



**GORDAL**  
original spanish cuisine

## MENÚ DEL CHEF

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4 course menu

### Gaz Champagne

Special gazpacho presentation

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### Time Raf Marino

Fruits de mer, not a tomato

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### El cortijo

Iberian pork rib, braised in white wine and honey.  
Served with migas, chorizo and pomegranate.

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### Reconstrucción de tarta de queso

Reconstructed cheese cake

35,00 € p. P.

## CHEF'S SPECIALS

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### Mc Foie

Small Galician beef burger with organic  
duck liver and caramelized onions

7,00 €

### Chuletón

Aged Galician ribeye steak. Served with piquillo sauce.

9,00 €/100 gram  
(minimum 800 gram)



**SPECIALS**