

# English MENU

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ENCOULONNE

THE DISHES WITH A ● ARE GLUTEN-FREE  
PRICES INCLUDING VAT  
BREAD AND APPETIZER SERVICE 1.80€

## APPETIZERS

- TRIPE & CHICKPEAS STEW

15

NIGIRI-INSPIRED CREATION: BLOWN BREAD  
FILLED WITH KOREAN KIMCHI EMULSION,  
AGED BEEF CARPACCIO,  
AND GRATED PARMESAN CHEESE (6 PCS)

12

PORK GYOZAS WITH TAMARI  
SOY SAUCE, CRISPY SCALLIONS, AND  
SMOKED CHILI EMULSION (8 PCS)

12.9

- ANGUS BEEF STEAK TARTARE "PINCHO"  
WITH SRIRACHA EMULSION ON  
AGED PARMESAN QUESADILLA (3 PCS)

14

ARGENTINIAN EMPANADAS  
FILLED WITH BRAISED VEAL

5.5 ud.

- CONFIT AND FRIED SPANISH BRAVE  
POTATOES WITH "SALSA BRAVA"  
AND FRESH HERB AIOLI

8

ACORN-FED IBERIAN HAM,  
HAND-CUT, WITH TOASTED BREAD LOAF  
AND SEASONED TOMATO

25

MARINATED FREE-RANGE CHICKEN FINGERS  
IN KEFIR, FRIED IN RICE FLAKES WITH BLACK  
GARLIC AND GINGER SWEET  
CHILI SAUCE (6 PCS)

13

ASSORTED CROQUETTES TO SHARE (8 PCS)

13.5

RUSSIAN SALAD WITH KALAMATA  
OLIVE CREAM, BASQUE PIPARRA,  
AND "MUSIC-PAPER BREAD"

13

- SELECTION OF NATIONAL CHEESES  
WITH APRICOT JAM  
AND TOASTED WALNUTS

24

COCHINITA PIBIL TACO WITH  
GUACAMOLE AND PICO DE GALLO

5

SHRIMP TEMPURA

17.9

MINI WAGYU BURGERS WITH SESAME BUN,  
FRESH TOMATO, BASIL, CHEDDAR CHEESE,  
AND PICKLES (5 PCS)

18

TRUFFLE, BOLETUS, AND MOZZARELLA PIZZA

16

## HUERTO

- FRESH BURRATA WITH TOMATO SEASONED  
WITH GENOVESE PESTO, TOASTED WALNUTS,  
AND CONFITURE OF ROASTED APRICOTS

16

- GRILLED ARTICHOKE FLOWER WITH  
SALT FLAKES AND AROMATIC GARLIC

5.3

- GRILLED AVOCADO FILLED WITH  
CEVICHE-STYLE SHRIMP TARTARE,  
HABANERO-INFUSED TIGER'S MILK, AND  
ACCOMPANIED BY CRISPY SWEET POTATO

15.5

WARM MANGO SALAD WITH AVOCADO,  
KING PRAWNS,  
AND MANGO VINAIGRETTE

17

## MAIN COURSES

RED WINE-BRAISED OXTAIL CANNELLONI  
WITH IDIAZÁBAL CREAM AND PARMESAN CRISP

18.5

STEWED STUFFED BABY SQUID IN  
TOMATO SAUCE, SEASONED TABBOLEH  
WITH FRESH TOMATO, AND SESAME SEEDS

19.5

- CONFIT COD AT LOW TEMPERATURE  
WITH WARM ESCALIVADA,  
TOASTED ALMONDS,  
AND DEHYDRATED VEGETABLE CHIPS

23

SEA BASS STEAMED WITH SAKE,  
WITH GREEN SAUCE AND SPRING  
ONIONS ROASTED OVER CHARCOAL

24.9

- BRAISED IBERIAN PORK CHEEK IN  
THAI RED CURRY WITH SAUTÉED EDAMAME  
AND CONFIT POTATO WEDGES

22

GALICIAN SKIRT STEAK ON THE GRILL,  
MARINATED WITH SWEET SOY SAUCE AND RICE  
VINAIGRETTE, WITH FRIED PEPPERS, CONFIT  
POTATOES, AND SMOKED SALT

19

- ANGUS SIRLOIN WITH PADRÓN PEPPERS

28.9

BEEF BURGER WITH CARAMELIZED ONION,  
ARUGULA, GRATINATED GOAT CHEESE,  
AND JAPANESE MAYONNAISE

17

## SUSHI

### Makis & Uramakis

#### SUMMER ROLL

BUTTERFISH TEMPURA AND AVOCADO URAMAKI,  
TOPPED WITH SALMON FLAMBÉ  
AND A TOUCH OF TIGER SAUCE

18

- SAKE CRUNCH

SALMON, AVOCADO AND KIMUCHI MAKI,  
WITH A TOUCH OF CRUNCHY ONION

15

#### EBY GREEN

CRISPY SHRIMP, AVOCADO LEAF AND  
SALMON MAKI WITH TRUFFLE MAYONNAISE

17

#### AOZARA

CRUNCHY SHRIMP, CREAM CHEESE AND  
SALMON URAMAKI COVERED IN SPICY CHU-TORO

18

- VEGETARIAN

CUCUMBER, JAPO MAYO, ASPARAGUS, AND CHIVES  
COVERED WITH ROASTED PEPPERS AND AVOCADO

15

### Nigiris

BUTTERFISH AND TRUFFLE

7.5

SALMON FLAMBÉ

7.5

FOIE AND EEL SAUCE  
WITH ORANGE ZEST

8.5

SALMON AND SPICY MOJO SAUCE

7.5

- AKAMI TUNA

8

MACKEREL WITH TOMATO JAM

7.5

NIGIRI ASSORTMENT (8 PCS, 2 OF EACH)

25.5

### Combos

#### MIXED COMBO (21 PCS)

TUNA, SALMON, AND YELLOWTAIL MAKI,  
NIGIRI, AND SASHIMI

38

### Tartar & Sashimis

#### SALMON TARTAR

SWEET AND SPICY SALMON TARTAR  
WITH AVOCADO (110 GRS.)

17

#### SPICY TUNA TARTAR

SESAME OIL AND TOGARASHI MARINATED  
RED TUNA SERVED WITH WAKAME SALAD  
(110 GRS.)

20

- SASHIMI ASSORTMENT (12 PCS)  
TUNA, SALMON AND SEA BASS

27

## DESSERT

CREAMY CHEESECAKE  
WITH COOKIE ICE CREAM

9

- SWISS CHOCOLATE COULANT WITH  
VANILLA ICE CREAM AND TONKA BEAN SAUCE

8

LEMON TART WITH WALNUT AND RAISIN  
SHORTCRUST BASE WITH  
GRATINATED ITALIAN MERINGUE

8

- SELECTION OF SPANISH CHEESES  
WITH APRICOT JAM AND  
TOASTED WALNUTS

24

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