

Menu

Spring - Summer 2018

An amalgam of flavor

A welcome aperitif

Two starters

One fish

One meat

One dessert

Coffee

Venta Magullo presents, in our original way, a combination of colors, textures, aromas and tastes, with original flavors from each season. On these dates we offer delicious dishes in a complete menu composed of an exquisite and select combination of seasonal products at the best price. From our kitchen to your plate.

Our Chef Oscar Calle along with all his kitchen team is at your service, offering his creativity in a current and original offer.

We offer you the possibility of matching the menu with a selection of wines selected by our sommelier Angel Peña

We hope you'll take advantage of this exclusive proposal!

Price per person:

€ 35.00 VAT included (drinks not included)

€ 60.00 VAT included with pairing (6 wines and mineral water)

(Due to its industriousness and exclusivity, this menu is subject to availability in the kitchen and will only be served at full tables.) We recommend making prior reservations.)

GETTING STARTED

- Special White shrimp (1/4 kg.)... 
- Assorted Cheese Region (curds goat, curds mixture Valdeón old blue sheep) with quince and almond  
- Iberian tenderloin Bellota seleccion
- Iberian ham 100% Bellota Reserve 2014 D.O. Huelva (Spain).....
- Assorted authentic Iberian acorn (Tenderloin, Sausage, Ham, Chorizo and Cheese cured) ..  
- Galician octopus
- Scrambled "Boletus Edulis" with pastry tartlet .  
- Scrambled eggs with asparagus with shrimp...   
- Garlic prawns . 
- Iberian ham croquettes   
- Grilled vegetables with basil oil
- Cantabrian anchovies on toasted bread with grated fresh tomato (8pcs.) .  

OF OUR IMAGINATIVE CUISINE.....

- Eggs truffled on parmentier cream, with vegetable ratatouille, breaded oysters, duck jamón and thin slices of summer truffle (Tuber Aestivium)..   
- Warm salad of pickled partridge shooting, Mesclun lettuce
- Crunchy salad of sauteed scampi, red shrimp carpaccio with garlic with vinaigrette derived from its shell..    
- Salad of caraway leeks confit with bonito tuna belly and virgin Koroneiki olive oil.. 
- Terrine of foie gras "mi-cuit" with mashed russet and red wine reduction (Our traditional foie prepared in house).....
- Fresh duck liver accompanied by grilled mushrooms and dried apricots (caramelized foie)).  
- Red Tuna Tartare from Almadraba, cured salmon roe, wakame seaweed and crystalized algae bread.   
- "Tiradito" of wild corvina (similar to ceviche), seasoned peppers and oyster sauce.   

The symbols shown are possible contaminants; all our dishes may contain traces of allergens. We offer fresh frozen fish for those allergic to fresh fish as well as breads and special pastas for those allergic to gluten

In case of suffering any allergic reaction and / or intolerance, it is imperative that you inform our staff.



FIRST COURSE OPTIONS....

Chowder-style Soup   

White bean “LA GRANJA”

Sixteenth-century Castilian soup  

Rice with sliced and cubed Almadraba red tuna 

Fresh egg pasta (Tagliatelle) sautéed with lobster, prawns and shrimp in a cream of their juices    

Fresh Tagliatelle egg pasta with dried wood mushrooms, fairy ring mushrooms, morels and black truffle   

FROM OUR SEAS

Monkfish fillets in American sauce   

Hake meat “cocochoas” in garlic sauce 

Line caught Burela’s Hake with classic pil pil on chorizeros cream with clams  

Cod loin confit in a spicy chorizo sauce with sweet fish cheeks and giblet stew 

OUR MONEY IS ON ...

Grilled wild turbot loins served over seasonal sautéed vegetables with Teriyaki sauce   

Locally sourced grilled grouper loin, cream of cabbage and candied apples  

Beach sole loins cooked at low temperature with cockle noodles and marine plankton    

Grilled octopus 

Grilled skate loin with cream of smoked potato and lightly spiced and blackened peppers in a vizcaína sauce 

SEASONAL MEATS

Beef sirloin steak tartare, coulis of candied piquillo peppers in sauce  

Slow cooked lamb meatballs with line caught squid    

"Tataki" of Iberian pork shoulder on “migas de pastores”, tomato coulis and jalapeño gazpacho   

FROM THE EARTH ...

40-day aged beef steak, roasted on an oak grill accompanied by potatoes and padrón peppers

Suckling Lamb chops

Fried bites of suckling pig 



"Seal of Quality" Segovia Piglet roasted in ovens at Venta Centenaria

Roast Lamb tradicional Style (1/4 for two).....

T-bone steak with beef on an oak grill (served whole or filleted)
(Approximate weight: 1 Kg. Red meat matured for 45 days minimum)

Sarmiento style sirloin with potatoes and padrón peppers

Lamb sweetbreads 

GOURMET MENU

White bean Real Sitio soup with garnish or Castellana soup with poached egg or Scrambled mushroom



Roast suckling pig roasted in ovens at Venta Centenaria

Traditional punch cake with ice cream

Wine of the Land of CyL Siete Juntos (1/2) and Mineral Water (1/2)
Precio:

EXECUTIVE MENU *(Monday to Friday except holidays)*

Choose a First, a Second and Dessert:

First: Asparagus two sauces, Special Starters, asparagus Scrambled eggs with shrimp, Chowder, Pasta Bolognese sauce or dish of the day.

Seconds: Beef Sirloin, Grilled salmon, eggs with chorizo and ham, duck confit with mandarin sauce or fish of the day.

Dessert: Rice pudding, flan, custard, curd and fresh fruit.

Wine or mineral water.

Precio:

CHILDREN'S MENU

Choose a starter, a main course and a dessert.

First: noodle soup or pasta in bolognese sauce.

Seconds: veal medallions, fried potatoes with eggs or pork tenderloin.

Dessert: Homemade Custard, Flan or assorted ice cream.

Water or Soda

Precio:

TO FINISH WITH OUR BEST WISHES...

“Tarrito” Fresh cheese cream cake dressed with broken pieces of a crisp almond biscuit and fresh raspberry coulis.   

Dwarf oranges filled with passionfruit, tea ice cream and coconut cream.   

Fresh soup of osmotic melon, cucumber and yogurt. 

Gourmet coffee (Dulce de leche foam, coffee gel and toasted hazelnut)  

Our version of Tiramisu (light mascarpone cream, espresso coffee ice cream, cocoa sponge cake and amaretto gelatin).   

“Tears” of chocolate filled with lime cream and served with a cherry sorbet   

Venta Magullo old style custard served with “María” flavored ice cream...   

Churra milk curd served with an oatmeal biscuit, blackberry jam and honeycomb ice cream.  

Crunchy millefeuille of corn and smoked chocolate with mandarin sorbet.   

THE CLASSICS

Homemade Flan .  

Artisanal ice creams .    

Lemon Sorbet with Cava . 

Semi-yogurt sorbet and berries ..  

Traditional punch cake with ice cream    

Fresh orange juice

ACCOMPANY YOUR DESSERT WITH A SWEET WINE ...

Pedro Ximénez Lustao (B. Lustao) O.D. Jerez..... Cup

Moscatel La Marina (B. Enrique Mendoza) O.D. Valencia Cup

Kracher (Auslese Cuvée) Austria..... Cup

Chateau du Bevant (Sauternes) France..... Cup

Vintage Porto Cup

Tawny Porto Cup

**If you cannot find the dish you want to try, our kitchen staff welcomes your suggestions.
Special menus are available for all kinds of events such as weddings, communions and any family
celebration or business.**

I.V.A. INCLUDED