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.

---

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
Volvoreta Experiences

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

“Vicente Pastor Gran Reserva” Zamorán 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 shiitake mushroom, strawberry tartare, freeze-dried sweetcorn, orange sauce, mango and habanero chilli

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

*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*
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

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.
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

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.
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.

### Fish

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Line-caught hake, Salicornia and cockles with spinach cream and plankton</td>
<td>27 €</td>
</tr>
<tr>
<td>Wild turbot with lemon purée, soufflé potato, tosaka seaweed and teriyaki sauce</td>
<td>31 €</td>
</tr>
<tr>
<td>Grilled sea bass, cauliflower cream, warm pickled vegetables and mushroom sauce with algae</td>
<td>28 €</td>
</tr>
<tr>
<td>Red tuna tataki, avocado, sweetcorn, garlic chips, half-dried cherry tomato and warm Bilbaina sauce</td>
<td>32 €</td>
</tr>
</tbody>
</table>

### Meat

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Iberian wild boar with sweet and sour red onion, thyme potato and apple sauce with aromatic herbs</td>
<td>26 €</td>
</tr>
<tr>
<td>Beef sirloin, beetroot, black garlic, coriander root and cream of mature cheese</td>
<td>31 €</td>
</tr>
<tr>
<td>“Rubia Gallega veal” steak tartare, chipotle emulsion and toast made with crispy bread</td>
<td>25 €</td>
</tr>
<tr>
<td>Venison loin with shiitake mushroom, strawberry tartare, freeze-dried sweetcorn, orange sauce, mango and habanero chili</td>
<td>28 €</td>
</tr>
<tr>
<td>Beef loin with rissole potatoes, roast peppers and “chilichurri” sauce</td>
<td>35 €</td>
</tr>
</tbody>
</table>
## Desserts

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dulce de leche with almond millefeuille and vanilla ice-cream</td>
<td>9 €</td>
</tr>
<tr>
<td>French toast, liquor, crumble and fresh milk ice-cream</td>
<td>9 €</td>
</tr>
<tr>
<td>Almond fine sponge cake, passion fruit and strawberry ice-cream</td>
<td>9 €</td>
</tr>
<tr>
<td>Rice Pudding</td>
<td>8 €</td>
</tr>
<tr>
<td>Guanaja chocolate coulant with raspberry ice-cream*</td>
<td>11 €</td>
</tr>
</tbody>
</table>

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

---

*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.*