

FIRST COURSE



Creamy Iberian ham croquettes   

Smoked salmon salad with goat's cheese  

Poached eggs with mushrooms and Parmesan cheese  

"Piquillo" peppers (roasted red peppers) stuffed with cod  

Seafood soup 

Warm salad of baby squid and roasted peppers

MAIN COURSE



Bilbao style grouper (with olive oil, garlic, and chilli peppers)

Prawn and chive cannelloni   

Salmon Meunière with trout roe 

Beef entrecôte

Madrid-style tripe (with tomato, garlic, paprika) 

"Cachopo" (cordon bleu) with truffled Gouda cheese   

DESSERTS



Our home-made pastries selection   

Fruits of the season

Ice creams and sherbets 

In the evening service we offer the option of half menu
(one dish to choose from the menu, drink and dessert)

WINES



White wine:

Yllera Verdejo Vendimia Nocturna - 6,50 €

Grupo Yllera, D.O. Rueda

Ramón Do Casar Nobre, 2019 - 33,00 €

Bodega Ramón do Casar, D. O. Ribeiro

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2020

Red wine:

Beronia Ecológico - 9,30 €

Bodega Beronia, D.O. Ca. Rioja

Fariña Crianza, 2018 - 14,70 €

Bodegas Fariña, D.O. Toro

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Nabal Crianza, 2018 - 24,80 €

Bodega Nabal, D.O. Ribera del Duero

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2021

1758 Selección Petit Verdot, 2016 - 37,80 €

Encomienda de Cervera, Vino de la Tierra de Castilla

Oro en el Concurso de Vinos Real Casino de Madrid 2021

Marqués de Riscal Reserva, 2018 - 20,50 €

Herederos del Marqués de Riscal, D.O. Ca. Rioja

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2020 y 2021

Marqués de Vargas Selección Privada, 2015 - 52,50 €

Bodegas y Viñedos del Marqués de Vargas, D.O. Ca. Rioja

Gran Oro en el Concurso de Vinos Real Casino de Madrid 2020 y 2021

Sparkling wine:

Jaume Giró i Giró Grandalla Gran Reserva - 35,00 €

Bodega Jaume Giró i Giró, D.O. Cava



Gluten



Crustaceans



Nuts



Egg



Milk



Mustard



Fish



Includes:

Bread, mineral water or wine and dessert



*Since 1991 the restaurant “Recoletos”
has been offering all its visitors a menu inspired
by traditional cuisine,
where the thorough selection of ingredients,
seasonal recipes and excellent service
are the key elements.*

*This new “Recoletos” is a unique space
where every feature has been taken care of down to the last detail,
combining tradition and modernity
and placing it in the vanguard of excellent cuisine.*

