



**AFUEGO**

#RESTAURANTE







# AFUEGO

## #COLD STARTERS

OUR OYSTER N°2 NATURAL OR SEASONED	6€
MANGO "SALMOREJO" FROM THE AXARQUIA	9,50€
TUNA BELLY "TIRADITO"	24€
STEAK TARTAR	25€
"AFUEGO" TOMATO & BURRATA	18€
WARM PICKLED PARTRIDGE SALAD	19€
ANCHOVIES 00, FOCACCIA & TOMATO	18€

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## #A "MUST TRY" DISH

OUR "METRO 0" LETTUCE	18€
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## #HOT STARTERS

PIL-PIL PRAWN CROQUETTE	6€
BABY SQUID IN ITS OWN INK "CROQUETTE"	6€
GRILLED AVOCADO, HOUSEMADE MATURED MACKEREL	
SALPICÓN SALAD WITH ORANGE	18€
BRAVE MUSSELS	18€

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## #VEGETABLE PATCH

GRILLED TUNA WITH ROASTED EGGPLANT & WATERMELON	21€
CLAMS MARINIÈRE, CHARD & POTATOES	19€
COD WITH ROAST LEEK, WILD MUSHROOMS & TRUFLEE	12€
FOIE, MOREL & COURGETTE	24€





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### #FROM THE SEA

GRILLED BLUEFIN TUNA "PARPATANA" WITH TEAR PEPPERS	30€
TXANGURRO & IBERIAN PORK JOWL	29€
GRILLED WILD TURBOT WITH CREAMY CAULIFLOWER SAUCE	31€
GRILLED HAKE WITH PIL-PIL FROM ITS BONES & BIMI	32€

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### #FROM THE COUNTRYSIDE

IBERIAN BONELESS FLANK "5 JOTAS" WITH PARSNIPS	24,50€
SHOULDER OF SUCKLING LAMB FROM "CASTILLA Y LEÓN"	29€
TRUFFLED ROE DEER RICE	24€ pp
BEEF STEAK SELECTION FROM THE BASQUE COUNTRY	60€/Kg
PREMIUM OLD BEEF STEAK	90€/Kg
"RUBIO GALLEGO" OX	145€/Kg
JAPANESE KUROGE WASHU BEEF	60€/100gm
A5 JAPANESE WAGYU BEEF	80€/100gm

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### #SIDE DISHES

ROASTED RED PEPPERS	9€
FRENCH FRIES	6€
SAUTÉED PORTOBELLO MUSHROOM IN OPORTO WINE	6€





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**#DESSERTS**

<b>GRILLED CHERRIES, CHOCOLATE, VANILLA AND WATER KEFIR</b>	<b>9 €</b>
<b>PAYOYO CHEESE CAKE</b>	<b>9 €</b>
<b>CEO'S TRUFFLED PUDDING</b>	<b>9 €</b>
<b>FINE ORANGE, SAFFRON CAKE &amp; VERMOUTH ICE CREAM</b>	<b>9 €</b>
<b>BRIOCHE FRENCH TOAST COOKED OVER IN THE MOMENT</b>	<b>9 €</b>

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