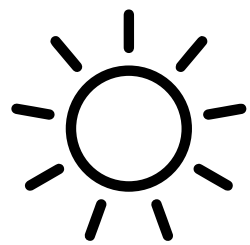
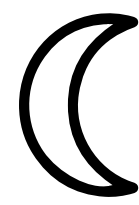




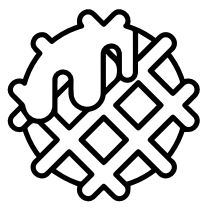
WINDSOR MENU



Lunch



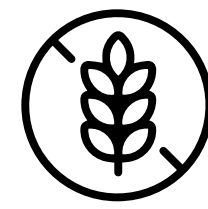
Dinner



Desserts



Wines

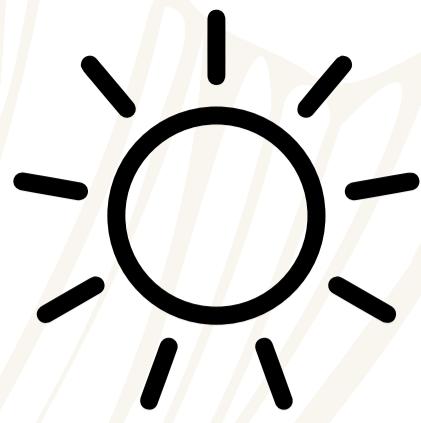


Allergens



WINDSOR
GASTRONOMIC PLACE

WE HOPE YOU ENJOY YOUR STAY



LUNCH

TO SHARE

Acorn-fed iberian ham with tomato-rubbed bread	€18
Selection of Canary Island cheeses	€14
Windsor-style chips	€8,5
Nachos with pico de gallo and guacamole	€9,5

SANDWICHES

Focaccia with smoked salmon	€10,5
Club Sandwich	€10
Assorted mini burgers	€15

SALADS

Tomato with tuna belly and red onion	€15
Caesar salad	€13
Burrata with rocket, tomato and sicilian pesto	€15
Fresh mediterranean pasta salad	€14

PIZZAS AND PASTAS

Four cheeses pizza with fresh basil	€17
Veggie pizza with mushrooms, onion and peppers	€14,5
Pizza with rocket, cherry tomatoes and parmesan	€14
Tagliatelle with choice of sauce (bolognese, carbonara, napolitana, garlic oil)	€13,5

FROM THE SEA

Fish of the day	€50€/K
Creamy seafood rice	€18
Grilled salmon with thai vegetables	€18

FROM THE LAND

Entrecôte with black potatoes	€26
Grilled chicken supreme with tombet and black potatoes	€16
Lamb cutlets with potatoes and padrón peppers	€25

Tax included. If you have any food allergies or intolerance, please speak with your server.

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DINNER

TO SHARE

Acorn-fed iberian ham with tomato-rubbed bread	€18
Windsor-style crunchy prawns	€20
Croquettes: iberian ham, blue cheese and porcini	€11
Grilled baby cuttlefish	€11
Chargrilled octopus	€17,5

STARTERS

Black potato cream with truffle essence and paprika cheese from El Hierro	€14
Fried mozzarella salad, walnuts and sweet-and-sour red fruit	€14
Seasonal tomato with tuna belly and red onion	€15
Fresh mediterranean pasta salad	€14
Bluefin tuna tataki	€15
Pan-fried foie with griottine sauce and caramelised apple	€22

RICE DISHES

Risotto with black chanterelle mushrooms and asparagus	€18
Creamy seafood rice	€18

FROM THE SEA

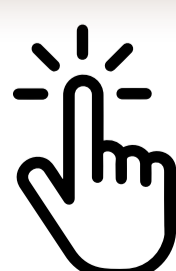
Fish of the day	€50/kg
Turbot with broad beans, mint air and oxtail jus	€22
Cod fillet on an emulsion of peas and confit leeks	€22
Hake with pinto-bean and artichoke stew	€22.5

FROM THE LAND

Veal sirloin with sweet-potato and hazelnut-butter cream, truffle sauce and black-potato millefeuille	€26
Beef cheeks in red wine	€21
Chargrilled entrecôte with roasted peppers	€26
Poularde stuffed with foie and nuts with port sauce	€25

Tax included. If you have any food allergies or intolerance, please speak with your server.

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DESSERTS

DESSERTS

€7,9

Fruit salad with rhubarb aroma

€7,9

Trio of sorbets: passion fruit, raspberry and coconut

€7,9

Chocolate brownie with vanilla ice cream and passion-fruit cream

€7,9

Cheesecake with raspberry ragout

€7,9

Tax included. If you have any food allergies or intolerance, please speak with your server.

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WINES

WHITE WINES

Joven

Calius Afrutado

D.O. Valle de Guimar / Listan Blanco, Vidueños.

5,5€  23€

Calius Seco

D.O. Valle de Guimar / Marmojuelo, Malvasia.

5,5€  23€

Testamento Malvasía Dry 2015

D.O. Abona / 100% Malvasía.

25€

Castell de Raimat

D.O. Costers del Segre / 100% Chardonnay.

5,5€  20€

Martín Codax

D.O. Rías Baixas / 100% Albariño.

30€

Legaris Verdejo

D.O. Rueda / 97% Verdejo, 3% Sauvignon Blanc.

5,5€  20€

Marqués de Riscal

D.O. Rueda / 100% Sauvignon Blanc.

27€

Crianza

Enate

D.O. Somontano / 100% Chardonnay.

27€

Ecológico

Blanco Ecológico

D.O. Guimar / Albillo Criollo.

37€

ROSÉ WINES

Joven

Jean Leon 3055 29€
D.O. Penedés / 100% Pinot Noir.

Viña Pomal 6€  25€
D.O. Rioja / 60% Garnacha Tinta, 30% Viura, 10% Tempranillo.

Crianza

Chivite Colección 125 49€
D.O. Navarra / 100% Tempranillo.

Linaje de Pago Rosa Palo Seco 28€
D.O. Islas Canarias / 100% Listán Negro.

SPARKLING WINES

Anna de Codorniu 7€  25€
D.O. Cava / 70 % Chardonnay, 15 % Parellada, 15% Xarel·lo Macabeo.

Cristal Louis Roederer 390€
D.O. Champagne / 60% Pinot Noir, 40% Chardonnay.

Dom Pérignon 320€
D.O. Champagne / 50% Pinot Noir, 50% Chardonnay.

Malvasía Brut Espumoso 60€
D.O. Lanzarote / 50% Pinot Noir, 50% Chardonnay.

Moët Chandon 95€
D.O. Champagne / 35% Pinot Noicot Meunier, 30% Chardonnay.

Moët Chandon Rosé Imperial 120€
D.O. Champagne / 20% Chardonnay, 50% Pinot Noir, 30% Pinot Meunier.

Charles Courbet Brut 14€  70€
D.O. Champagne / 5% Chardonnay, 54% Pinot Noir, 41% Pinot Meunier.

RED WINES

Joven

Calius D.O. 5,5€  23€
D.O. Valle de Guimar / Vijariego, Castellana, Merlot, Tempranillo, Tintilla.


Flor de Chasna 20€
D.O. Abona / 30% Merlot, 30% Tempranillo, 30% Ruby Cabernet, 10% Baboso negro.

Crianza

Les Terrasses 65€
D.O. Priorat / 60 % Cariñena, 30% Garnacha, 10% Cabernet Sauvignon Syrah.

Carmelo Rodero Crianza 45€
D.O. Ribera del Duero / 90% Tempranillo, 10% Cabernet Sauvignon.

Flor de Pingus 220€
D.O. Ribera del Duero / 100% Tempranillo.

Hito 6,5€  33€
D.O Ribera del Duero / 100% Tempranillo.

Muga 45€
D.O. Rioja / 70 % Tempranillo, 20% Garnacha, 7% Mazuelo, 3% Graciano.

Flor de Vetus 25€
D.O. Toro / 100% Tinta Toro.


Linaje de Pago Barrica 42€
D.O. Tacoronte de Acentejo / 85% Listán Negro, 10% Tempranillo, 5% Syrah.

Reserva

Chivite Colección 125 45€
D.O. Navarra / 100% Tempranillo.

Marqués de Riscal 45€
D.O Rioja / 90%Tempranillo, 7% Mazuelo, 3% Graciano.

Roda 60€
D.O. Rioja / 91% Tempranillo, 9% Graciano, 1% Garnacha.

Viña Albina 6,5€  28€
D.O Rioja / 80%Tempranillo, 15% Mazuelo, 5% Graciano.

Gran reserva

Valbuena 5º Año 290€
D.O. Ribera del Duero / 95%Tempranillo, 5% Merlot.

Tax included. If you have any food allergies or intolerance, please speak with your server.

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ALLERGENS

LUNCH

NAME OF THE DISH / DESSERT

	Gluten	Crustaceans	Egg	Fish	Peanut	Soy	Dairy	Nuts	Celery	Mustard	Sesame	SO2 & sulfites	Molluscs	Lupin
Acorn-fed iberian ham with tomato-rubbed bread	●							●						
Selection of Canary Island cheeses	●					●	●					●		
Windsor-style chips	●		●			●	●			●				
Nachos with pico de gallo and guacamole	●					●	●							
Focaccia with smoked salmon	●			●		●	●							
Club Sandwich	●		●			●	●							
Assorted mini burgers	●		●			●	●			●	●			
Tomato with tuna belly and red onion				●								●		
Caesar salad	●		●			●	●							
Burrata with rocket, tomato and sicilian pesto							●	●						
Fresh mediterranean pasta salad	●		●			●	●	●						
Four cheeses pizza with fresh basil	●						●							
Veggie pizza with mushrooms, onion and peppers	●						●							
Pizza with rocket, cherry tomatoes and parmesan	●						●							
Tagliatelle neapolitan	●		●				●							
Tagliatelle bolognese	●		●				●		●					
Garlic and chilli tagliatelle	●		●				●							
Tagliatelle carbonara	●		●				●							
Fish of the day				●			●							
Creamy seafood rice		●		●			●							
Grilled salmon with thai vegetables				●										
Entrecôte with black potatoes							●							
Grilled chicken supreme with tombet and black potatoes							●							
Lamb cutlets with potatoes and padrón peppers												●		
Fruit salad with rhubarb aroma														
Trio of sorbets: passion fruit, raspberry and coconut							●							
Chocolate brownie with vanilla ice cream and passion-fruit cream	●		●				●	●						
Tcheesecake with raspberry ragout	●		●				●							

● Yes ○ No

DINNER

NAME OF THE DISH / DESSERT

	Gluten	Crustaceans	Egg	Fish	Peanut	Soy	Dairy	Nuts	Celery	Mustard	Sesame	SO2 & sulfites	Molluscs	Lupin
Acorn-fed iberian ham with tomato-rubbed bread	●													
Windsor-style crunchy prawns	●	●	●				●							
Croquettes: iberian ham, blue cheese and porcini	●		●				●							
Grilled baby cuttlefish		●												
Chargrilled octopus		●												
Black potato cream with truffle essence and paprika cheese from El Hierro							●							
Fried mozzarella salad, walnuts and sweet-and-sour red fruit	●		●				●	●				●		
Seasonal tomato with tuna belly and red onion				●								●		
Fresh mediterranean pasta salad	●		●											
Bluefin tuna tataki				●		●		●	●			●		
Pan-fried foie with griottine sauce and caramelised apple							●							
Risotto with black chanterelle mushrooms and asparagus							●							
Creamy seafood rice		●		●			●						●	
Fish of the day				●			●							
Turbot with broad beans, mint air and oxtail jus				●		●	●					●		
Cod fillet on an emulsion of peas and confit leeks				●										
Hake with pinto-bean and artichoke stew				●										
Veal sirloin with sweet-potato and hazelnut-butter cream, truffle sauce and black-potato millefeuille							●	●						
Beef cheeks in red wine	●											●		
Chargrilled entrecôte with roasted peppers												●		
Poularde stuffed with foie and nuts with port sauce								●				●		
White-chocolate panna cotta with pineapple							●							
Chocolate coulant with fried vanilla ice cream	●		●				●							
Mascarpone timbale with berries	●						●							
Liquorice torrija with toffee sauce	●		●				●							
Textures of cappuccino	●		●				●							

● Yes ○ No

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