

Reservations:

981 935 952
restaurantecacao.es
hola@restaurantecacao.es



MULTIESPACIO GASTRONÓMICO

Opening hours:

monday to friday,
from 13:30h to 16:00h

M E N U O F T H E D A Y

6 FIRST COURSES

MIMOSA STYLE TUNA SALAD WITH GRATED
EGG AND CITRUS MAYONNAISE

CREAMY BLUE CHEESE AND CARAMELISED
ONION CROQUETTES WITH HONEY
MUSTARD SAUCE

SMOKED TOMATO SALAD WITH
MARINATED SALMON, POMEGRANATE AND
HOUSE DRESSING

ARTISAN FOCACCIA WITH PICKLED TUNA,
TETILLA CHEESE, ROCKET PESTO AND
PICKLED ONION

CRISPY SEASONAL VEGETABLE TEMPURA
WITH TERIYAKI AND SESAME

SALMOREJO WITH IBERIAN PORK JOWL
CRUMBS, BABY LEAVES AND EXTRA VIRGIN
OLIVE OIL

6 MAIN COURSES

CREAMY WAGYU BEEF SHANK FIDEUÁ WITH
MEAT DEMI-GLACE AND TRUFFLE

BRAISED PORK SECRETO WITH ROASTED
POTATOES AND HOMEMADE CHIMICHURRI

GRILLED SALMON WITH RISSOLE POTATOES
AND HONEY MUSTARD EMULSION

SEAFOOD RICE WITH MUSSELS, PRAWNS,
ROASTED GARLIC AIOLI AND A TOUCH OF
LIME

CHARCOAL GRILLED CHICKEN WITH
TERIYAKI SAUCE AND ROASTED
VEGETABLES

CUSTOM BURGER OF THE WEEK "PATTY
SMITH"

CREAMY CHEESECAKE WITH
MIXED BERRY COULIS

DESSERTS

CARROT CAKE WITH
DULCE DE LECHE

Includes 1 drink
(water, soda,
beer o wine)

18,50€

+1,90€ dessert