



GLORIA

• RESTAURANTE •

## SUGGESTIONS



### OUR SALADS

Goat cheese au gratin, red berries and honey vinaigrette salad 12,90 €

Quinoa salad with mango, baby spinach, caramelized almonds and modena vinaigrette 12,80 €

Dressed tomatoes with tuna belly 12,50 €

Mix of steamed vegetables with romesco sauce 13,50 €



### TO WARM YOU UP

Alpujarra soup (almond, garlic and fried bread with ham and egg) 8,50 €

Noodle soup with ham and egg 8,50 €

Garlic soup with bread, egg, ham and paprika 8,50 €



### STARTERS

Cod's kokotxas (cod's cheek) with pil-pil sauce 21,50 €

Grilled octopus with mashed potato and a fried egg 22,90 €

Avocado cannelloni with salmon tartar, spider crab and lime mayonnaise 15,90 €

Salmon roll with feta cheese and wild asparagus (Japanese style) 14,90 €

Sauteed clams 500gr. 13,80 €

Grilled shrimp with garlic and parsley 500gr. 20,60 €

Large homemade croquette 3,90€/u.  
(minimum 2 units)



### OUR CURRY'S

Sea Bass Curry with Citrus and Vegetables 18,50 €

Chicken curry with potato and pineapple 17,50 €



### OUR FRESH FISH

Fresh steamed salmon with sautéed vegetables 16,60 €

Cod confit on a pastry base with paprika and ali-oli 18,50 €

Bilbaína hake loin (cooked in garlic, chilly, parsley and vinegar) with clams 17,50 €



### OUR CERTIFIED PAJUNA BEEF

Steak tartar with toast bread 21,90 €

Grilled beef sirloin with roasted potato and herb butter 25,50 €

Grilled beef entrecote with slowly fried potatoes in olive oil served with salad 18,50 €

Hot stone-grilled T-bone served with salad, potatoes and small green peppers 62€/kg



### OUR MEATS COOKED IN THE OVEN AT LOW TEMPERATURE

Roasted shoulder of segureño lamb served with a side dish 24,50 €

Crispy pork knuckle with roasted paprika mashed potato and sauerkraut 21,80 €



### TO FINISH WITH

Selection of cheeses 12,90 €

Piña colada mousse with mango sorbet and red berries 7,40 €

Homemade white cheese cake with cinnamon milk ice cream 8,50 €

Apple pie with vanilla ice cream 9,90 €

Chocolate coulant with mango sorbet 9,90 €