

A *de*
Arco

RESTAURANTE



Starters

Jerte cherry gazpacho	8,00 €
⊗ Green salad of live lettuces	9,00 €
⊗ Pickled chicken salad	12,00 €
⊗ Cod salad with crustacean oil	14,00 €
⊗ Small beans with Iberian ham and fried egg	12,00 €
⊗ Grilled artichokes with olive oil	14,00 €
⊗ Iberian acorn 100% ham, "Dehesa de Extremadura"	22,00 €
⊗ Iberian acorn 100% loin, "Dehesa de Extremadura"	20,00 €
⊗ Beef jerky from Galicia	15,00 €
⊗ Extremadura cheese 'Torta del Casar D.O.'	12,00 €
⊗ Cheeses from Granadilla	15,00 €
⊗ Veal carpaccio from Extremadura	12,00 €
⊗ Red prawn carpaccio	15,00 €
Our homemade Iberian ham croquettes	9,00 €
⊗ Foie mi-cuit with home made jam	17,00 €
⊗ Scrambled eggs with morcilla sausage from Extremadura with pepper	9,00 €
⊗ Lamb sweetbreads with garlic	15,00 €
⊗ Small squid fish with onion	14,00 €
⊗ Artisan anchovies 8 units	24,00 €
⊗ Huelva white prawn (cooked or grilled)	20,00 €

Rices

	(price per person)
⊗ Risotto extremeño (Cheese, Iberian sirloin) minimum 2 servings	12,00 €

Homemade stews

⊗ Tripe with chickpeas	14,00 €
Frixona "Luismi" oxtail stew	15,00 €
⊗ Green beans with seasonal vegetables	14,00 €
⊗ La Granja white beans	15,00 €



All dishes marked with this symbol can be adapted for Celiacs. Notify when ordering.
Gluten free bread supplement: 0,50€

Our restaurant collaborates directly with the Celiac Association of Extremadura indicating under their supervision our products without gluten

Fishes

⊗ Hake to taste (grilled, bilbaina or romana)	16,00 €
⊗ Sole of the Galician Rías	19,00 €
⊗ Grilled wild sea bass	19,00 €
⊗ Cod cocochas (cheek) with sweet pepper	17,00 €
⊗ Author's cod roasted over oak charcoal	20,00 €
⊗ Red tuna loin tataki "Petaca Chico"	20,00 €
⊗ Wild turbot (2 pax)	36,00 €

Meats

⊗ Duck breast	17,00 €
⊗ Ribs from suckling pig (2 pax.)	39,00 €
⊗ Lamb chops from Extremadura	16,00 €
⊗ Roasted young lamb shoulder	19,00 €
⊗ Grilled Iberian pork "Pluma ibérica"	15,00 €
⊗ Tataki of Iberian prey	14,00 €
⊗ Sirloin of Retinta from Extremadura	21,00 €
⊗ "Mahugo Gourmet" grilled beef cutlet (2 pax.) (1kg.aprox)	38,00 €
⊗ T-Bone Galician beef (2 pax.) (1kg.aprox)	42,00 €
⊗ "Luisimi" grilled beef cutlet (2 pax.) (1kg.aprox)	45,00 €
⊗ Certified beef chop (3 pax) (1.5 kg approx.)	124,00 €

Desserts

⊗ The "classic" egg custard	4,00 €
Homemade tiramisu cake	5,00 €
⊗ Our cheese cake with berries	5,00 €
Homemade chocolate cake	5,00 €
⊗ Violet ice cream	5,00 €
Dark chocolate ice cream	5,00 €
⊗ Mojito sorbet with Cuban rum	6,00 €
Mandarin sorbet with red Petroni vermouth	6,00 €

Tasting Menu

Starters to share

- ⊗ Pickled chicken salad
 - ⊗ Scrambled eggs with morcilla sausage from Extremadura with pepper
- Our homemade Iberian ham croquettes (2 pieces/pax)

Main course (choose between)

- ⊗ Grilled Iberian pork "Pluma ibérica"

or

- ⊗ Hake with vegetables

Dessert

- ⊗ Homemade cake

Coffee

Drinks (2 drinks for each person)

Soft drink, water, beer or glass of wine (Repión or Gorriato)

Full table | minimum 2 pax **30,00 € / pax**

Allergy Advice in compliance with food labelling regulation – EC 1169/2011. Customers are advised to let our staff know if any food may cause allergic reaction prior to order. If you would like to know the list of ingredients used in a particular dish from our menu, our manager will be happy to assist you.