

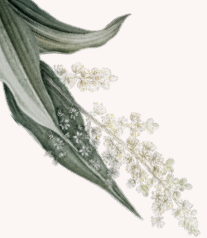
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CAFÉ DE ORIENTE
Bistró&Restaurante

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*Exquisite
Evenings*
at Café de Oriente





Bistro Menu

Jamón ibérico 100% al corte tomato compote and crispy bread	32,50€
Oyster “Bélon” with bearnaise sauce with champagne and spinach puree (1 ud.)	5,50€
Fresh oyster “Bélon” (1 ud.)	5,50€
Assortment of International cheese served with quince and nuts Payoyo, Idiazábal, Manchego, Picón de Tresviso, and more...	28,00€
Marinated sea bream carpaccio served with apple and wakame seaweed	26,50€
Anchovy “00” and sardine in vinegar served with Bloody Mary gelée over a dry garlic bread	26,50€
Organic tomato salad , mascarpone cheese, white tuna, red onion and pesto salad timbale	17,50€
Light fried seasonal vegetables “from Aranjuez” and soi sauce	18,90€
Deep fried calamari served with citrus alioli	18,90€
Fried organic egg “huevos rotos” over slices of French fries and jamón ibérico	18,50€
Fresh artichokes stuffed with cod brandade serve with sautéed little green beans, garlic emulsion and crispy jamón ibérico	24,10€
Little scallops “au gratin” stuffed with spider crab and leeks ragout with txakoli wine (6 uds.)	25,50€
Solf shell crab “en tempura” (ud.)	11,20€
Assortment of homemade croquettes Boletus / codfish / jamón ibérico.	18,00€
Foie Grass , smoked cod and roasted apple served over its toasts	32,50€
Slices of Iberian pork meat “confit and lacquered”, prawns and caviar	28,50€
Brioche of matured cow tenderloin , Idiazábal cheese, bacon and watercress	35,50€
Crispy rice “socarrat” of lobster served with a mayo-kimchi alioli	27,00€
Oxtail stew cannelloni with honey and cinnamon served with sweet potato puree and fried tubers	26,50€
Light fried hake served with hake “kokotxas” and peppers	36,00€
Roasted wild turbot , chop suey vegetables and vermouth sauce	32,50€
Slices of matured cow entrecôte French fries and Padron peppers	29,50€

Desserts

Assortment of mini desserts Table wise, price pp	6,00€
Nougat biscuit , cocoa glass and its warm chocolate sauce	9,00€
Chocolate mousse , orange cookie and mango	8,50€
Special dessert of fried milk , tangerine sorbet and toffee	8,50€
Creme caramel napoleon , cheese and red fruit and figs	8,50€
Café de Oriente’s typical French toast with toffee, pepper glass and vanilla ice cream	9,50€
Fresh fruit festival , orange juice and sorbet	9,50€
Homemade tarts : carrot, chocolate, apple	8,20€
Sorbets and ice creams	8,40€



Suggestions to accompany your dinner

<u>Appetizer</u> Copa Lustau Amontillado “Escuadrilla”	5,50€
<u>Cocktail</u> Mojito Margarita Dry Martini	12,75€ 9,90€ 10,00€
<u>Champagne</u> 20 cl Moët & Chandon Brut Impérial 20 cl Moët & Chandon Brut Impérial Rosé Pol Cochet Blanc de Blancs 2016	21,00€ 33,00€ 65,00€
<u>Sparkling wine</u> Juvé & Camps Reserva de la Familia <i>Macabeo, Xarel·lo, Parellada</i>	38,00€
<u>White Wine</u> Naia <i>Verdejo</i> O Luar do Sil – Pago de Capellanes <i>Godello</i>	32,00€ 29,00€
<u>Red Wine</u> La Celestina Crianza -Dominio de Atauta <i>Tinto Fino</i> Óbalo La Encina <i>Tempranillo</i>	32,00€ 32,00€
<u>Dessert</u> Copa Lustau Pedro Ximnez “San Emilio”	5,50€

We have products with detailed allergen information available.

