



Menu

ELCANO

911 523 792

López de Hoyos, 164
28002 Madrid

STARTERS

Santander style squid and black garlic aioli	7,2 - 13,9
Cochinita pibil baos With melted cheese and guacamole	7,5 - 10,5
Patatas bravas (spicy potatoes) with authentic homemade sauce	5,5 - 7,7
Shrimp salad and crispy yucca chips	5,9 - 11,5
Dried smoked meat With olive oil arbequina	8,9 - 15,9
Artisan black pudding from Burgos accompanied by roasted peppers	6,9 - 12,9
Assorted homemade croquettes ham and black squid	5,9 - 11,5
Iberian ham from Guijuelo with toasts and tomato	22,9
Cured goat cheese from Zamora, churra sheep	7,9 - 13,9
Cheeseboard cured, soft, cheese of the month with nuts	18,9
Marinated chicken fingers with honey sauce and old mustard	6,9 - 12,9
Anchovies in vinegar (boquerones) and with yucca and sweet potato chips	6,9 - 12,9
Marinated dogfish	6,9 - 12,9
Broken eggs with truffle oil and Iberian ham and potatoes	7,9- 13,9
Broad beans with garlic and Iberian ham and port reduction	15,5

SALADS - PASTA - VEGETABLES

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Organic tomatoes and tuna belly and olive oil	15,9
Cecina and mango salad with vinaigrette	13,9
Goat cheese and red fruit salad	13,9
Fresh stuffed pasta of the day	13,9
Grilled seasonal vegetables	15,5

Main Dishes

Elcano Burger Grilled Galician beef	13,5
Oxtail meatballs old-style stews with red wine	17,5
Roasted pork ribs stewed at low temperature	17,9
Chicken or Iberian sirloin wok with sauteed vegetables	13,5
Veal cachopo with cecina and blue cheese	17,5
Pork cheeks stewed at low temperature	16,5
Grilled chicken delicacies marinated with mountain herbs	13,9
Grilled squid with garlic oil and salad	15,0
Cod confit with homemade tomato sauce	16,5
Stuffed peppers mushrooms and prawns	15,0
Galician old cow entrecote grilled with peppers and potatoes	20,5

HOMEMADE DESSERTS

SPECTACULAR TIRAMISU with real mascarpone and a touch of liquor	6,5
Three chocolate cake white, milk, black	6,5
Cheesecake with red fruit jam	6,5
Carrot cake Very very good	6,5
Nutella crepe with ice cream	6,5
Assortment of desserts para 2 ó 3 personas	13,9