



Menu

PICA-PICA – STARTERS

SELECCION DE QUESOS ESPAÑOLES (IDIAZABAL, MANCHEGO, TETILLA Y CABRALES)

Selection of finest Spanish cheeses (D.O: Basque Country, Asturias and Castilla la Mancha)

SELECCION DE EMBUTIDOS IBERICOS (SALCHICHON, CHORIZO, LOMO Y PALETILLA IBERICA)

Selection of finest Spanish cured meats from Guijelo

JAMON DE JABUGO CON PAN CRUJIENTE CON TOMATE

Jabugo ham accompanied by toasted bread topped with organic tomato puree and olive oil

TORTILLA DE PATATA

Traditional Spanish omelette

PULPO A LA GALLEGA SOBRE CAMA DE PATATA CACHELO CON PIMENTON DE LA VERA Y ACEITE DE OLIVA VIRGEN

Galician octopus marinated in sweet paprika and extra virgin olive oil served on a bed of potatoes

PIMIENTOS DEL PADRON (...unos pican y otros no)

Padron peppers (...some spicy and some not)

ALBONDIGAS CASERAS CON VERDURAS DE LA HUERTA

Meatballs with Vegetables and Tomato Sauce

GAMBAS AL AJILLO CON ACEITE DE OLIVA VIRGEN Y GUINDILLA

King size prawns cooked in olive oil with chillies

ESPARRAGOS D.O. NAVARRA CON SUS TRES SALSAS (MAYONESAS LIMON, NARANJA Y ACEITE DE OLIVA VIRGEN)

White asparagus from Navarra served with three dips (lemon mayonnaise, orange mayonnaise and extra virgin olive oil)

CHORIZO ASTURIANO A LA SIDRA CON PEQUENA ENSALADA DE RUCULA Y REDUCCION DE MODENA

Asturian home made chorizo sausage cooked in cider and served with rocket and a Modena vinegar reduction

CALAMARES A LA ANDALUZA CON SALSAS ROMESCO

Fresh squid cooked Andalusian style with romesco sauce

MARINADO DE RAPE AL PERFUME DE LIMON Y ROMERO

Monkfish marinated in lemon and rosemary

MARINADO DE BONITO AL PERFUME DE LIMON Y PIMIENTA

Fresh tuna marinated in lemon and olive oil dressed with lemon and black pepper

REVUELTO DE ERIZOS DE MAR SALTEADOS CON SETAS DE TEMPORADA

Sea urchins sautéed with eggs and seasonal wild mushrooms

CROQUETAS CASERAS DEL DIA

Home-made croquettes

We remind our customers:

*El Faro is a non-smoking restaurant Children are not allowed after 8.00 pm
A discretionary 10% service charge will be added to you bill*

CARNES – MEAT

CHULETON DE BUEY A LA PARRILLA CON PIMIENTOS DEL PADRON Y TOMATE AL HORNO (Approximately 500 g per person)

Grilled Northern Spanish T-bone steak served with padron peppers and cherry tomatoes on the vine

ENTRECOTTE DE BUEY A LA PARRILA CON MONGETAS SALTEADAS CON AJO, PEREJIL Y ALLIOLI

Grilled Northern spanish entrecote (approx 350 g) served with sauteed Cantabric pillow beans, garlic, parsley and ali-oli

SOLOMILLO DE BUEY A LA PARRILLA CON MILHOJAS DE ESCALIVADA

Grilled Northern Spanish fillet-steak (approx 250 g) served on a bed of puff pastry with oven cooked seasonal vegetables

TOURNEDO DE CERDO SOBRE TAPON DE PATATA ENMASCARADA Y CREMA SUAVE DE CEPES Y ROMERO

Pork fillet wrapped in bacon and served on a bed of potatoes with a creamy sauce of wild mushrooms and rosemary

CHULETITAS DE CORDEO A LA BRASA CON ENSALADA DE LENTEJA PARDINA, CEBOLLA TIERNA, JAMON Y ROMESCO

Grilled lamb chops served with a salad of pardina lentils, spring onions and rosemary

PESCADOS – FISH

BACALAO GLASEADO CON ALLIOLI SOBRE SALSA VIZCAINA Y REVOLTILLO DE AJETES

Fresh Irish Sea cod glazed with ali-oli and served on a bed of spring garlic with Vizcaina sauce

ATUN A LA PARRILLA CON PISTO DE ACEITUNAS Y ACEITE DE GUNDILLA VASCA

Red tuna loin served with an olive ratatouille and Basque green spicy peppers

ARROCES – RICE DISHES

PAELLA DE MARISCO (GAMBAS, CALAMARES, MEJILLONES Y VERDURAS)*

A Spanish classic - Rice cooked with prawns, squid, mussels and vegetables

ARROZ CALDOSO DE BOGAVANTE*

Lobster cooked to a Northern Spanish recipe with saffron rice

* Minimum order for 2 people, please allow 25 mins cooking time

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ENSALADAS – SALADS

ENSALADA DE RUCULA, PINONES Y JAMON CON VINAGRETA SUAVE DE FRAMBUESAS Y VINAGRE DE JEREZ

Rocket salad with pine-nuts and jabugo jam dressed in a delicious vinagerette of raspberry and Jerez vinegar

ENSALADA DE QUESO DE CABRA CON MANZANA CONFITADA, BACON Y VINAGRETA DE BALSAMICO

Goat cheese salad with caramelised apple

Las ensaladas pueden ir sin jamon o bacon

All salads can be served as a vegetarian option

GUARNICIONES - SIDE ORDERS

ENSALADA VERDE (LECHUGAS, TOMATE, CEBOLLA, PEPINO Y PIMIENTO)

Fresh seasonal green salad

PATATAS FRITAS

Potatoes cooked in olive oil

SALTEADO DE VERDURAS (JUDIAS VERDES, TOMATE CHERRY Y SETAS)

Sauteed seasonal vegetables

SELECCION DE PAN

Selection of fresh bread

PATATAS BRAVAS

Fried potatoes in olive oil with El Faro spicy sauce

PAN CRUJIENTE A LA CATALANA

Toasted bread topped with organic tomato puree and olive oil

ALLI-OLI

Garlic mayonnaise El Faro style

SALSA DE ROMESCO

A sauce of tomatoes, Spanish onion, garlic, sweet paprika, hazelnuts, almonds and bread crumbs

SALSA DE CABRALES

Asturian blue cheese sauce

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