



VOLVORETA
restaurante

Volvoreta Gastronómico

Snacks

100% Acorn-fed Pedroches Iberian ham with crispy bread and “tumaca”

“Vicente Pastor Gran Reserva” Zamoran cheese

Cantabrian anchovies, cheese in spicy pickle and pepper cream

Starters

Grilled octopus with “Pimentón de la Vera” paprika cream, chili caramel, potato web and wasabi powder

Pork tenderloin Tacos “Al pastor” style

Fish

Grilled sea bass, cauliflower cream, warm pickled vegetables and mushroom sauce with algae

Meat

Beef sirloin, beetroot, black garlic, coriander root and cream of mature cheese

Dessert

French toast, liquor, crumble and fresh milk ice-cream

Mignardises

Coffee or tea

67€ - 87€ with pairing

Only full tables

Due to the length of our menus and the time required to enjoy them fully, we will only take orders until 15:30h for lunch service and until 22:30h for dinner service. Outside of this timetable à la carte dishes are available. Menus will only be served for the entire table.

À la carte dishes may contain different allergens due to their ingredients and elaboration. To identify them we have available a menu with the specific ingredients of each and every dish.

If you have any kind of food intolerance, let us know and we will change the way the dishes are made so you can tolerate them



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Volvoreta Experiences

Snacks

100% Acorn-fed Pedroches Iberian ham with crispy bread and "tumaca"

"Vicente Pastor Gran Reserva" Zamoran cheese

Cantabrian anchovies, cheese in spicy pickle and pepper cream

Startes

Sea urchins with creamy potato and bone marrow

Pork tenderloin tacos "Al pastor" style

Pescados

Line-caught hake, Salicornia and cockles with spinach cream and plankton

Wild turbot with lemon purée, soufflé potato, tosaka seaweed and teriyaki sauce

Meat

Venison loin with shitake mushroom, strawberry tartare, freeze-dried sweetcorn, orange sauce, mango and habanero chil

Beef sirloin, beetroot, black garlic, coriander root and cream of mature cheese

Dessert

Almond fine sponge cake, passion fruit and strawberry ice-cream

French toast, liquor, crumble and fresh milk ice-cream

Mignardises

Café o té

87€ - 118€ with pairing

Onl full tables

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Cold Starters

100% Acorn-fed Pedroches Iberian ham with crispy bread and "tumaca"	32 €
"Vicente Pastor Gran Reserva" Zamoran cheese	16 €
Selection of game cold meat with its own pâté on wheat toastie	21 €
Cantabrian anchovies, cheese in spicy pickle and roast pepper cream	19 €
Iberian loin carpaccio with cherry, tarragon mustard, chipotle pepper sauce, fried quinoa and pickled vegetables	19 €
Red tuna tartare with whipped tomato and Malaga white garlic mousse	22 €
Green leaves, semi-mature Cabezuela cheese, tapenade, crunchy carrot, cherry tomatoes and raspberry vinaigrette	18 €
Warm grilled octopus salad, cherry tomatoes, green asparagus, sugar coated wild mushroom and mango vinaigrette	19 €
Shrimp, sea bass and scallop Peruvian ceviche, orange juice, habanero chilli, pisco and guava foam	21 €
Caviar Paris 1925 with charcoal crackers and seasoned butter	39 €

Appetizer, bread and service 4€/p.p

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Hot Starters

Eurostars Madrid Tower 10th anniversary dish

Grilled bone marrow and wagyu beef Tacos 23 €

Grilled octopus with "Pimentón de la Vera" paprika cream, chili caramel, potato web and wasabi powder 24 €

Vegetable tempura with black sesame seeds and soya 18 €

Lightly boiled free range egg, iberian pork farinato sausage, whipped potato and crispy onion 17 €

Grilled sweetbreads, stewed wild mushrooms, 100% acorn-fed Pedroches Iberian ham with toast 19 €

Pork tenderloin tacos "Al pastor" style 18 €

Scallop and king prawns rice with lime emulsion 21 €

Rice with stir-fried vegetables, wild mushrooms, pine-nuts and soy sauce 17 €

Soups and Stews

Consommé with salmon and rice noodles 17 €

Chickpeas with wild mushrooms and 100% acorn-fed Pedroches Iberian ham 18 €

Chef's style tripe 19 €

Appetizer, bread and service 4€/p.p

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Fish

Line-caught hake, Salicornia and cockles with spinach cream and plankton 27 €

Wild turbot with lemon purée, soufflé potato, tosaka seaweed and teriyaki sauce 31 €

Grilled sea bass, cauliflower cream, warm pickled vegetables and mushroom sauce with algae 28 €

Red tuna tataki, avocado, sweetcorn, garlic chips, half-dried cherry tomato and warm Bilbaína sauce 32 €

Meat

Grilled Iberian wild boar with sweet and sour red onion, thyme potato and apple sauce with aromatic herbs 26 €

Beef sirloin, beetroot, black garlic, coriander root and cream of mature cheese 31 €

“Rubia Gallega veal” steak tartare, chipotle emulsion and toast made with crispy bread 25 €

Venison loin with shitake mushroom, strawberry tartare, freeze-dried sweetcorn, orange sauce, mango and habanero chili 28 €

Beef loin with rissole potatoes, roast peppers and “chilichurri” sauce 35 €

Appetizer, bread and service 4€/p.p

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Desserts

Dulce de leche with almond millefeuille and vanilla ice-cream	9 €
French toast, liquor, crumble and fresh milk ice-cream	9 €
Almond fine sponge cake, passion fruit and strawberry ice-cream	9 €
Rice Pudding	8 €
Guanaja chocolate coulant with raspberry ice-cream*	11 €

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**Guanaja chocolate coulant with raspberry ice-cream take approximately 10 minutes to make*

Appetizer, bread and service 4€/p.p

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