



NATXO SELLÉS
RESTAURANTE

www.restaurantenatxoselles.com

TO SHARE - COLD DISHES:

- Pure Iberian acorn-fed ham Ibesa €24 - *gluten-free*
- National and International cheese board €7/pers - *gluten-free*
- Black Angus beef cured meat €22 - *gluten-free*
- Pericana de Capellá ½ 8,8€ / 13€ - *gluten-free*
- Seasonal tomatoes, salted fish and pickles €18 - *gluten-free*
- Burrata, avocado cream, smoked sardine and cashew vinaigrette €22 - *gluten-free*
- Toast with anchovy, “escalibada” (roasted vegetables) and white cheese €4.5 each
- Russian salad with tuna €11 - *gluten-free*
- “Coca de pisto” (bread with roasted vegetables), dehydrated black olives, smoked cod and aromatics €4.5 each
- Tuna tartar with carrot “salmorejo” (spanish soup) €24 - *gluten-free*
- Nathalie & San Sebastián natural oyster €4.5 each - *gluten-free*
- Salad €14 - *gluten-free*
- White shrimp and sea bass ceviche with peach milk €23 - *gluten-free*

TO SHARE - HOT DISHES:

- Grilled octopus, mashed potato, paprika mayonnaise 21€ - *gluten-free*
- Pork trotters stewed with chickpeas ½ 10€ / 16€ - *gluten-free*
- Torrezno with caper berry mayonnaise 11€ - *gluten-free*
- Ham croquette 3€ each (3 mini units) - *gluten-free*
- Lamb stew croquettes 3.3€ each (2 units) - *gluten-free*
- Roasted veal sweetbreads, fennel bulb “trinxat” and potato with lemon sauce ½ 13.2€ / 17€ - *gluten-free*
- Egg with morel cream, wild asparagus and Joselito pork jowl 24€ - *gluten-free*
- Salmon gyozas with truffle cream ½ €12 (4 ud) €24 (8ud)

NOT TO SHARE - INDIVIDUALS:

- Oyster with tangy cucumber cream €5 / unit - *gluten-free*
- Steak tartar, rice crispy, sherry mayonnaise and truffle €10 - *gluten-free*
- Lobster ravioli with galera sauce, peas, and lime €10
- Beetroot Royal, coffee grounds and pickled mushrooms €10 - *gluten-free*
- Salpicón cannelloni with chili cream and aromatic herbs €9 - *gluten-free*

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MAIN COURSE, RICE AND FIDEUÁ:

(minimum 2 people and 1 rice will be served per table.

From 6 people, 2 rice will be served)

- Rice with veal sweetbreads and mushrooms -soupy- 17€ - *gluten-free*
- Pig trotters and “callos” rice -soupy- 17€ - *gluten-free*
- Rice with stingray -soupy- 16,5€ - *gluten-free*
- Rice with artichokes and cuttlefish -soupy- 17€ - *gluten-free*
- Rice with cauliflower and cod 17€ - *gluten-free*
- “Senyoret” rice - rice with prawns and squid cooked in fish broth- 18€ - *gluten-free*
- Rice with squid and tender garlic 21€ - *gluten-free*
- Rice with stingray 18€ - *gluten-free*
- Rice with shrimp 28€ - *gluten-free*
- Beef cheek and mushroom rice 17€ - *gluten-free*
- Rice with duck, truffle and foie 24€ - *gluten-free*
- “Paella Valenciana” 19€ - *gluten-free*
- Rice with iberian prey and vegetables 19€ - *gluten-free*
- Fideuá 000 (fish) 17€
- Traditional cannelloni with parmesan 15€
- Fideuá with duck, truffle and foie 24€

MAIN COURSE, MEAT:

- Dry Aged Cow chop 90€/ kg minimum for 2 people - *gluten-free*
- Jersey cow chop, grilled 70€/kg minimum for 2 people - *gluten-free*
- Stewed beef tail with potatoes 21€ - *gluten-free*
- Grilled sirloin steak, with Café Paris souce and shallots 25€ - *gluten-free*
- Braised Iberian “pluma”, sautéed pear, and Torta del Casar cream €19 - *gluten-free*
- Grilled Joselito Iberian pork shoulder 700 grams 45€ - minimum for 2 people - *gluten-free*
- Suckling pig at low temperature, apple and it’s juice 21€ - *gluten-free*

MAIN COURSE, FISH:

- Grilled hake, aromatic herbs, and salmorejo cream 21€ - *gluten-free*
- Confit cod, tomato tartar, asparagus "ajoblanco" 20€ - *gluten-free*
- Braised sea bass, broad bean stew, pear espuma, chicken consommé 21€ - *gluten-free*



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DESSERTS:

- Chocolate, hazelnut ice cream and orange biscuit 7,7€
- Our selection of 5 special cheeses 6,6€ - *gluten free*
- Creamy Cheesecake with berries 7,7€ - *gluten free*
- Nougat panna cotta with orange and almond cream 8,8€ - *gluten free*
- Nougat soup with crunchy chocolate and coffee ice cream 8,8€
- Hot apple pie with cinnamon ice cream 7,7€ - (15 minutes)
- Peanut and white chocolate mousse with flambéed banana ice cream 8,8€ - *gluten free*
- Lemon cream, seasonal fruit, vanilla bavaroise and its caramel 7,7€ - *gluten free*
- Mandarin sorbet, foam and dry meringue 7€ - *gluten free*
- Ice cream with cookie
1 scoop 3€ 2 scoops 6€ 3 scoops 7€

SWEET WINES:

- Casta Diva Miel - Gutiérrez de la Vega 5,5€/glass
- Oremus Tokaji Aszú 5 Puttonyos 2013 75€ /bottle 0,50l
- Pedro Ximénez 2019 4,4€/glass
- Vino dulce de invierno - Javier Sanz Viticultor 8€/glass
- Par, vino de naranja - Bodegas Iglesias 5,5€/glass

- * *We have information on allergens available to the consumer according to Rg. 1169/2011*

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NATXO SELLÉS MENU

Choose three entrees to share

Russian salad with tuna belly - *gluten-free*

Tomato with salted fish and pickles - *gluten-free*

“Pericana” (roasted vegetables and salted fish) - *gluten-free*

Salad - *gluten-free*

Lamb stew croquettes - *gluten-free*

Stewed trotters - *gluten-free*

Torrezno - *gluten-free*

Fried egg with creamed champignons - *gluten-free*

Main course

Grilled squid - *gluten-free*

Cod with asparagus “ajoblanco” - *gluten-free*

Stuffed rice with stingray cheeks and mushrooms - *gluten-free*

Brothy rice with skate - *gluten-free*

Traditional cannelloni

Dessert of your choice

Chocolate cake - *gluten-free*

Lemon cream with osmotized fruit - *gluten-free*

Mandarin sorbet - *gluten-free*

34 € VAT included

Drink and coffee not included

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PICAETA MENU

Russian salad with tuna belly - *gluten-free*

Tomato with salted meats and pickles - *gluten-free*

“Pericana” (roasted vegetables and salted fish) - *gluten-free*

Fried egg with morel cream and jowl - *gluten-free*

Grilled Iberian plumilla with pear and torta del casar - *gluten-free*

Fried cod with chipotle and tree tomato - *gluten-free*

Dessert of your choice

Chocolate cake - *gluten-free*

Lemon cream with osmotized fruit - *gluten-free*

Mandarin sorbet - *gluten-free*

30€ VAT included

Drink and coffee not included

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TASTING MENU

Prior reservation 24 hours in advance

Appetizers

Steak tartar, puffed rice, sherry mayonnaise and truffle
Lamb stew croquette

Menu

Beetroot royale, coffee grounds, and pickled mushrooms
Salpicon cannelloni, chili cream, and aromatic herbs
Salmon gyouza with truffle sauce
Lobster ravioli with galera sauce, peas, and lime
Cod confit, tomato tartar, and asparagus “ajoblanco”
Grilled Joselito Iberian pork shoulder with Torta del Casar cream

Desserts

Lemon cream, osmotized fruit, and vanilla bavaroise
Peanut and white chocolate mousse with flambéed banana ice cream

Petit Four

Smoked corn and chocolate roquitas
Orange Financier
Mini cheesecake

60 € VAT included

Drink and coffee not included

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VEGAN & VEGETARIAN MENU

First Course

Beetroot Royale, Coffee Ground, and Pickled Mushrooms VV
Burrata, Avocado, and Cashew Salad V

Second Course

Vegetable Ceviche with Sweet Potato and Peach Milk VV
Fried Egg with Morel Cream V

Third Course

Vegetable Rice VV
Vegetable Fideuá VV

30 € VAT included

Drink and coffee not included

VV VEGAN

V VEGETARIAN

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