

OUR GASTRONOMY IS IN CONSTANT MOTION BECAUSE IT IS THE
PEOPLE WHO CREATE IT, SERVE IT, AND ENJOY IT WHO KEEP IT
EVOLVING DAY BY DAY.

FINORRI

GASTRONOMY

DAY. AT FINORRI, OUR FOUNDATIONS ARE CLEAR:
HIGH-QUALITY PRODUCTS, CONNECTED TO THE LAND AND ITS
PRODUCERS, AND RESPECT FOR THE SEASON.

STARTERS TO SHARE

100% IBERIAN ACORN FED "JAMÓN" (JULIÁN MARTÍN)	23,00 €
"SANFILIPPO" ANCHOVIES IN OLIVE OIL (FILLET)	2,90 €
GRATIN COD BRANDADE, GREEN TOMATO, OLIVE PASTE, AND ORANGE	14,00 €
MARINATED ANCHOVIES IN VINEGAR WITH SMOKED OLIVES (3 PIECES)	13,20 €
RED PRAWN CARPACCIO WITH PORCINI OIL, SPICED TOMATO, AND PISTACHIOS	24,00 €
OUR SALAD	14,50 €
CONFIT TOMATOES, MOJAMA (SALTED CURED TUNA), FRESH CHEESE, DATES, GREEN OIL	16,00 €
RUSSIAN SALAD WITH MARINATED MACKEREL AND SMOKED PIPARRA PEPPER	13,90 €
CRUSTY GLASS BREAD ROLL WITH TOMATO & WARM BONELESS ANGUS RIB	8,00 €
ROCK MUSSELS WITH DONOSTIA SAUCE	16,00 €
"FINORRI" MACARONI	18,00 €

FRIED

ROAST MEAT CROQUETTE (UNIT)	2,90 €
COD FRITTERS WITH ROMESCO AND ROASTED GARLIC PURÉE (UNIT)	2,50 €
MINI BOMBA WITH PEROL SAUSAGE, AIOLI, AND SPICY DARK TOMATO (UNIT)	4,75 €
MELLOW IBERIAN JAMÓN CROQUETTE (UNIT)	3,10 €

CHARCOAL GRILL

GREATER AMBERJACK, MALDONADO PANCETTA, SURF AND TURF SAUCE, VEGETABLES, SALMON ROE	18,50€
TURBOT WITH BEETROOT ROMESCO, ANISE JUS AND FENNEL	27,00€
IBERIAN LOIN WITH PIQUILLO PEPPERS AND CHAR GRILLED POTATOES	19,70€
HOLM OAK CHAR GRILLED VEGETABLES	16,50€
GALICIAN BEEF SIRLOIN WITH MUSTARD, MUSHROOM SAUCE, CHESTNUT MUSHROOM, AND FRENCH FRIES	28,50€
DUCK MAGRET SKEWER WITH BRIOCHE BREAD	13,00€
FREE-RANGE CHICKEN SKEWER WITH PRAWNS	15,00€

SPOONFUL DISHES & ROASTS

PALS RICE WITH FISH, CUTTLEFISH, RED PRAWN	24,50 €
PALS CREAMY RICE WITH BLACK CHANTERELLE AND GRILLED PORK BELLY	21,00 €
SEA BASS WITH ANCHOVY AND ROSEMARY SUQUET AND PAN-FRIED POTATOES	26,00 €
BRAISED VEAL CHEEK, SWEET POTATO PURÉE AND CONFIT MUSHROOMS	21,50 €
MEATBALLS WITH MONKFISH CHEEKS	28,50 €
MONKFISH WITH PORK JOWL, BEURRE BLANC AND CHARRED LEEK	24,50 €
CANNELLONI AU GRATIN	19,90 €
ROASTED XISQUETA LAMB SHOULDER WITH JERUSALEM ARTICHOKE AND FINE GREEN BEANS	26,00 €
STEW OF BABY SQUID STUFFED WITH EGGPLANT, MUSHROOMS AND ORGANIC BUTIFARRA DE PEROL	19,00 €