

# Cristina Oria

## OUR FOIE

Our special mi cuit foie with two kind of wine jellies and raisin and walnut bread _____	18,90 €
We recommed pairing the foie gras with a glass of sweet white wine D. O. Sauternes _____	7,00 €
<i>R</i> Caramelized onion tart with foie mi cuit and parmesan _____	12,90 €

## OUR BOARDS

Cristal bread sticks with tomate paste and tomato olive oil _____	3,90 €
*Extra bellota ham _____	3,90 €
Salmon board, cooked in two different ways, with blinis, dill sauce and butter _____	16,90 €

## TO SHARE

<i>R</i> Vegetable tarte tatin with honey _____	9,50 €
<i>R</i> Espelt & whole wheat toast avocado, pomegranate & seeds _____	6,90 €
*Extra of poached egg _____	1,60 €
<i>R</i> Roast beef toast _____	8,90 €
<i>R</i> Ham & truffle cheese toastie _____	9,90 €
Comte cheese & iberico loin _____	9,90 €
<i>R</i> Truffle mortadella focaccia _____	8,90 €
<i>R</i> Bellota ham croquettes (6 units) _____	11,90 €
Mini hot croissant with iberico ham _____	4,50 €
Spanish potato tortilla with eggplant and truffle _____	9,90 €
Duck and vegetables gyozas with soy sauce _____	7,50 €
False risotto (without rice) _____	15,90 €
Ensaladilla CO _____	9,90 €

## SALADS, VEGETABLES AND SOUPS

Tomato and avocado tartar _____	13,90 €
Asparagus tartar with artichokes, dill oil and parmesan cheese _____	15,90 €
Caesar salad CO with chicken _____	14,90 €
<i>R</i> Special CO burrata salad (pasteurized milk) _____	16,90 €
Quinoa ecosalad with chicken, avocado, radishes, corn, tomato and cucumber _____	15,90 €
<i>R</i> Salmon salad with spinach and poached egg _____	15,90 €
Lentils with vegetables and curry _____	7,90 €
Pumpkin cream with ravioli stuffed with truffle and parmesan _____	13,99 €
Traditional fabada _____	9,90 €

## BREAD AND SNACKS

2,60 €

This service will always be served, if you do not wish to let the team know

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## SECONDS PLATES

<i>R</i> Medium cheeseburger with special sauce CO (big + 2 €)	13,90 €
Medium burger with foie cream (big + 2 €)	13,90 €
<i>R</i> Ravioli stuffed with ricotta, spinach and lemon <i>Garofalo</i> al burro e salvia <b>NEW</b>	12,90 €
Pasta carbonara <i>Garofalo</i>	14,90 €
<i>R</i> Duck magret with challot sauce and raspberry jam with mashed sweet potato and salad	19,90 €
<i>R</i> Chicken breast filled with foie gras, caramelized onion and apple	19,90 €
<i>R</i> Moroccan chicken pie	17,90 €
Sirloin Mi-Venaison served with caramelized red peppers and mushroom parmentier	25,90 €
Steak tartar with fried potatoes (extra foie gras flakes + 2 €)	22,90 €
<i>R</i> Meatballs with a touch of red wine sauce and fries	17,90 €
Fish and chips	19,90 €
Baked salmon marinated with soy and ginger with carrot and courgette spaghetti	19,90 €
Almadraba tuna tataki with avocado and tomato	22,90 €
Curried chicken with rice	16,90 €
Pancit: rice noodles with chicken and vegetables	11,90 €
Prawns with red curry and rice	17,90 €
Beef cheeks in red wine with sweet potato puree	17,90 €
Mellow lamb rack roasted at low temperature in its own juice with fine herbs <b>NEW</b>	25,90 €

## KIDS MENU

Chicken fingers with fries, scoop of ice cream and gift CO	15,90 €
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## DESSERTS

<i>R</i> Waffle with cream, chocolate or caramel sirope	6,90 €
<i>R</i> Waffle with cream, jam and fresh berries	6,90 €
<i>R</i> Waffle with dulce de leche	6,90 €
Lemon pie with italian soft meringue	6,90 €
Cheesecake	6,90 €
Chocolate cake with vanilla ice cream	6,90 €
<i>R</i> Coulant of dulce de leche with vanilla ice cream	6,90 €
Apple thin tart with vanilla ice cream	6,90 €
Huge chocolate and oats hot cookie with vanilla ice cream (15 min)	6,90 €
Arabic cake	6,90 €

## CELIAC DESSERTS

Chocolate brownie with vanilla ice cream	6,90 €
Chocolate coulant (black or white to choose) with vanilla ice cream	6,90 €
<i>R</i> Toblerone cake	6,90 €
Fresh cut fruit	5,90 €
Homemade ice creams (chocolate or vanilla)	
*Two toppings to choose from: Syrup (strawberry, chocolate or caramel), natural strawberry, natural raspberries, lacasitos and almonds	6,50 €