

CONTRA PUNTO
GASTRONOMY

guía repsol 2026

RESTAURANT MENU

The scene sets the pace. The table follows suit.

BITES

Seafood croquette with a citrus touch 1, 2, 3, 7	3,50€
Iberian ham croquette 1, 2, 7	3,50€
Apply 4, 12	4,50€
Three bites of rabbit, lima bean cream and green bean crudité 1, 5, 8, 11	10,00€

STARTERS

Roasted sweet potato with strawberries, creamy blue cheese, pickles and green mojo sauce 7, 12 *A classic from the house*	15,00€
Flame-grilled eggplant with burrata and seasonal oven-baked tomato 7, 8, 12	15,00€
Finger-licking good chicken wings, boneless and in garlic sauce	15,00€
100% Iberian acorn-fed pork loin from Extremadura	16,00€
Sashimi of cured fish from the market with mandarin and yuzu 3, 4	19,00€
Crispy octopus leg, sweet potato puree and mojo picón mayonnaise 3, 12, 13	24,00€
Beef tenderloin tartare, hand-cut 3, 4, 10, 12	25,00€

MAIN DISHES

Grilled sea bass with shellfish jus 4, 12, 13	24,00€
Grilled fish from the market with seafood suquet 2, 4, 8	30,00€
Lacquered Manchego lamb shank with a touch of chocolate 7, 12	24,00€
Grilled Iberian pork shoulder from Extremadura with meat jus and miso 6, 7, 12	27,00€
Roast beef tenderloin with thyme-infused jus 7	28,00€

Choice of side dish, included with the main course:

Proper French fries

Roasted seasonal vegetables

Mixed leaf and sprout salad

RICE

Striped prawn and scallop paella 2, 4, 13 *Minimum 2 people. Served in a paella pan.*	€25.00 per person

HOMEMADE DESSERTS

Mahón cheesecake with toffee and caramelized pistachios 1, 3, 7, 8	8,00€
Roasted pumpkin flan and nougat by A. Galiana 3, 7	8,00€
Chocolate brownie with vanilla ice cream 1, 3, 7, 8	8,00€
Grilled pineapple with coconut sorbet 7, 8	8,00€

Artisan bread and extra virgin olive oil service	**€2,50 per person**

