Casa Silvano
Maracaibo

We do not have a star product.
In each of our dishes we put all our knowledge.
But we do have a menu. A weekly concept with which we change the rules of the game.

- STARTES -

Iberian Acorn-Fed Cured Loin "Guijuelo" ---------- €30.00

Artisan Cheese Board from Castilla y León (7) ---------- €20.00

Partridge Pâté with Picual Olive Oil (3) ---------- €18.00

Spider Crab Croquettes (1-2-3-7) ---------- €18.00

Tasting Menu:

Appetizer, three starters, fish, meat and two desserts ---------- €70.00
(wines not included)

Business Menu (Starter, fish, meat and dessert) ---------- €38.50

- SOUPS AND VEGETABLES -

Squid Tartare, Fish Soup and Seaweed (2-4) ---------- €20.50

Tradicional Castilian Soup (1-3) ---------- €13.00

"Real Sitio" Butter Beans ---------- €16.00

Rice with Pigeon "Tierra de Campos" Style ---------- €27.00
(for 2 people, Price per person)

- SALADS & VEGETABLES -

Russian Salad with Sea Urchin Caviar (2-3) ---------- €21.00

Sardine Tartare with Brasil Ice Cream ---------- €17.60

Symphony of Mushrooms with Eggs Yolk and Foie from Abejar ---------- €26.00 €

Sautéed Vegetable from Carracillo (1-8) ---------- €14.00 €

NOTE

Frozen fish is available for guest who cannot consume it fresh.

MINIMUM CONSUMPTION €50.00 PER PERSON

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- FISH -

Fish of the day ---------- €S/M

Baked Sea Bass ---------- €35.00

Braised Octopus, Garcillán Mashed Potatoes (4-3)
And "Ajoarriero" Sauce ---------- €33.50

- MEATS -

Small Lamb Burgers with Pine Nuts Jus from Pedrajas (8) ---------- €30.00

Guinea Fowl and Red Prawn Cannelloni (1-2-7-8) ---------- €26.50

Vacuum-Cooked Suckling Pig Ears with
Carrot and Truffle Sauce ---------- €33.00

Roast Lamb with Vine Shoot Aroma (by special order) ---------- €46.00

¼ Roast Lamb with Vine Shoot Aroma (by special order) ---------- €90.00

Roast Suckling Pig "MG Segovia Cochinillo" (by special order) -- €34.00

Morucha Beef Entrecôte with Mushroom Sauce (7) ---------- €30.50

Chef: ÓSCAR HERNANDO

10% Vat included

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- DESSERTS -

Valtiendas red Wine Ice Cream with Wine Jelly
and Armuña Sheep Yogurt (7) ---------- €8.80

Chocolate Tart with Cream Cheese and Crunchy Biscuit (1-7) ------- €7.70

Candied Hazelnut Biscuit with Caramelized Milk (7-8) ---------- €7.70

Mango Soup with Green Tea Ice Cream (7) ---------- €8.80

Dark Chocolate Soufflé with Ganache (Vallrona 70%)
(6 minutes in preparation) (3) ---------- €9.90

Corn Custard with Tahitian Vanilla
and Pineapple Sorbet with Pineapple Crackling (7) ---------- €9.90

Note: all our dessert are in the restaurant

10 % VAT included

List of allergens