



RESTAURANTE LUSITANIA

Appetizers and Salads

Smoked Salmon Rolls
Home-made pork loin croquettes with Parmesan Cheese
Tender Sautéed Broad Beans with Iberian Ham in flaky pastry crust
Iberian Ham
Fried Guernica or Padrón Green Peppers
Iberian Ham and Sausage Assortment
Grilled Fresh Duck Foie with Sherry Vinegar and Pedro Ximenez Sherry Sauce
Red Peppers Filled with spicy Iberian Pork
Chef's Salad

Fish

Fried Cod Kokotxas
Galician Style Turbot sprinkled with Paprika
Hake (Fried or Grilled)
Timbale filled with Gilthead Fish and Green Asparagus
Grilled Tuna Loin with roasted Red Piquillo Peppers
Baked Sea Bass with tiny Clams and Garlic

Meats

Lamb Chops Grilled in Garlic Oil
Grilled Beef Sirloin with Sauce (Foie, Pepper or Blue Cheese)
Grilled Beef Entrecote with Sauce (Goat Cheese, Pepper or Blue Cheese)
Grilled Duck Magret
Pork Sirloin with Torta del Casar Cheese
Baked Venison Loin
Stewed Partridge with Boletus Edulis

Home made Desserts

Panna Cotta Flan with Strawberry Sauce and Chocolate Sticks
Marc de Champagne Sorbet
Thinly sliced Orange with Liqueur
White Chocolate Custard