






Restaurante Esmeraldas

Suggestions

Low temperature roast suckling pig with roasted potatoes and vegetables and meat sauce 26€ 


Iberian pork ribs meat ingot with truffled mashed potatoes and sauce made with apple and caramelized onion and a reduction of the cooking of the ribs. 22.90€ 


Suckling pig head cooked at low temperature and finished in strong frying (crispy on the outside and tender on the inside) 31.90€ 

Grilled suckling lamb chops with its garnish 20.90€ 

Roast shoulder of suckling lamb roasted at low temperature 32€ 

Tandori chicken with ceviche base of seasonal vegetables 17.90€

Iberian chaulafán (sautéed rice with vegetables, beef, prawns, squids, finished with Iberian feather) 22€ 


Esmeraldas style shrimp encocado (special stir-fried vegetables, coconut milk, coriander and a touch of citrus, served with basmati rice and fried plantains) 20.90€ 





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