

Cornucopia

restaurant

food & art

<http://www.gomadrid.com/rest/cornucopia.html>

Starters

Soup of the day 5,90 €

House mezclun salad with caramelized onions & raspberry-sherry vinaigrette 6,90 €

Grilled green asparagus with cheese shavings & smoked Pedro Ximenez (sweet wine) reduction 8,90 €

Boletus croquets atop mixed greens tossed with virgen olive oil & parmesan cheese 8,90 €

Grilled serrano ham timbal filled with creamy goat cheese & spring onion served with tomato jam 8,90 €

Caramelised goat cheese with a tapenade of dates, walnuts, black olives & virgen olive oil 8,90 €

Sauteed prawns in garlic & fresh parsley with a creamy peanut butter, garlic, and brown sugar soy dipping sauce 8,90€

Smoked cod rolls filled with creamed cheeses & spinach with a roasted red pepper vinaigrette 9,50 €

Duck foie and caramel vinaigrette 10,40 €

Vegetarian

Stuffed fresh pasta with pear and pecorino cheese, sauteed with thyme and truffle salt 11,90 €

Char grilled seasonal vegetables with basil alioli & romesco sauce 9,20 €

Fish

Char grilled creole grouper with passion fruit vinaigrette and brunoise 14,50 €

Sea bass & clams poached in shellfish fumet atop black spaghetti 14,50 €

Char grilled tuna steak marinated in soy sauce, sesame oil, ginger & garlic served with cous cous & orange salad 15,00 €

Meat & Fowl

Breast of chicken with roasted lemon & a green olive caper sauce over sauteed spinach 12,00 €

Sauteed duck breast with a calvados, pear & green peppercorn sauce 13,00 €

Pork tenderloin stuffed with dates and apples atop creamy dijon mustard sauce 15,50 €

Char grilled top sirloin marinated in bourbon & honey with garlic-olive oil smashed potatoes 16,00 €

Char grilled beef tenderloin cured in spices served with potato puree and creamy wild mushrooms 17,50 €

*Home made bread, virgen olive oil & minimum charge 2,50 €
(IVA not included)*

*we offer a lunch special (monday to saturday) 1'00 a.m. to 4'30 p.m. 11,50 €
and a dinner special (monday to thursday) 15'00 €*

Nuestros postres Our desserts

- Sorbete o helado 4,40 €
Sorbets and ice creams 4.40 €
- Tarta de manzana americana con helado de vainilla 4.95 €
Apple pie with vanilla ice cream 4.95 €
- Panacotta de plátano con una base de galleta de canela y chocolate, acompañada de reducción de café 5.20 €
Banana panacotta with cinnamon-chocolate cookie crust & coffee reduction 5.20 €
- Crepe de naranja con crema de limón y salsa de caramelo 5.20€
Orange crepe with lemon cream and caramel sauce 5.20 €
- Torta negra de chocolate con almendras y salsa de naranja con maracuyá 5.40 €
Black chocolate almond torte with orange and passion fruit sauce 5.40 €
- Tarta de Queso "Manhattan" con coulis de frambuesa 5.60 €
Manhattan cream cheese cake with raspberry coulis 5.60 €
- Tarta de zanahoria, nueces y pasas con crema de queso 5.80€
Carrot cake with cream cheese frosting 5.80 €

Vinos para acompañar al postre:

Try one of our dessert wines:

- Copa de Moscatel "Tres Leones" 2,95 €
Copa de Pedro Ximèn "Alvar 1927 Dulce Vizo" 2,95 €
Copa de Oporto "Royal Oporto" Tawny 2,95 €

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