



www.restaurantegabino.com info@restaurantegabino.com

CALLE SAN BENITO, 4 TFNO. RESERVAS 615559560

MENU 68 SEMINICI EDITION 2023 30 €

INDIVIDUAL COLD TAPAS:

Shrimp carpaccio with boletus confitted in arbequina olive oil

Cantabria spider crab with tartar sauce

INDIVIDUAL HOT TAPAS:

Homemade Iberian ham croquettes

Risotto: creamy beef rice with boletus

A MAIN COURSE OF YOUR CHOICE PER PERSON

Vizcaina style battered cod with parmentier potatoes

Fried squid fish and chips and marinated dogfish with chips

Salmon tartar with pumpkin, mango, avocado and guacamole

Chicken milanese strips with honey mustard dressing and chips

Loin and chorizo pot with "patatas revolconas" (mashed potatoes) and
low temperature egg

Cigales's black pudding gratiné Musaka with roasted aubergines

Gourmet Avila beef hamburger, cheese, foie, oporto and chips

Individual beef cachopo (fried steak) filled with cellar ham and Arzua-Ulloa
cheese

French toast with grape liqueur cream and nougat ice cream

Water, verdejo Viña Pérez wine or Ribera Pinna Fidelis oak wine and coffee

VEGETARIAN MENU 30 €

INDIVIDUAL COLD TAPAS:

Lettuce heart with pickled vegetables

Chickpeas hummus with croutons

INDIVIDUAL HOT TAPAS:

Onion and leek homemade croquettes made with oat milk

"Patatas revolconas" (mashed potatoes) with boletus

A MAIN COURSE OF YOUR CHOICE PER PERSON

Mixed fresh vegetables wok

Potatoes timballo with boletus (optional with eggs)

Noddles with micro ratatouille and tomato (optional grated cheese)

French toast with grape liqueur cream and nougat ice cream

Water, verdejo Viña Pérez wine or Ribera Pinna Fidelis oak wine and coffee