

D.VORA RESTAURANTE

MENÚ
DEGUSTACIÓN
TASTING MENU

RICE & CO

Mediodía hasta las 15:00 | *Noche hasta las 22:00*

(Los menús se sirven a mesa completa)

Midday until 3.00 PM | *Night until 10.00 PM*

(Menus are served to full table)

ENTRANTES / STARTERS

Aperitivo sugerencia del chef

Chef's aperitif recommendation

Coca alicantina de sobrasada y gorgonzola con ciruelas, naranja y almendra

*Savoury tart with Spanish sausage spread & Gorgonzola served with plums,
orange & almond*

Bocadito Mantou con crema agria de lima, maruca en salazón y caviar de salmón

Mantou bite with lime sour cream, cured "maruca" & salmon caviar

Taco crujiente de Negra estilo Nikkei

Nikkei style crispy "Negra" taco

PRINCIPAL / MAIN DISH

Arroz meloso de presa ibérica con setas de temporada

Creamy rice with iberian pork with seasonal mushrooms

POSTRE A ELEGIR / DESSERT TO CHOOSE

Flan de café al Amaretto con chantilly de naranja y canela.

Coffee flan with Amaretto accompanied by orange & cinnamon whipped cream.

Tarta cremosa de chocolate con jengibre confitado, pera, pistacho y helado de plátano

Creamy chocolate cake with candied ginger, pistachio & banana ice cream

Helado artesano con crumble crujiente de galletas y chocolate

Homemade ice-cream with crunchy biscuit & chocolate crumble

Selección de quesos

Selection of cheese

46.50 €

Armonía de vinos 25.00 €

Bebidas no incluidas | Drinks not included

IVA Incluido | VAT Included

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MENÚ
DEGUSTACIÓN
TASTING MENU

ICONIC

Mediodía hasta las 15:00 | *Noche hasta las 22:00*

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ENTRANTES / STARTERS

Aperitivo sugerencia del chef

Chef's aperitif recommendation

Causa peruana con gambita cristal y langostino.

Peruvian causa with crispy shrimp.

Steak tartar de solomillo de ternera con yema cremosa, caviar de mújol
y trufa de otoño sobre tosta hojaldrada

*Beef tenderloin steak tartare with creamy yolk, mullet caviar
& autumn truffle over toasted puff pastry*

Bocadito Mantou con crema agria de lima, maruca en salazón y caviar de salmon

Mantou bite with lime sour cream, cured "maruca" & salmon caviar

PRINCIPAL A ELEGIR / MAIN DISH TO CHOOSE

Rape con allí pebre de ajo negro, pil-pil de Bilbaína y piparras frescas

Monkfish with black garlic "allipebre", Bilbaína pil-pil & fresh green peppers

Agujitas de lomo bajo de Black Angus madurado con piquillos confitados
y patatas panaderas

Matured Black Angus beef loin with candied peppers and baked potatoes

POSTRE A ELEGIR / DESSERT TO CHOOSE

Flan de café al Amaretto con chantilly de naranja y canela.

Coffee flan with Amaretto accompanied by orange & cinnamon whipped cream.

Tarta cremosa de chocolate con jengibre confitado, pera, pistacho y helado de plátano

Creamy chocolate cake with candied ginger, pistachio & banana ice cream

Helado artesano con crumble crujiente de galletas y chocolate

Homemade ice-cream with crunchy biscuit & chocolate crumble

Selección de quesos

Selection of cheese

56.50 €

Armonía de vinos: 25.00 €

Bebidas no incluidas | Drinks not included

IVA Incluido | VAT Included