

COMIDA/FOOD

APERITIVO

**Bol de Patatas Fritas Trufa y Pamigiano / Bowl of truffle
pamigiano chips★**



Bol de Patatas Fritas / Bowl of chips

Bol de Corso Bravas / Bowl of Corso's bravas potatoes
Patatas Fritas con Salsa de Trufa y Siracha / Chips with
truffle sauce and sriracha.



Tapa de Mortadella DOP / Tapa of PDO mortadella
Servido con palitos de pan / Served with breadsticks

Tacos Parmigiano / Parmigiano chunks



Olivas / Olives

Aceitunas verdes sicilianas dulces / Sweet Sicilian green
olives

**Halal Chicken Stripes (Siracha o BBQ) / Halal chicken strips
(sriracha or BBQ)**



Pechuga de pollo halal cuidadosamente rebozada en tiras
/ Gently battered halal chicken breast in strips.

ANTIPASTI

Parmigiana Chic / Chic Parmigiana

Berenjena con salsa de tomate, provolone, parmigiano y
albahaca / Aubergine with tomato sauce, provolone,
parmigiano, basil and a ball of burrata



**Mortadella DOP recién cortada / Freshly sliced PDO
mortadella**



Acompañada de olivas, parmigiano y pan de focaccia /
Served with olives, parmigiano and focaccia.

Burrata al Pepito

Cremosa burrata de 150 g con peperonata y tomates
sicilianos / 150 g of creamy burrata with peperonata and
Sicilian tomatoes



Ensalada Rimini / Rimini salad

Lechuga, tomates sicilianos, huevo, judía verde, anchoas DOP, atún y salsa Harry / Lettuce, Sicilian tomatoes, hard-boiled egg, green beans, PDO anchovies, tuna and Harry's sauce.



Parmigiana Clásica / Classic Parmigiana ★

Berenjena con salsa de tomate, provolone, parmigiano y albahaca / Fried aubergine with tomato sauce, provolone, parmigiano and basil.



Poke de Salmón / Salmon Poke

Tartar sobre arroz o quinoa (+ 1,50) y acompañado de aguacate, maracuyá y cebolla crujiente / Salmon tartare served on a bed of rice or quinoa (+ 1.50) with avocado, passion fruit and crispy onion.



Ensalada Cabra e Arancia / Goat cheese and orange salad

Queso de Cabra con naranja, hinojo encurtido, rúcula, lechuga y nueces / Goat cheese with orange, pickled fennel, arugula, lettuce and walnuts



Carpaccio di bue

Lomo de buey macerado y cortado fino, con rúcula y parmigiano / Thinly sliced marinated beef tenderloin with arugula and parmigiano.



Poke Vegano de Remolacha / Vegan beetroot poke

Tartar de remolacha sobre arroz o quinoa (+1,50) y acompañado de aguacate, maracuyá y cebolla crujiente. / Beetroot tartare served on a bed of rice or quinoa (+ 1.50) with avocado, passion fruit and crispy onion



Ensalada Cesare / Caesar salad

Pollo halal, lechuga viva, salsa cesar, picatostes y parmigiano / Halal chicken, living lettuce, Caesar dressing, croutons and parmigiano.



PRINCIPALES / MAINS

Tagliata di Pezzata Rossa

Entrecot de vaca del Veneto (400 gr), con ensalada de rúcula y parmigiano / Entrecôte of Veneto beef (400 g) served with arugula and parmigiano salad



Classic Cotoletta di Pollo

Pechuga de pollo halal rebozada / Battered halal chicken breast



Cotoletta di Pollo Chic / Chic cotoletta di pollo

Pechuga de pollo halal rebozada (con burrata y tomate) / Battered halal chicken breast (with burrata and tomato).



Cotoletta di Pollo Fashion / Fashion cotoletta di pollo

Pechuga de pollo halal rebozada (con huevo y trufa) / Battered halal chicken breast with egg and truffle



Piccata di Pollo ★

Pollo deshuesado a la plancha con mantequilla, limón y alcaparras / Grilled boneless chicken with butter, lemon and capers.



Salmón alla Arancia

Salmón a la plancha con coulise de naranja / Grilled salmon with orange coulis



Risotto de Temporada / Seasonal risotto

Arroz, caldo, mantequilla, parmigiano e ingredientes frescos de temporada / Rice, broth, butter, parmigiano and fresh seasonal ingredients.



CORSO BURGERS

Halal Spicy Crunchy Chicken / Spicy Halal Crunchy Chicken

Pollo halal rebozado en brioche, queso cheddar, cebolla encurtida y salsa Siracha / Batter-fried Halal chicken served on brioche with cheddar cheese, pickled onion and siracha.



Veggie Burger

Frijoles, remolacha y arroz integral en brioche con cheddar, cebolla encurtida y nuestra salsa Dandy / Beans, beetroot and brown rice served on brioche with cheddar, pickled onion and our Dandy sauce.



Famosa Dandy Cheeseburger / Famous Dandy cheeseburger ★

Vaca ecológica en brioche con cheddar, cebolla encurtida y salsa Dandy. Doble carne + 4 - Beicon + 2 / Organic beef served on brioche with cheddar, pickled onion and Dandy sauce. Double patty + 4 - Bacon + 2



Halal Crunchy Chicken / Crispy halal chicken

Pollo halal rebozado en brioche queso cheddar, cebolla encurtida y salsa Dandy / Batter-fried halal chicken in brioche with cheddar cheese, pickled onion and Dandy sauce.



Kabron Burger

Vaca ecológica en brioche con queso de cabra, confitura higo, rúcula y salsa Dandy / Organic beef on brioche with goat cheese, fig confit, rocket & Dandy sauce.



PASTA

Servicio hasta las 17:30 (Opción sin Gluten +2,50) / Served until 5:30 pm (gluten free +2.50)

Lasagna Nostra / Our lasagne

Capas de pasta fresca rellenas de ragù, parmigiano y bechamel / Layers of fresh pasta filled with ragout, parmesan and béchamel.



Fettuccine al Ragù

Pasta larga con salsa de tomate y ternera cocinada durante 12 h con queso parmigiano / Fettuccine with veal-tomato sauce simmered for 12 hours, served with parmigiano



Tagliatelle Supercarbonara

Con huevo, guanciale y ricotta / With egg, guanciale and ricotta.



Ravioli al antojo del chef / Chef's whimsy ravioli

Pregunta por la última idea del chef / Ask about our chef's latest creation.



Tagliatelle Supercarbonara Trufa / Truffle Tagliatelle

Supercarbonara

Con huevo, guanciale y ricotta / With egg, guanciale and ricotta.



Spaghetti al Pistacchio ★

Con anchoas de L'Escala, tomates sicilianos, albahaca y pistachos / With anchovies from l'Escala, Sicilian tomatoes, basil, parmigiano and pistachios



Gnocchi alla Vodka en Bowl de Pizza / Gnocchi alla vodka in a pizza bowl

Cremosa salsa de tomate con nata y vodka (opción sin vodka), grana y toques de stracciatella / Creamy tomato sauce with cream and vodka (also available without vodka), parmigiano and a hint of stracciatella.



Spaghetti Carabineros y Cefalópodos / Cardinal prawn and cephalopod spaghetti

Pasta con reducción de Gambas Carabineros, Pulpo y Calamar / Pasta with prawn reduction, cardinal prawns, octopus and squid



PIZZA CORSOCONTEMPORANEA / CORSO'S MODERN PIZZAS

Vegetal

Cremosa salsa de alcachofa con fior di latte, pimientos, tomate, berenjena, zataar y tahini / Creamy artichoke sauce with fior di latte mozzarella, roasted pepper, tomatoes, aubergine, za'atar and tahini.



Tonno

Cremosa salsa de tomate San Marzano con fior di latte, ventresca de atún y salsa tonnata / Smooth San Marzano tomato sauce with fior di latte mozzarella, tuna belly and tonnato sauce.



TartuFotis

Nata con fior di latte, provolone y trufa negra / Cream with fior di latte mozzarella, provolone and black truffle.



Margherita★

Cremosa salsa de tomate San Marzano con fior di latte y albahaca / Smooth San Marzano tomato sauce with fior di latte mozzarella and basil.



Ibérica

Cremosa salsa de tomate San Marzano con fior di latte y una capa de jamón ibérico / Smooth San Marzano tomato sauce with fior di latte mozzarella and a layer of cured Iberian ham



Mallorca-Calabria

Cremosa salsa de tomate San Marzano con queso de cabra, fior di latte nduja (sobrasada), miel y pistachos / Smooth San Marzano tomato sauce with goat cheese, fior di latte mozzarella, nduja (typical Calabrian soft spicy pork sausage), honey and pistachios



Diavola

Cremosa salsa de tomate San Marzano con fior di latte, salami DOP y ajo / Smooth San Marzano tomato sauce with fior di latte mozzarella, PDO salami and garlic.



Chic

Cremosa salsa de tomate San Marzano con burrata, fior di latte, tomates sicilianos y rúcula / Smooth San Marzano tomato sauce with burrata, fior di latte mozzarella, Sicilian tomatoes and arugula



Carbonara

Base blanca, crema de yema y pecorino con guanciale frito y tomillo fresco / White pizza with egg yolk and pecorino, fried guanciale and fresh thyme.



Marinara

Cremosa salsa de tomate San Marzano con anchoas de L'Escala, olivas y ajo / Smooth San Marzano tomato sauce with anchovies from l'Escala, olives and garlic.



Fighetto

Cremosa salsa de tomate San Marzano con queso de cabra, fior di latte bacon, cebolla y confitura de higo / Smooth San Marzano tomato sauce with goat cheese, fior di latte mozzarella, bacon, onion and fig confit.



DOLCE

Tiramisù / Tiramisu

Mascarpone, espresso, crema de huevo, chocolate y savoyardi / Mascarpone, espresso, egg cream, chocolate and grated sponge cake fingers



Piña / Pineapple

Piña troceada en almíbar de menta y jengibre, con helado de vainilla / Fresh pineapple chunks in mint & ginger syrup with ice cream

Tiramisù di pistachio

Mascarpone, espresso, crema de huevo, chocolate y savoyardi (con pistacho) / Mascarpone, espresso, egg cream, chocolate and grated sponge cake fingers (with pistachio)



Il Corso Lemon Pie ★

Cremosa crema de limón natural, nata y virutas de chocolate

Crepe relleno con helado / Crepe filled with gelato

Con Nutella o Dulce de Leche o Pistachio +1 / With Nutella, dulce de leche or pistachio + 1



Affogato

Café (Coffe) 6 / Chocolate 7,50 / Limocello 8,50 / Valenciano 7,50 Helado ahogado en café, chocolate caliente, limoncello o zumo de naranja / Vanilla gelato drowned in espresso, chocolate sauce, limoncello or orange juice



Gelato y Sorbetto Italiano / Italian gelato and sorbetto

Tarrina 6,50 / Brioche 8,50 2 bolas - Sabores varios / 2 scoops – assortment of flavour



ConCheeseCake

La famosa tarta de queso de nuestra suegra Conchi / Our mother-in-law Conchi's famous cheesecake



Pizza Roll de Nutella / "Pizza roll" with Nutella

Una pizza rellena de mucha Nutella / Our MUST-HAVE house dessert, a pizza filled with loads of Nutella served with ice cream



Pizza Roll de Pistacho / "Pizza roll" with Pistachio

Una pizza rellena de pistacho con helado / Our MUST-HAVE house dessert, a pizza filled with loads of pistachio served with ice cream



CAFETERÍA / CAFÉ

Bikini en focaccia de tomate y queso / Tomato and cheese toastie in focaccia★



Avocado Toast

Tostada de aguacate, chilli y cremosa burrata / Avocado toast with chilli and creamy burrata + Huevo/Egg 3.50€

Tostadas / Classic toast

Mantequilla y mermelada de higos. / Butter and fig jam



Bikini en focaccia de jamón y queso / Ham and cheese toastie in focaccia



Cruasán italiano / Italian croissant



Cruasán relleno al momento / Croissant filled to order

Cruasán italiano relleno de Nutella o Pistacho + 1. / Croissant with Nutella or pistachio + 1



Churros ración / Portion of churros

Solo 3,20 / Nutella o D Leche 4,20 / Plain 3.20 / Nutella or dulce de Leche 4.20



Crep relleno / Filled crepe

Con Nutella o Dulce de Leche o Pistacho +1. / With Nutella, dulce de leche or pistachio + 1



BEBIDA/DRINKS

CORSO BAR

Aperol Spritz

Aperol, Espumante y Soda. / Aperol, sparkling wine and soda water

Rose Spritz

St Germain, Espumante, Sirope flor de Saúco y Soda. / St. Germain, sparkling wine, elderberry syrup and soda water

Limoncello Spritz

Limoncello, Cava y Soda. / Limoncello, sparkling wine and soda water

Jarra / Pitcher Sangria Corso

Vino Blanco o Tinto o Rose o Espumante con Frutos del Bosque. / White wine, rosé, red wine, or sparkling wine with berries

Copa-Glass / Jarra-Pitcher Sangria Corso

Vino Blanco o Tinto o Rose o Espumante con Frutos del Bosque. / White wine, rosé, red wine, or sparkling wine with berries

Crodino By Campari / Campari Crodino

Aperitivo sin alcohol. / Alcohol-free aperitif

BEBIDAS / BEVERAGES

Caña de Heineken directa de fábrica 33 cl. / Small Heineken straight from the factory 33 cl.

Copa de Heineken directa de fábrica 50 cl. / Medium Heineken straight from the factory 50 cl.

Moretti

Cruz Campo Especial sin gluten / Cruzcampo Especial gluten-free

Heineken 0,0

Agua 50 cl / Mineral water 50 cl

Agua con gas 50 cl / Sparkling mineral water 50 cl

Refrescos / Soft drinks

Zumo de Naranja Natural / Freshly squeezed orange juice

Vaso-Jarra de Limonada de la casa / Glass-Pitcher of our house lemonade

Agua fresca de Maracuyá / Refresing Passion Fruit water

VINO BLANCO / WHITE WINE

El Convertido ECO & VEGAN 75 cl

19 / Copa-Glass 5 Verdejo - La Mancha, España / Verdejo - La Mancha, Spain

Masia La Sala 5 - 19

Chardonnay, Xarel·lo y Macabeo - Penedés, España / Chardonnay, xarel·lo and macabeo – Penedés, Spain

San Marco 75 cl

20 / Copa-Glass 5,50 Pinot Grigio - Veneto, Italia

VINO ROSE / ROSÉ

Freyé 75 cl

19 / Copa-Glass 5 Syrah y Sumall - Penedés, España / Syrah and sumoll – Penedés, Spain

Hampton Water 75 cl

32 Cinsault, Garnacha, Syrah y Mourvedre - Languedoc, Francia / Cinsault, grenache, syrah, and mourvèdre – Languedoc, France

VINO TINTO / RED WINE

El Convertido ECO & VEGAN 75 cl

19 / Copa-Glass 5 Syrah - Terra Alta, España / Syrah – Terra Alta, Spain

Itant 75 cl

20 / Copa-Glass 5,50 Garnacha - Montsant, España / Grenache – Montsant, Spain

Proelio 75 cl

21 / Copa-Glass 6 Tempranillo y Garnacha - Rioja, España
/ Tempranillo and grenache – Rioja, Spain

Mucchietto Edizione Speciale 75 cl

21 / Copa-Glass 6 Primitivo de Salento - Puglia, Italia /
Primitivo de Salento – Puglia, Italy

VINO ESPUMANTE / SPARKLING WINE

Roger de Flor Cava 75 cl

20 / Copa-Glass 5,5 Macabeo, Parellada y Xarel·lo -
Catalunya, España

Cinzano Prosecco 75 cl

22 / Copa-Glass 5,90 Galera - Ligure, Italia

Moët Champagne 75 cl

60 Pinot noir, Chardonnay y Meunier - Reims, Francia

CAFÉ E INFUSIONES / COFFEES AND INFUSIONS

Espresso

Americano o cortado / Americano or cortado

Latte / Café con leche

Capuccino

Té o infusión / Tea or infusion

English Breakfast, Té Verde, Poleo Menta o Manzanilla. /
English breakfast, green tea, mint or camomile tea

**Chocolate Cremoso Caliente / Creamy Spanish hot
chocolate**

Cacaolat

**Suplementario Hielo o Leche Vegetal / Supplement for ice
or vegetable milk 0.25€**

ALÉRGENOS



Mostaza



Soja



Moluscos



Huevos



Pescado



Lacteos



Crustaceos



Sesamo



Frutos
secos



Sulfitos



Altramuz



Apio



Gluten



Cacahuetes



Picante