

THE MENU



i If you wish, you may request our **allergen menu**.

GOURMET TAPAS

- Crispy foie gras and pineapple **4€**
- Pork tenderloin tapa with foie gras and crispy peanuts **4'50€**
- Crispy foie gras, caramelised onion and grilled fresh cheese **3'50€**
- Tapa of bacon, foie gras, quail egg and tomato jam **3'50€**
- Scallop with grilled prawn and fish fumet with almonds **4'50€**

COLD STARTERS

- Crystal bread with Iberian ham and tomato **11€**
- Beef carpaccio with parmesan shavings and capers **8'50€**
- Cod mojete with tuna and toast **4'50€**
- Homemade Russian salad **5€**
- Seafood and hake salad **10€**
- Anchovy gilda **4€**
- Platter of homemade cured meats **8€**
($\frac{1}{2}$ portion) **4,50€**
- Iberian ham and cured cheese **11€**
($\frac{1}{2}$ portion) **6€**

*The cuisine at Restaurante Sucre captures the **essence of the Mediterranean**: authentic flavours, fresh ingredients and a touch of creativity in every dish.*

*Welcome to a **gastronomic journey** where every bite is a celebration!*

HOT STARTERS

- $\frac{1}{2}$ grilled octopus **18€**
- Octopus au gratin with garlic cream and potatoes **13€**
- Roman-style squid **8€**
- Andalusian-style battered baby squid **10€**
- Scrambled eggs with prawns and green asparagus **10€** ($\frac{1}{2}$ portion) **6€**
- Scrambled eggs with black pudding, garlic shoots and mushrooms **10€** ($\frac{1}{2}$ portion) **6€**
- Scrambled eggs with baby eels and mushrooms **10€** ($\frac{1}{2}$ portion) **6€**
- Scrambled eggs with mushrooms and foie gras **14€** ($\frac{1}{2}$ portion) **8€**
- Scrambled eggs with potatoes and Iberian ham **11€**
- Scrambled eggs with potatoes, Iberian ham and baby eels **14€**
- Shrimp tortilla (single) **1'10€**
- Vegetable gratin **4'50€**
- Casserole of red prawns with garlic **12€**
- Sautéed baby squid and mushrooms **9€**
- Cod fritters skewer **2'50€**
- Ham croquettes (6 pieces) **7€**
- Pork cheek croquettes (6 pieces) **7€**
- Fried cheese with tomato jam **9€**
- Grilled cheese with anchovies and tomato **12€**
- Crispy chicken with mustard and honey sauce **8€**
- Diced pork crackling from Soria **8'50€**
- Patatas bravas **5€**
- Garlic mushrooms **5'50€**
- Lean pork with tomato and green peppers **7€**
- Grilled bread with tomato and alioli (6 pieces) **5€**



RICE

- Creamy lobster rice with prawns and baby squid **25€**
- Señoret rice with tuna, prawns and baby squid **13€**
- Creamy monkfish rice with prawns **12€**
- Rice with prawns and baby squids **12€**
- Rice with mushrooms and baby squids **11€**
- Rice with prawns and garlic shoots **11€**
- Seafood rice with baby squid, prawns and crayfish **14'50€**
- Arroz a banda **10'50€**
- Black rice **11€**
- Creamy rice with venison and mushrooms **12€**
- Rice with artichokes and spare ribs **11€**
- Rice with pork leg, chickpeas and red pepper **11€**
- Rice with lean meat and assorted vegetables **10'50€**
- Fideuá a banda **10'50€**
- Black fideuá **11€**
- Fideuá with assorted vegetables **10'50€**

**Rice and fideuá, minimum 2 servings*

SALAD AND PASTA

- Caesar salad **9€**
- Mediterranean salad **8€**
- Goat cheese, walnut and tomato jam salad **9€**
- Tomato salad with capelin and olives **8€**
- Assorted vegetable timbale **7€**
- Aubergine and hake crepe **10€**
- Four cheese crepe **10€**
- Pork shoulder and mushroom crepe **10€**
- Black pudding crepe with mild piquillo pepper sauce **10€**
- Spaghetti Bolognese **8€**
- Spaghetti with red prawns and green asparagus **8€**
- Homemade chicken and vegetable lasagne **13€**
- Garlic tagliatelle with baby eels, red prawns and green asparagus **12€**

FISH

- Grilled cod loin with garlic mousseline **15€**
- Grilled salmon with vegetables and Sucre sauce **16€**
- Tuna sirloin with roasted peppers **15€**
- Grilled or battered hake fillet **12€**
- Grilled mackerel fillet **12€**

MEAT

- Grilled beef entrecôte **17€**
- Grilled beef entrecôte with pepper sauce **18€**
- Carved entrecôte with garlic shoots **18€**
- Grilled beef sirloin **23€**
- Grilled beef sirloin with foie gras in port wine **27€**
- Grilled beef sirloin with pepper sauce **24€**
- Carved beef sirloin with garlic shoots **24€**
- Grilled Asturian beef ribeye steak (600 gr) **25€**
- Grilled beef ribeye steak, aged 80 days (800 gr) **38€**
- Asturian beef steak cooked on a hot stone (only on the terrace) **28€**
- Pork cheeks in sauce **16€**
- Mini cachopos (2 pieces) **10€**
- Beef escalope or fillet with pepper sauce **11€**
- Pork tenderloin with Iberian ham shavings **14€**
- Grilled Iberian pork **13€**
- Grilled pork shoulder from the Aragonese Pyrenees **14€**
- Wok-style chicken stir-fry **9€**
- Salteado de pollo estilo wok **9€**
- Grilled lamb leg chops **15€**
- Pork ribs with barbecue sauce **15€**

FOR CHILDREN

- Iberian ham and cured cheese **11€** // Calamari **8€** // Ham croquettes (6 pieces) **7€** // Fried cheese with tomato jam **9€** // Arroz a banda (minimum 2 servings) **10'50€** // Spaghetti Bolognese **8'50€** //
- Spaghetti with tomato sauce **5'50€** // Classic hamburger (pork, with brioche bun and Edam cheese) **8€** //
- Tuna and bacon pizza **7€** // Ham and cheese pizza **7€** // Chicken breast, egg and chips **7'50€** //
- Sausage, egg and chips **7'50€** // Bacon, egg and chips **7'50€** // Ham and cheese sandwich **2'50€** //
- Club sandwich **6€** // Vegetable sandwich **4€**