



ESTRELLAS DE  
**SAN NICOLÁS**  
RESTAURANTE

*Menú*  
**ALBAYZÍN**

## STARTERS

(To share every 4 people)

Potato Salad with Red Prawn, Piparra & Crispy Pork Belly

Gravlax Salmon Cubes on Vegetable Crudités with Mint Aroma

Sautéed Artichokes with Soft Cheese Cream



## INDIVIDUAL

(To choose)

**Grilled Croaker**

with Roteña Juice

Or

**San Pascual Pork Entrecôte**

with Chestnut Praline & Pont Neuf Potatoes



## DESSERTS

(Individual)

**Brioche French Toast**

with Rice Pudding Cream & Lotus Ice Cream



## DRINKS

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water

**60€**  
person  
(VAT INCLUDED)





ESTRELLAS DE  
**SAN NICOLÁS**  
RESTAURANTE

*Menú*  
**TRADICIÓN**

## **STARTERS**

(To share every 4 people)

Roasted Kumatos with Soft Goat Cheese Cream & Aged Beef Cecina

Homemade Foie Micuit & Toasts

Sautéed Scallops on Cauliflower Cream & Riofrío Caviar

Creamy Partridge Rice with Fresh Foie & Fresh Truffle



## **INDIVIDUAL**

(To choose)

**Cod Loin**

with Humus of Choricero Pepper & Spinach Sauce

Or

**Beef Cheeks**

at Low Temperature on Couscous



## **DESSERTS**

(Individual)

**Bergamot Cream**

on Sablé Cookie with White Chocolate & Lime Curl



## **DRINKS**

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water



**72€**  
person  
(CVAT INCLUDED)





ESTRELLAS DE  
**SAN NICOLÁS**  
RESTAURANTE

Menú  
**DEBLA**

## STARTERS

(To share every 4 people)

Carpaccio of Local Tomato with Avocado & Smoked Eel

Homemade Foie Micuit Terrine & Toasts

Aged Beef Cecina with Salted Crackers & Olive Oil Grilled Octopus on Faux

Black Rice & Amontillado Alioli



## INDIVIDUAL

(To choose)

**Wild Red Tuna Belly**

from Almadraba on Cinnamon Ajoblanco & Lime

Or

**Beef Tenderloin**

in Truffled Boletus Edulis Juice & Vegetables



## DESSERTS

(Individual)

**Chocolate in Textures**



## DRINKS

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water







ESTRELLAS DE  
**SAN NICOLÁS**  
RESTAURANTE

*Menú*  
**MIRADOR**

## STARTERS

(To share every 4 people)

Confited & Grilled Leeks & Flambéed Romesco Mayonnaise

Sautéed Scallops on Cauliflower Cream & Riofrío Caviar



## FIRST COURSE

**Grilled Grouper**

in Its Own Juice & Wrinkled Potatoes



## SECOND COURSE

**Bull Tail Millefeuille**

with Iberian Bacon on Roasted Sweet Potato Cream



## DESSERTS

(Individual)

**Brioche French Toast**

with Rice Pudding Cream & Lotus Ice Cream



## DRINKS

White Wine José Pariente. D.O Rueda

Red Wine La Montesa. D.O Rioja

Soft Drink, Beer, Water







ESTRELLAS DE  
**SAN NICOLÁS**  
RESTAURANTE

Menú  
**ESTRELLAS**

## STARTERS

(To share every 4 people)

Coca of Shrimps from Motril with Avocado Cream & Lime Mayonnaise

Creamy Crab Croquettes with Sea Urchin & Angus Veal Flank  
with Truffle Mayonnaise



## FIRST COURSE

**Wild Red Tuna Belly**  
from Almadraba on Cinnamon & Lime Ajoblanco



## SECOND COURSE

**Veal Tenderloin**  
in its Truffled Boletus Edulis & Vegetable Juice



## DESSERTS

(Individual)

**Orange Mousse**  
filled with Orange Marmalade & Streusel



## DRINKS

White Wine José Pariente. D.O Rueda  
Red Wine La Montesa. D.O Rioja  
Soft Drink, Beer, Water

