemade croquettes (6 units)	10.00
Upside down fried egg with wild mushrooms, spanish ham shavings and a straw potato nest	8.50
Deep fried calamari with a strawberry sweet chili sauce	18.00
Grilled octopus with a <i>sobrasada parmentier</i>	21.00

pasta & rices

Chefs special rice dish of the day (price per person, minimum 2 persons)	18.00
<i>Linguini</i> with a thai bolognaise sauce	15.00
Farm chicken <i>cannelloni</i> with a <i>foie bechamel</i> and parmesan cheese	15.00

meat

Our meat cuts are cooked in a wood burning oven and served with a mashed potato garnish

Black Angus fillet steak (250 g) with a foie escalope and a sweet Pedro Ximénez wine jus	28.50
Black Angus entrecote (350 g)	31.00
Iberian pork fillet	20.50
Wagyu beef burger with caramelized onions and homemade chipped potatoes	15.00
Slow cooked lamb shoulder (1 Kg) wiht final roast in the Jospier oven	31.00

fish

Our fish dishes are served with sliced potatoes, peppers and onion

Ask for our daily catch



Chef's suggestion

Baked John Dory fish with a citrus velouté sauce	72€/Kg
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sides

Tomato, avocado, onion and lettuce salad	4.00
Homemade local chipped potatoes	4.00
Cous cous with dried fruits and raisins	4.00
Grilled onion, aubergine and red peppers	4.50

kids menu

Pasta with tomato sauce	7.00
Breadcrumbs chicken breast with fries	8.00

desserts

Cheesecake	7.50
<i>Crema Catalana</i> foam with caramelized pineapple and red pepper	7.00
Chocolate soufflé with a mango ice cream	8.00
<i>Tarte Tatin</i> with a vanilla ice cream	8.50
<i>Tiramisù</i>	7.50
Dessert selection (price per person, minimum 2 persons)	7.00