

# 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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