

polvora

STARTERS

Causa limeña <i>With tuna sashimi</i>	4,5
Stewed noeway lobster croquette	5
Polvora's cuban sandwich	5
Spicy tuna sam	5
Roasted scallop <i>With iberian pork and yuzu-miso juice</i>	5,5
Shaomai prawns (4 units)	9,2
Charcoal artichoke	11
Sauteed eggplant <i>With korean barbecue sauce and jasmine rice</i>	12
Galician mussels <i>With green thai curry sauce</i>	14
Guacamole with homemade tortilla chips	15
Spanish potato salad <i>With crystal prawns tempura</i>	16
Tuna tartar	23
Steak tartare	24

MAIN

Burger de vaca madurada	16
Soft shell crab burger	16
Iberian pork loine <i>Roasted in a charcoal oven</i>	25
Corvina loin <i>On roasted leeks and fennel meunier sauce</i>	25
Grilled chicken coquelet <i>With sinaloa sauce</i>	27
Low temperature veal ribs <i>At lacquered with its own juices</i>	32
Matured carved Rib Eye (0,5 kg)	40

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PASTAS AND RICES

Noodles with vegetables and mushrooms	16
Satay noodles	17
Duck breast and mushroom rice	26

SIDE ORDERS

Extra totopos	4
Grilled pickled tudela buds	4,5
Broccoli kimchi	5
Truffle aligot	5,5
Canarian potato <i>With yellow chili and foie</i>	8,5
Grilled avocado	8,5

DESSERTS

Mango dynamite	8
Baked apple crumble	9
Smoked cheese cake <i>Per 2 pax</i>	10
Chocolate cake <i>Per 2 pax</i>	10