

Our salads

Smoked fish salad - 17€

with asparagus, cherry tomatoes and avocado

Burrata cheese salad – 18€

with roasted red peppers and anchovies

Caesar salad – 16€

with roasted bread, chicken, tomato and anchovies

Tuna belly salad – 17€

with parmesan flakes, red peppers and tomato

Cold starters

Iberian ham – 21€

with crystal bread and tomato

Iberian ham ½ ration – 14€

with crystal bread and tomato

Cecina from León– 19€

with salmorejo (Mediterranean tomato cream) and grated parmesan cheese

Garrotxa cheese – 14€

accompanied by quince and raisin bread

Finca Pascualete special cheese – 18€

with variety of toasted breads

Handmade anchovies – 15€

with roasted red peppers

Homemade foie – 20€

with duck's ham and raisin toasts

Two-type hummus, artichokes and carrots – 12€

Warm starters

Green peppers – 8€

Fried green chillies in tempura – 14€

Octopus – 20€

with truffled potato cream and baby potatoes

Grilled prawns – 20€

Fried squids – 14€

with black garlic mayonnaise sauce

Vegetables in tempura – 13€

with honey mayonnaise and mustard

Homemade croquettes mix (10 units) – 14€

Ham croquettes (6 units) – 8€

Our soups

Pumpkin cream – 12€
with croutons

Fish soup with clams – 14€

Our fishes

Small squids with stewed onions – 16€

Grilled salmon – 18€
with tartar sauce, veggie chips and salad

Battered hake – 19€
with potatoes, red peppers and salad

Cod Club Ranero style – 20€
with boulangere potatoes

Our meats

Chicken breast with vegetables km 0 – 15€

Slow cooked pork ribs – 19€
with sweet potatoes and french fries

Veal sirloin – 23€
with french fries and peppers

Large steak – 48€
with salad, green peppers and french fries

Our desserts

Panna cotta with white chocolate coulis – 7€

Caramelized Torrija with ice cream – 7€

Chocolate cake with toffee – 7€

Yoghurt and mango parfait with crumble – 6€

Slow baked cheesecake – 7€

Melon and pineapple – 6€

Please, make us aware if you have any allergies

All prices are VAT included

Silken
GRAN HOTEL
DURANGO
