

4R GASTROBAR RESTAURANT

Domingo / Sunday

Ensalada de rape alangostado con "causa de patata"

Angler fish salad with "potato cause"

O / Or

Ensalada de queso de cabra con vinagreta de mostaza antigua

Salad with goat cheese and Dijon mustard vinaigrette

O / Or

Carpaccio de salmón con guacamole

Salmon carpaccio with guacamole

O / Or

Canelones de carne gratinados con parmesano y aroma de trufa

Meat cannelloni au gratin with parmesan cheese and truffle flavor

Meloso de ternera don salsa del priorato

Tender veal with "Priorat" sauce

O / Or

Picaña, peixet o pedacet de ternera a la parrilla

Grilledvealmeat

O / Or

Arroz meloso de chipirones y habitas baby

Rice with squid and baby fava beans

O / Or

Suquet de pescado y marisco **and seafood "suquet"**

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Sábado / Saturday

Tarrina depichón con foie y cerezas

Tub with pigeon, foie and cherries

O /Or

Ensalada de tomate raf con atún escabechado

Raf tomato salad with marinated tuna

O/Or

Crema fría de espárragos verdes con espuma de parmesano

Cold green asparagus creme with parmesan mousse

O/Or

Carpaccio de bacalao con culis de tomate y olivada

Cod carpaccio with tomato coulis and olive jam

Parrillada de carne

Grilledmixedmeatplate

O/Or

Cordero asado a la segoviana

Baked lamb "Segovia" style

O /Or

Arroznegro con alioli

Black rice with all-i-oli (garlic mayonnaise)

O / Or

Suprema de corvina a la donostiarra

Sea bass "Donostiarra" style

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RESTAURANT

Viernes / Friday

Tostada de escalibada con anchoas

Toast with baked red pepper and aubergines with anchovies

O / Or

Ensalada de tabulé con sardina ahumada

Tabbouleh salad with smoked sardine

O / Or

Gazpacho andaluz con brocheta de verduras

"Gazpacho" (fresh tomato and cucumber soup) with vegetables

brochette

O / Or

Pimientos del piquillo, rellenos de marisco y salsa de azafrán

"Piquillo" peppers stuffed with seafood and saffron sauce

Costillar de cerdo BBQ

BBQ Pork Ribs

O / Or

Brocheta de pollo y verduras con *"ras el hanout"*

Chicken and vegetables brochette with *"ras el honout"*

O / Or

Parrillada de pescado y marisco

Grilled fish and seafood plate

O / Or

Suprema de salmón braseado con salsa de cava

Barbecued salmon with cava (Catalan champagne) sauce

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RESTAURANT

Jueves / Thursday

Coca de guacamole, langostinos y espárragos verdes

Puff pastry with guacamole, prawns and green asparagus

O/Or

Crema de calabacín con nube de queso

Zucchini cream soup with cheese cloud

O / Or

Raviolis de carne a los tres quesos

Ravioli with meat and three cheeses sauce

O / Or

Cogollos con anchoas y vinagreta de la huerta

Buds with anchovies and vinaigrette from the garden

Contramuslo de pollo a la brasa con verduritas

Grilled chicken leg quarter with fine vegetables

O / Or

Carrillera de cerdo confitada con salsa de vino

Pig's cheek confit with wine sauce

O / Or

Paella mixta

Mixed paella

O / Or

Suprema de bacalao gratinado con all-i-oli de ajo negro

Cod au gratin with black garlic (all-i-oli) mayonnaise

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RESTAURANT

Miércoles / Wednesday

Ensalada verde con dados de queso fresco y vinagreta de manzana

Green salad with fresh cheese and apple vinaigrette

O / Or

Ensaladilla rusa 4R

Russian salad 4R

O / Or

Salmorejo con picadillo cordobés

"Salmorejo" (creamy cold soup with tomatoes, bread, olive oil and seasonings)

O / Or

Huevos rotos con jamón

Broken eggs with ham

Estofado de albóndigas con sepia

Meatballs stew with cuttlefish

O / Or

Bistec de ternera a la plancha con verduras

Grilled veal steak with vegetables

O / Or

Cazuela de merluza a la vasca

Hake casserole " vasca " style

O / Or

Fideuà marinera con all-i-oli

Seafood fideua with all-i-oli (garlic mayonnaise)

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RESTAURANT

Martes / Tuesday

Coca de berenjena escalibada, tomates secos y parmesano

Aubergine pie with dried tomatoes and parmesan cheese

O /Or

Ensalada de verduras, virutas de jamón y aceite de trufas

Vegetables salad, slivers of ham and truffle oil

O /Or

Vichyssoise con buñuelos de bacalao

Vichyssoise with fried cod balls

O /Or

Nidos de pasta y verduras estilo Wok

Pasta nests with vegetables, Wok style

Churrasco de ternera con chimichurri argentino

Veal rib with chimichurri sauce, Argentinian style

O /Or

Delicias de cerdo con salsa de oporto

Pork delights with Oporto wine sauce

O /Or

Escalopín de salmón con verduras al vapor

Salmon escalope with steamed vegetables

O /Or

Filete de bacalao con pisto manchego

Cod fillet with ratatouille "Manchego" style

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Lunes / Monday

Nido de perlas de mozzarella y tomates cherry con aceite de pesto
Filled nest of mozzarella pearls and cherry tomatoes with pesto oil

O /Or

Jardín de verduras (puré de patata con albahaca y verduras al vapor)
Vegetables garden (potato puree with basil and steamed vegetables)

O /Or

Empedrado de bacalao, culis de tomate y aceite de olivas negras
Cod with tomato coulis and black olives' oil

O /Or

Canelones de pescado y marisco con salsa de suquet
Fish and seafood cannelloni with "Suquet" sauce

Tataki de pollo con salsa kimchee
Chicken tataki with kímchee sauce

O /Or

Osobucco de ternera
Veal ossobucco

O /Or

Merluza en salsa verde con almejas
Hake in green sauce with clams

O /Or

Risotto de gambas con setas y trigueros
Prawn risotto with mushrooms and green asparagus

PLATOS A AÑADIR AL MENÚ CON SUPLEMENTO:

DISHES YOU CAN ADD TO THE MENU WITH SUPPLEMENT:

Primeros platos / First dishes:

Chapadillo de anguila ahumada y pan de cristal (2,50€)

Smoked eel with crystal bread (2,50€)

Carpaccio de ternera con virutas de parmesano (3€)

Veal Carpaccio with parmesan shavings (3€)

Mejillones del Delta a la catalana (2,50€)

Mussels from the Delta Catalan style (2,50€)

½ ración de jamón ibérico con pan de cristal (4€)

½ portion iberic ham with crystal bread (4€)

Segundos platos / Second dishes:

Calamar de costa a la plancha con alcachofas (3,50€)

Grilled squid from the coast with artichokes (3,50€)

Tataki de atún rojo (4,50€)

Red tuna tataki (4,50€)

Chuletillas de cordero a la brasa (4€)

Barbecued lamb chops (4€)

Entrecot de ternera a la brasa (4,50€)

Barbecued sirloin steak (4,50€)

Paella de marisco (min.2 pax) (4€)

Seafood paella (minimum 2 persons) (4€)

Arroz meloso con pato y alcachofas (min. 2 pax) (4€)

Rice with duck and artichokes (minimum 2 persons) (4€)

Pescado del día (4€) / **Fish of the day (4€)**