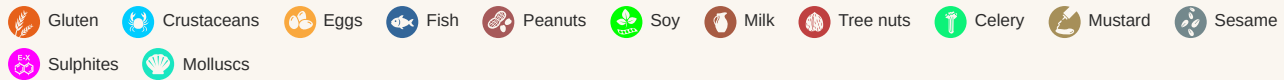


RESTAURANTE CHIQUITO RIZ

MENU · ALLERGENS

ALLERGEN KEY



TODAY'S SUGGESTIONS

Artichokes with Clams	  
Clams Marinière	  
Whole Turbot for 2	
Piquillo Peppers Stuffed with Spider Crab	    
Monkfish Bilbaína for 2 (Sapito)	
Butter Beans with Oxtail	
Butterflied Wild Meagre Fillet	

SPECIAL WHISKIES BY THE GLASS

Macallan 12 Years Old
Blue Label Johnnie Walker
Talisker Single Malt
Chivas Regal 12 Years
Gentleman Jack Tennessee Whiskey
Jack Daniel's

FRENCH CHAMPAGNE

G.H. Mumm Brut
Moët & Chandon Brut Impérial
Laurent-Perrier La Cuvée

STARTERS

Acorn-Fed Iberian Ham	
Homemade Iberian Ham Croquettes	 
Crispy Baby Squid in Their Ink	 
Bluefin Tuna Sashimi	   
House Russian Salad	  
Cod Carpaccio	  
Grilled Line-Caught Baby Squid	
Galician-Style Octopus	
Salmon Bites with Truffle Balsamic	   
Smoked Sardine Fillets	
Garlic Prawns with a Kick	
Arbizu Chistorra Sausage	
Scrambled Eggs with Mushrooms & Black Pudding	  
Artichokes with Clams	  
Crispy Prawn Torpedoes	 
Cured Cheese	
Marinated Fried Dogfish	  
Piquillo Peppers Stuffed with Spider Crab	    
Grilled Artichokes (per piece)	

SEAFOOD & SHELLFISH

Baked Queen Scallops	
Clams Marinière	  
White Prawns, Boiled or Grilled 300 g	
Striped Prawns, Boiled or Grilled 300 g	
French Amélie Oyster	

SALADS

Grilled Vegetables
Tomato with Tuna Belly

STEWES

Verdina Beans with Cod	 
White Beans with Clams	  
Madrid-Style Tripe	
Asturian Bean Stew	
Butter Beans with Oxtail	

FISH

Sea Bass Baked in Salt	
<i>Min. 2 people (30 min wait), price per person</i>	
Sea Bream Baked in Salt	
Whole Turbot for 2	
Battered Cod Loins with Aubergine	  
Grilled Cod with Squid-Ink Sauce	  
Butterflied Turbot	
Cod Pil Pil	
Monkfish Bilbaína for 2 (Sapito)	
Whole Turbot for 3	

MEATS

Grilled Bone-In Ribeye	
for 2 people	
Grilled Entrecôte	
Grilled Beef Tenderloin	
Beef Tenderloin Baked in Salt	
min. 2 people, price per person	
Beef Tenderloin with Foie & PX Reduction	
Steak Tartare	       
Braised Oxtail	 
Oxtail Cannelloni	  
Lamb Chops	
Classic Ham & Cheese Cachopo 300 g	  
Boneless Iberian Ribs, BBQ Sauce & Mashed Potato	      
Chicken Curry with Rice	

SPECIAL MENUS

Seafood Special (with Salt-Baked Sea Bream or Grilled Ribeye)	
Boiled & grilled shellfish and a main course - price for 2 people	
Seafood Special (with Salt-Baked Sea Bass)	 
price for 2 people	
Mixed Grilled Seafood Platter	
price for 2 people	

DESSERTS

Whisky Cake	
Cream Crêpes with Chocolate	  
Lemon Sorbet with Cava	 
Fried Milk Custard with Ice Cream	    
Seasonal Fruit	
Chocolate Fondant with Vanilla Ice Cream	    
Homemade Rice Pudding	 
Homemade Crème Caramel	  
Cantabrian Cheesecake with Raspberry Coulis	 
Carrot Cake	    
Homemade Ice Cream: Pistachio, Vanilla, Turrón, Chocolate, Strawberry	    