



STARTERS & TO SHARE

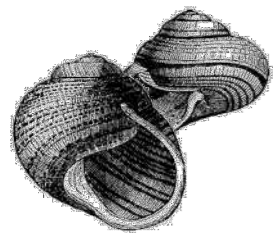
Gazpacho "La Peñuela" 12 €



Escargot à la bourguignonne 16 €

Quail lollipops with peking sauce 14 €

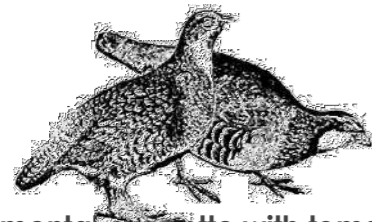
Iberian acorn-fed ham with tomato bread 24 €



Foie gras de canard mi-cuit frais maison 17 €

Poultry shells and mushrooms confit gratin 14 €

Fisgón duck confit rolls (4 units) 15 €

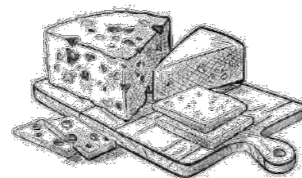


Truffle and emmental omelette with tomato bread 15 €

Italian mortadella with truffle oil and grissini 14 €

Spicy chicken samoa with vegetables and sweet and sour sauce 13 €

Table of cheeses by the cut with crackers 15 €



Homemade croquettes (4 units) 11 €

Semi-curdled tender garlic omelet accompanied by French fries and romesco sauce 15 €

Toque de Sal

- CHAMBERÍ -

spring - summer 2024

MEAT

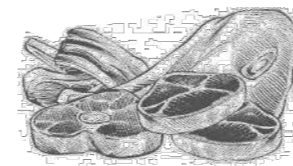
Steak tartare* 18 €

Toque de Sal Burger* 16 €

Mustard or grilled sirloin* 19 €

Roast beef traditional recipe 18 €

Veal entrecôte with padrón peppers* 18 €



*Includes SIDE with which you want to accompany

More SIDES:

home french fries, mashed potatoes, green salad 6 €

FISH

Warm pickled tuna in its traditional recipe 19 €

Bacalao dorado 18 €



Marinated salmon with green asparagus and poached egg 17 €

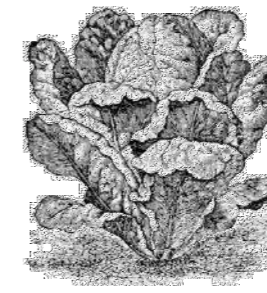
Fresh cockle and grouper ceviche 18 €

Grilled squid with avocado bed 19 €



Vegetable leek cannelloni stuffed with scorpion fish 18 €

Grilled sea bass with roasted vegetables 17 €



Warm green bean, edamame and avocado salad with an Asian touch 16 €

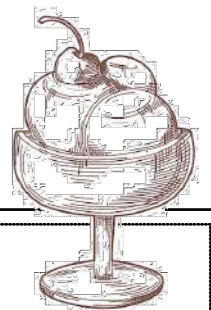
Lab Khai: the best salad in the world 16 €

Partridge salad with vinaigrette oil and pomegranate arils 17 €



Fresh burrata on sicilian caponata timbale 16 €

Tuscan Pesto Rigatoni Salad with tomato in oil and Parmesan flakes 15 €

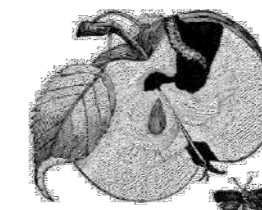


DESSERTS

Chocolate mousse with a touch of salt 8 €

Strawberries Romanoff 9 €

Apple pie (5 minutes) 10 €



Half board of cheeses by the cut with crackers 9 €

Ice creams (chocolate, vanilla or nougat) 6 €

Lemon or mojito sorbet 6 €

Homemade pie of the day 8 €

