

*Share, taste and delight...
with our half portions*



February 16 to March 1



Portions

To share

Jamón ibérico served with tomato compote a toasts	16,25€
Anchoas de Santoña “00” with tomato and chilli peppers (3 pcs)	13,25€
Fried calamari rings, Puerto Chico-style	9€
Homemade croquettes of Jamón Iberico and chips (3 pcs)	9€
Assortment of Spanish cheeses, quince and nuts	14€
<i>Payoyo, Idiazábal, Manchego, Picón de Tresviso, Tetilla, Mahón</i>	
Grilled zamburiñas with ajilimóji sauce and wakame seaweed (3 pcs)	12,75€

Starters

Organic rose tomato salad, arbequina olive oil, slices of tuna and fresh onion	9,75€
Pumpkin cream soup with chestnut purée and shavings of cured tuna	12,5€
Wild mushrooms ragout, poached organic egg and truffle oil	12,5€

Fish

The pintxo hake (in green sauce with clams / grilled with vegetables / battered with its peppers)	19,25€
Salt-baked sea bass with pea cream and ramallo seaweed	17€
Wild salmon “Wellington Style”, champagne sauce, romesco and carrot parmetier	16€



Meats

Grilled aged beef loin, sliced, with potatoes and peppers (330 g)	19,8€
<i>Sauce to choose from: cheese, port, mustard</i>	
Roasted duck magret with apple compote, red berry sauce, and yuca and sweet potato chips	16€

Desserts

Café de Oriente's typical french toast with toffee, pepper glass and vanilla ice cream (10 min)	6€
Lemon mousse Alaska style xwith a fruit cake	6€
Chocolate mousse, red velvet cake and orange cookie	6€
Pastry cream-filled cannoli with Calvados, fried mint, and toffee	6€
Japanese pears "tapioca" in coconut milk and mango coulis	6€
White chocolate soup and yogurt served with macerated strawberries, pepper ice cream and sponge cake	6€
Fresh fruit festival and sorbet	6€
Homemade tarts: carrot, chocolate, apple	6€
Assorted ice creams	6€
Lemon and sparkling wine sorbet	6€



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CAFÉ DE ORIENTE

Bistró&Restaurante

Reservations 915 412 974