



**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€
OXTAIL CROQUET	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, CHANTARELLE & COURGETTE	24€



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## #FROM THE SEA

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

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## #FROM THE COUNTRYSIDE

<b>IBERIAN BONELESS FLANK "5 JOTAS" WITH PARSNIPS</b>	<b>24,50€</b>
<b>SHOULDER OF SUCKLING LAMB FROM "CASTILLA Y LEÓN"</b>	<b>29€</b>
<b>TRUFFLED ROE DEER RICE</b>	<b>24€ pp</b>
<b>FORE RIB OF BEEF SELECTION FROM THE BASQUE COUNTRY</b>	<b>60€/Kg</b>
<b>FORE RIB OF BEEF PREMIUM "RUBIA GALLEGA"</b>	<b>90€/Kg</b>
<b>SIRLOIN (ENTRECÔTE) JAPANESE KUROGE WASHU</b>	<b>60€/100gm</b>

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## #SIDE DISHES

<b>ROASTED RED PEPPERS</b>	<b>9€</b>
<b>FRENCH FRIES</b>	<b>6€</b>
<b>SAUTÉED PORTOBELLO MUSHROOM IN OPORTO WINE</b>	<b>6€</b>



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### #DESSERTS

**GRILLED NECTARINES, CHOCOLATE, VANILLA AND WATERKEFIR** 9 €

**PAYOYO CHEESE CAKE** 9 €

**CEO'S TRUFFLED PUDDING** 9 €

**FINE ORANGE, SAFFRON CAKE & VERMOUTH ICE CREAM** 9 €

**BRIOCHE FRENCH TOAST COOKED OVER IN THE MOMENT** 9 €

**CHOCOLATE DE-ROCHE** 20 €

*Chocolate ice cream, caramelized hazelnuts,  
candied kumquat, golden chocolate with almonds.*

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