



GLORIA

• RESTAURANTE •

MENU

Smoked trout salad with mango and almonds and olive vinaigrette	13,40€
Tomato carpaccio with tuna belly and mashed garlic and oregano	12,50€
Green salad: mezclum, avocado, wild asparagus, and zucchini	10,50€
Smoked sardine fillet on caramelized pastry and wakame algae (3 pieces)	13,50€
Alpujarra soup (almond, garlic and fried bread with ham and egg)	8,50€
Vichyssoise with diced caramelized foie and crispy ham	15,80€
Tomato cream with burrata and apple sorbet	15,50€
Grilled veggies with Romesco sauce	16,50€
Large homemade mushroom and ham croquette (minimum 2 pieces)	3,90€/ud



OUR FRESH FISH

Cod confit al ajo arriero with roasted veggies	21,40 €
Tuna fish tataki with seaweed salad	19,50 €
Alpujarra trout with crispy ham and patata rota	16,80€
Fish of the day	



OUR MEATS

Deer sirloin with mashed chestnuts, menier potatoe and red wine reduction	29,50 €
Iberian pork pluma with garlic	29,50 €
Grilled beef entrecote with slowly fried potatoes in olive oil served with salad	25,50 €
Grilled beef sirloin with crispy straw potatoes, roasted pepper and maitre hotel	29,80€
Hot stone grilled T-bone served with potatoes and salad	64€/kg



PRE DESSERT

Capileira cheese (made with raw goat milk, 2 months maturing)	9,50€/100 grs
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DESSERTS

Goat cheese cake with rosemary honey	8,80€
Chocolate coulant with mango sorbet	9,90€
Apple pie with vanilla ice cream	9,90€
Lemon sorbet with vodka	6,50€