

COLD STARTERS

IBERIAN HAM TABLE	19,5
CRISPY HAKE SALAD BALLS	12
CURED MANCHEGO CHEESE	12
ARTISANAL CHEESE TABLE	19,50
SELECTED CANTABRIAN ANCHOVIES CODESA GOLD SERIES	19
CURED WAGYU COW HAM	20

SALADS

SEASONAL TOMATO WITH CHAPLAIN AND RED PEPPERS	15
CALYPSO (MICROMIX, AVOCADO, ENDIVE, MANGO, SOUTHERN SHRIMP)	16
PICARA (MICROMIX, BLUE CHEESE, MINI PEAR, WALNUTS, MINI CARROT)	16

HOT STARTERS

BRAVAS POTATOES CHIPS OUR WAY	8
HOMEMADE IBERIAN HAM CROQUETTES (6U.)	12,6
PRAWNS WITH GARLIC CROQUETTES (6U.)	12,6
BEEF CANNELLONI WITH SAUCE PICARO	16 1/2 9
GRILLED VEGETABLES	14,5
TORREZNO CANDIED PORK RIND	14
TEMPURA COD ON SQUID INK	16
SAUTEED PRAWNS WITH MIXED MUSHROOMS	15,5
ANDULISIAN FRIED SQUID	20
CRACKED EGGS WITH FRENCH FRIES WITH IBERIAN HAM	16
HALF OCTOPUS GRILLED	24
RED PRAWNS WITH GARLIC	22

HOT BREAD SERVICE MADE BY THE RAFELET OVEN, WITH
EXTRA VIRGIN OLIVE OIL FROM JAEN , PICUAL VARIETY,
AND OLIVES WITH RED VERMOUTH..... 2€ per person

**WE WORK EXCLUSIVELY
SELECTED CLANDESTINE MEATS**

PREMIUM MEATS

ENTRECÔTE SUPREME SELECTION 27

RIB EYE PREMIUM EXTRA 70 €/KG

BEEF SIRLOIN 29

T-BONE SUPREME SELECTION 75 €/KG

LAMB CHOPS 24

ALL OUR MEATS ARE SERVED WITH HOMEMADE FRIES

TO ACCOMPANY:

GREEN PEPPER SAUCE 3.5

FISH

TURBOT FILLET ON THE BACK WITH SAUTÉED VEGETABLES 22

ROASTED GARLIC COD WITH POTATOES 22

MINIMUM 2 PAX - PRICE PER SERVING/PERSON **PAELLA**

SEAFOOD (CRAWFISH, PRAWNS, CLAMS, SQUID AND MUSSELS) 21

OCTOPUS AND ARTICHOKES 20

IBERIAN SECRET AND MUSHROOMS 19

FREE RANGE CHICKEN WITH GARLIC SPROUTS 18

ALL OUR PAELLAS ARE GLUTEN FREE

DESSERTS

MILLEFEUILLE CARAMELIZED WITH CREAM VAINILLA 7,5

PANETTONE WITH PISTACHIO, CHEESECAKE AND COCOA NIBS 10.5

CHOCOLATE CAKE, GOLD AND STONES 7,5

LEMON CAKE 7,5

ALMOND CAKE 7,5

**WIFI: PICARO 1999 CLIENTES
password wifi: restaurantePICARO**

**OUR DISHES MAY CONTAIN TRACES OF ALERGENS. IF YOU'RE ALLERGIC PLEASE ASK OUR WAITERS
PRICES IN EURO € - VAT INCLUDED**