


STARTERS

Iberian Ham served with "coca" bread and tomato
22€

Burrata Salad with "escalivada",
pinions and dry tomato
16€

Thai Soup with Norway Lobster, tobiko caviar
and blini with butter toasted 
16€

Prawns in garlic *Cova Negra* style
17€

Taco of Wagyu beef, caramelized onion,
Idiazabal cheese and yolk sauce (3 un.)
17€

Vegetarian option (Shitakes) 14€

Foie Gras terrine with apple-vanilla sauce
and brioche bread
18€

Steak tartare served with french fries and glass bread
23€

Cannelloni XL size of Iberian pork with green curry
and parmesan cheese cream
16€

Artichokes with *guanciale* and truffled yolk
18€

"Chili Crab" Ravioli with quail egg and truffle
18€

Creamy rice with prawn carpaccio,
lime- vanilla and pork belly
22€

FISHES

Monkfish with paprika "mojo", *pomme frite* in got,
eal and "salsa brava" 
26€

Sole fish with Yuzu "*Meunier*" served with vegetables
and baked potatoes
27€

Three ways to eat lobster
Consomé – Tempura – At grill
27€

Red tuna belly as warm *tataki* with aubergine cream and
"crunchy tartar"
27€

Daily fish (Baked / Grilled) served with vegetables
PSM

MEATS

Candied suckling pig with red curry sauce and Thai salad
24€

Majorcan suckling lamb "Tandoori style" with vegetable
pakora, pineapple chutney and spiced rice
25€

Grilled Veal Chop with *patató*,
sautéed vegetables and *béarnaise* sauce
29€

Rossini tenderloin of Simmental beef with
foie gras croquette, sautéed mushrooms with bata-
soy and Porto sauce
28€

Table service: Bread, homemade butter and olive oil - 3.50€ x pax
(Let us know if you don't want it)

In this establishment we have a menu of allergens - IVA 10% INCLUDED



covanegra
restaurant