



























Escorpio

restaurante

OUR SELECTED PRODUCTS

1. Scallop au Gratin served in its Shell with Sea Urchin Caviar    9.50 €
2. Cod Tempura with Tartar Sauce     9.50 €
3. Russian Salad with Tuna     9.50 €
4. Tower of Mozzarella di Buffala with King Prawns and Avocado    10.50 €
5. Classic Beef Carpaccio  10.50 €
6. Marinated Norwegian Salmon Tartar with Mango and Avocado   12.00 €
7. King Prawns Pil Pil  12.00 €
8. Tuna Tataki    14.00 €
9. Foie Gras with Caramelized Apple and Pineapple 14.00 €
10. Seafood Salad Lobster, Shrimp and King Prawn      18.00 €



Gluten



Nuts



SoyBeans



Celery



Molluscs



Sulfites



Mustard



Egg



Peanut



Fish



Lupin



Crustaceans



Milk



Sesam

V.A.T INCLUDED

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SALADS

11. Warm Salad of Squid and Bacon   11.50 €
12. Tropical Salad with King Prawns     12.00 €
13. Salad of Foie Gras cooked in Port with Iberian Ham, Pine nuts and a Sweet Vinaigrette  12.00 €






IBERIAN

14. Spanish Matured Ewe's milk "Manchego Cheese"  13.50 €
15. Iberian Acorn Ham (Blackfoot) 19,50 €

STEWES

16. Minestrone Soup with Seasonable Vegetables 9.00 €
17. White Asturian Bean Stew  12.00 €
18. White Asturian Beans with Gallician Clams   12.00 €
19. Lobster Bouillabaisse    12.00 €

PASTA

20. Pappardelle in Red Pesto with grilled Scallops    11.50 €
21. Risotto with "Death's Trumpet" Mushrooms and Ham Shavings   12.00 €



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FROM THE SEA

22. Grilled Galician Hake with Oven Roasted Vegetables   18.00 €
23. Monkfish in Sherry with Mushrooms and Clams    18.00 €
24. Poached or Grilled Salmon on a Saffron Sauce   18.00 €
25. Cod au Gratin with a Tomato, Prune and Pine nut Confit    19.00 €
26. Turbot Fillet with Sea Urchin Caviar Sauce    22.00 €
27. Salt Coated Sea Bass   22.00 €
28. Gourmet Seafood Paella (min 2p.)   49.00 €
- (Lobster, Red Shrimp, King Tiger Prawns, Squid, King Prawns, Sea Urchin Caviar)

All our fish can be prepared either in the oven “HORNO” or grilled “BRASA”

PLEASE NOTE: Our side courses may contain allergens, please ask the waiter.



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OUR MEATS

- | | | |
|---|---|---------|
| 29. Chicken Kiev with Wild Rice and Broccoli |    | 15.95 € |
| 30. Oxtail Meatballs |    | 15.95 € |
| 31. Irish Barbecue Ribs with Vegetables and Fried Potatoes | | 16.50 € |
| 32. Pork Sirloin in Pedro Jiménez with Prunes and Pine nuts |  | 16.50 € |
| 33. Steak Tartar |   | 17.90 € |
| 34. Charcoal Grilled Suckling Lamb Chops | | 18.50 € |
| 35. Braised Sirloin with Spanish Potatoes and Vegetables | | 19.00 € |
| 36. Grilled or Au Proive Fillet Steak |  | 21.50 € |
| 37. Oven Roasted Suckling Lamb | | 22.00 € |
| 38. Sirloin Steak "Rosini" With Foie Gras and Port wine Reduction |  | 24.50 € |
| 39. Galician Ribeye Steak "Lomo Alto Chuleton" (500g) | | 25.00 € |
| 40. Chateaubriand "Béarnaise Sauce" (min 2p.) |   | 44.00 € |
| 41. Salt Coated Fillet of Beef (min 2p.) | | 44.00 € |

* Bread Service 1.50 €

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V.A.T INCLUDED