



Ulia Restaurante

12:00 22:30

TO SHARE

	HALF	FULL
Iberian ham board, country bread and tomato emulsion	14,00 €	22,00 €
Cheese board: D.O.P Manchego, semi-cured cow-cheese, smoked Idiazabal, roncal and matured sheep-cheese	13,00 €	21,00 €
Olivier salad with Cantabrian anchovies 00		14,00 €
Homemade Iberian ham croquettes	8,00 €	14,00 €
Fried squid with roasted garlic mayonnaise		16,00 €
Seasonal sautéed mushrooms, poached egg, potato cream and fresh truffle	7,00 €	12,00 €
Guacamole with tortilla chips		15,00 €
“Escalivada”, Josper roasted vegetables, romesco, arugula and almond		14,00 €
Pumpkin cream, mango, coconut and goat cheese powder.		14,00 €
Seasonal salad		15,00 €

MAIN

	HALF	FULL
Creamy lobster rice		28,00 €
Warm tuna, tomato tartar, and mango gel	13,00 €	24,00 €
Roasted salmon, dill sauce, and broccolini		24,00 €
Grilled sirloin, roasted apple, and chestnuts.		24,00 €
Angus burger with tomato, lettuce, bacon, cheddar, and Thousand Island dressing.		18,00 €
Tender beef with dried tomato jus and truffled mashed potatoes.	14,00 €	24,00 €
Angus ta, potato gratin, and Peruvian huancaína sauce.	18,00 €	32,00 €
Vegan burger with vegan cheese and vegan bacon, lettuce, tomato, and vegetable chips.		18,00 €

BREAD SERVICE PER PERSON €1.50

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE CONSULT OUR TEAM.