

FOOD MENU

IBALLA LOBBY BAR
Open from 12.30 noon to 5 p.m.

GOURMET TINNED SELECTION

Cockles from the galician rias in brine	12,00€
Mussels in marinade	14,00€
Razor clams from the galician rias	11,00€
Surnf'n turf cured and Marinated tasting Platter (cured ham, marinated anchovies and fine herb cheese)	12,00€

SNACKS AND BITES

Almogrote paste with a selection of breads	8,00€
Fried nachos for dipping (in avocado, cheddar and pico de gallo sauce)	6,00€
Canary island cheese platter with a selection of sweet	16,00€
Organic baby tomatoes with garlic, oregano and cheese powder dressing	10,00€
Fresh crispy chicken salad with cured cheese shavings	10,00€
Tuna tartare with sour cream and bread crisp	17,00€
Seafood gyozas with their juice and a dash of soy sauce	12,00€

Chilled strawberry salmorejo soup with mussel marinade	9,00€
Breaded aubergines with Palma honey	8,00€
Cured iberian ham croquettes with mild alioli garlic mayonnaise	9,00€
Toasted bread topped with black pork, caramelised onion and goat's cheese	14,00€
Toasted bread topped with cured iberian pork shoulder with tomato and virgin olive oil	12,00€
Toasted bread topped with cod confit with roasted peppers and seasoned with paprika	12,00€
Toasted bread topped with salmon on herreño cheese, aragula and wholegrain mustard	14,00€
100% veal burger with tomato chutney and cream cheese	14,00€
Ham and cheese sandwich with chip potatoes	8,00€
Club sandwich with chip potatoes	12,00€
Fish and shellfish in tempura on a bed of fresh green leaves with kimuchi dressing	15,00€
Mature beef fillet with deluxe potatoes and guacamole	18,00€



IGIC incluido