

Chef Mauro Colagreco has imagined this seasonal menu for El Silencio, based on his passion for flame cooking and love of sharing.
A menu that creates memories around the table...

[TS / AC : TO SHARE / A COMPARTIR]

[v : VEGETARIAN / VEGETARIANO]

TAPAS

Homemade focaccia baked in a clay oven, rosemary and alioli sauce [v]
Focaccia al horno de barro, romero y salsa alioli [v]

Jamon ibérico, pan con tomate

Piquillos stuffed with brandade, herbs and citrus
Piquillos rellenos, brandada, hierbas y cítricos

CRUDO DEL MAR

Classic Peruvian ceviche, catch of the day, tiger’s milk and cancha corn

Clásico ceviche Peruano, pesca del día, leche de tigre y maíz cancha

Crayfish carpaccio, Oscietra caviar and chive cream

Carpaccio de cigalas, crema con caviar Oscietra y cebollino

Hamashi sashimi, ponzu gel, gomasio and toasted sesame

Sashimi de hamashi, gel de ponzu, gomasio y sésamo tostado

Sea bass tiradito, “Aji Amarillo“ sauce and crunchy quinoa

Tiradito de Lubina, salsa de «Ají Amarillo» y quinoa crujiente

Oysters, cucumber jelly, cider vinegar and shallots cream

Ostras, gel de pepino, crema con vinagre de sidra y chalotas

Oysters, red wine vinegar and shallots

Ostras, vinagre de vino tinto y chalotas

Tuna “Toro ventresca“ tartare, Oscietra caviar, avocado, ponzu sauce and chives

Tartare de ventresca “Toro” de atún, caviar Oscietra, aguacate, salsa ponzu y cebollino

ENSALADAS

"Heritage" tomato salad, peach, verbena, candied lemons, ginger, almonds and pistachios [v]

Ensalada de tomates «Heritage», melocotón, verbena, limones confitados, jengibre, almendras y pistachos [v]

Quinoa pesto salad, cauliflower, romanesco, spinach, raisins and pine nuts [v]

Ensalada de quinoa al pesto, coliflor, romanesco, espinacas, uvas pasas y piñones [v]

Watermelon salad, cucumber, avocado, feta cheese, red onion and coriander [v]

Ensalada de sandía, pepino, aguacate, feta, cebolla roja y cilantro [v]

Giant Burrata di Puglia, beans and peas, mint, capers and lemon [v] [TS]

Burrata di Puglia gigante, judías verdes y guisantes, menta, alcaparras y limón [v] [AC]

Caesar salad, romaine lettuce, caesar dressing, Parmesan cheese, bacon and anchovies

Ensalada César, lechuga romana, salsa César, Parmesano, bacon y anchoas

BRASAS

Grilled crayfish, alioli sauce, salt and lemon

Cigalas a la plancha, salsa alioli, sal y limón

Galician style octopus, potatoes with smoked paprika, roasted garlic and rocket salad

Pulpo a la gallega, patata, pimentón ahumado, ajos asados y rúcula

Clams “Salsa verde“, parsley, fresh garlic and thyme

Almejas en salsa verde, perejil, ajos frescos y tomillo

Wood fire King crab legs, brown butter, trout roe, chives and sudashi juice

Patas de Cangrejo Real a las brasas, mantequilla de avellana, huevas de trucha, cebollino y jugo de sudashi

HORNO DE BARRO

Veggie lasagna, spinach, tomatoes, eggplant, onions and Mozzarella «Fior di Latte» with tomato sauce [v]

Lasaña vegetariana, espinacas, tomates, berenjena, cebollas y Mozzarella “Fior di Latte” con salsa de tomates [v]

Sicilian aubergine, smoked Scamorza foam, tomatoes, basil and fried shallots [v]

Berenjena a la Siciliana, espuma de Scamorza ahumada, tomates, albahaca y chalotas fritas [v]

Stuffed bell peppers, Scamorza, rocket salad and pistachio [v]

Pimientos rellenos, Scamorza, rúcula y pesto de pistachos [v]

Truffle Pizza, Mozzarella «Fior di Latte» and spring onions [v]

Pizzetta con trufa, Mozzarella “Fior di Latte” y cebollas tiernas [v]

PESCADOS

Grilled turbot, Pil-pil sauce, mashed potatoes, olive oil and chives [TS]

Rodaballo a la parrilla, salsa Pil-pil, puré de patatas, aceite de oliva y cebollino [AC]

John Dory “A la Ligure“, zucchini, tomato, capers, basil, «Picolina» olives and lemon

San Pedro “a la Ligure”, calabacín, tomates, alcaparras, albahaca, aceitunas “Picolina” y limón

Linguini with lobster, lobster and saffron fricassee

Linguini con bogavante, fricasé de bogavante y azafrán

Grilled seabass, Ligure sauce, grilled carrots [TS]

Lubina a la parrilla salsa a la ligure, zanahorias [AC]

CARNES

Lamb shoulder, Basquaise sauce with olives, meat Jus with Espelette pepper and fresh herbs [TS]

Paletilla de cordero asado, salsa “Basquaise” con aceitunas, jugo de carne con pimienta de “Espelette” y hierbas frescas [AC]

Truffled skin chicken, chicken Jus reduction with thyme [TS]

Pollo con trufa, reducción de jugo de ave al tomillo [AC]

Beef tenderloin, Béarnaise sauce

Solomillo de ternera, salsa bearnesa

Wagyu beef sirloin steak, “Pico de gallo“ sauce and shallot jus

Entrecote de vaca Wagyu, Pico de gallo y jugo de chalotas

Wood fire Tomahawk, chimichurri sauce [TS]

Tomahawk a las brasas, salsa “chimichurri” [AC]

Grilled Iberian pork plasma, pork juice reduction and paprika sauce

Pluma ibérica a la parrilla, reducción de jugo de cerdo al pimentón De la Vera

GUARNICIONES

Patatas bravas [v]

Grilled vegetables [v]

Verduras a la plancha [v]

Sautéed mushrooms and potatoes, parsley, bacon, pine nuts and tomato confit

Champiñones y patatas salteados, perejil, bacon, piñones y tomate confitado

Smoked rice from the Lebre Delta, peas and chorizo sausage

Arroz ahumado del Delta del Ebro, guisantes y chorizo

Mixed salad with fresh herbs [v]

Ensalada mixta con hierbas frescas [v]

Spring onions gratin, chorizo and Parmesan cheese

“Gratin” de cebollas tiernas, chorizo y Parmesano

Green beans, red onions, chili, pistachio, shallots and Sherry jus [v]

Judías verdes, cebollas rojas, guindilla, pistacho, chalotas y jugo de Jerez [v]

Light potato mousseline [v]

Mousseline de patata [v]

Grilled sweet potatoe with herbs butter [v]

Boniato a la brasa, mantequilla de hierbas [v]

POSTRES

Hibiscus and pepper infused melon carpaccio, Batak’s black lemon sorbet

Carpaccio de melón infusionado, hibisco y pimienta, sorbete de limón negro de Batak

Delizia al limoni and lemon sorbet, yogurt foam, crunchy Gavotte

Delizia al limoni cremoso y sorbete de limón, espuma de yogur, Gavotte crujiente

Dulce de leche flan, traditional family recipe

Flan de dulce de leche, receta familiar tradicional

Verbena panacotta, strawberry and lime

Panacotta de verbena, fresa y lima

Churros, dulce de leche and chocolate sauce, vanilla whipped cream [TS]

Churros, salsas de dulce de leche, chocolate y nata montada de vainilla [AC]

Chocolate *moelleux*, Tonka bean ice cream

Pastel de chocolate, helado de haba tonka

Fresh fruit platter

Plato de fruta fresca

Ice cream and sorbets

Helados y sorbetes

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