

EL TENEDOR RESTAURANT BAR

We love cooking with vegetables, but not only vegetables. Our Spanish & French inspired menu brings together vegetables, fish, seafood and meat, with flavour at the centre of every dish.

Chef Cesar

Appetizers

Warm bites (for 2) 50

Artichokes, honey & goat cheese ·
Garlic shrimp ·
Dates & cured ham ·
Mushroom faux gras, green apple
Pairing: Cygnus Sador Brut Nature Cava

Onion Cream & Scallops 24

Velvety onion and mushroom cream with baked scallops.
Pairing: The Great Lady Chardonnay

Vegetable Ceviche 25

Seasonal vegetables, grapes and corn with ginger-avocado pepper sauce.
Pairing: Cluster Flock Verdejo

Escalivada 26

Roasted eggplant, zucchini, peppers, olives and almonds.
Pairing: Breakfast in the Vineyard, Traynor

Desserts

Basque Cottage Cheesecake 17

Light cottage cheese cheesecake with candied orange and hibiscus.
Pairing: Watermelon Martini

Cinnamon Apple Terrine 18

Layers of apple, pear and sweet potato with cashew cream, chestnut.
Pairing: Peach Pie Punch

Chocolate, Cauliflower & Oporto 189

Spicy roasted cauliflower with chocolate, Oporto, cherry coulis, olive oil and coarse salt.
Pairing: Jerez Old Fashioned

Mains

Seafood Cremoso 38

Creamy farro with shrimp, scallop, fish broth, wine and sofrito.
Pairing: Paco & Lola Albariño

Salmon, Jerez & Miso 37

Jerez-miso salmon with sweet potato cream, crispy quinoa and sprouts.
Pairing: Paco & Lola Albariño

Squash & Cabbage Beef Lasagna 40

Layers of squash and cabbage with tender, slow-braised beef cheeks.
Pairing: Campo Viejo Reserva Rioja

Jarrete de Cordero (Lamb Shank) 39

Slow-roasted lamb shank with smoky pepper-wine sauce and cheesy aligot.
Pairing: Secrets del Priorat, Torres

Mushroom Cremoso 37

Creamy farro with vegetables, mushroom broth, wine and sofrito.
Pairing: Gamay Noir, Traynor

Veggie Steak 32

Beans, cabbage and cauliflower with buttery mushroom sauce and truffle potatoes.
Pairing: Merlot, Traynor

Roots, lentils caserole 33

Root vegetable and lentil stew with roasted cauliflower and grape-herb salad.
Pairing: Zull Grüner Veltliner

Feel-good cooking with whole, thoughtfully chosen ingredients, gluten-free alternatives and organic products whenever possible.