

glotón

RESTAURANT & LOUNGE

NUESTROS SABORES

Glotón es un reto continuo al que regalamos toda nuestra energía e ilusión. Aspiramos a crear algo diferente, divertido, adaptado a los gustos de hoy, sin por ello renunciar ni un ápice a la calidad. No es tarea fácil plasmar en esta esquinita de san Pedro de Alcántara todas las ideas que tenemos, logrando que cada día nuestros clientes sonrían y regresen. Gracias por venir a Glotón!


























OUR FLAVORS

Glotón is a continuous challenge that we have put all of our energy and enthusiasm into. We aspire to create something different, amazing, adapted to today's tastes, without giving up the quality. It is not an easy task to draw forth our ideas that we have in this corner of San Pedro de Alcántara, to ensure our customer smile day after day with the thankful of their next visit. Thank you for coming to Glotón!

MENU

STARTERS

-   BUFFALO BURRATA WITH TOMATO TARTAR AND BASIL 9,80 €
-     GOAT CHEESE SALAD WITH PINE NUTS AND MANGO COULIS DRESSING 10,50 €
-     GARDEN VEGETABLES AND ROSEMARY MARINATED PARTRIDGE SALAD WITH DIJON VINAIGRETTE DRESSING 11,50 €
-   ROASTED AUBERGINE MARINATED WITH MISO 8,50 €
-     GARDEN LASAGNA WITH VEGETABLES, MUSHROOMS, GORGONZOLA CHEESE, AND CHERRY TOMATOES SAUTÉED IN P.X SAUCE 12,50 €
-     HOMEMADE CHICKEN PÂTÉ WITH CARAMELIZED SUGAR AND MARINATED CUCUMBER 10,50 €
-    OXTAIL TACOS WITH RED WINE MAYONNAISE 12,80 €

AND THE CHEF STARTERS*









MAIN COURSES

-   OVEN ROASTED WILD SEA BASS WITH VANILLA BUTTER AND COURGETTE FETUCCINI 23,90 €
-     MARINATED SALMON ON GREEN RISOTTO, CHORIZO AND TRUFFLE SAUCE 18,50 €
-       SOLE FISH STUFFED WITH PRAWNS ON SEAFOOD CREAM AND CRUNCHY OCTOPUS 22,80 €
-     OXTAIL CANNELONI ON CREAMY CHEESE SAUCE 18,50 €
-   BEEF FILLET WITH FOIE GRAS, VEGETABLES SAUTÉE AND PORT SAUCE 22,80 €
-  HERB CRUSTED LAMB RACK AND RATATOUILLE 22,80 €
-    DEBONED SUCKLING PIG CRUSTED IN FRIED CORN, WITH HERB SAUCE AND LEMON CREAMY MASH POTATOES 21,80 €

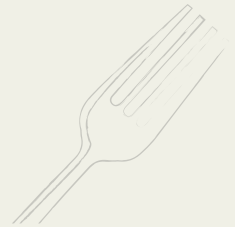
SEAFOOD, FISH AND MEAT INSPIRING THE CHEF*

*SUGGESTIONS OF THE DAY











KID'S MENU

-   PASTA BOLOGNESE 11,50 €
-   PASTA CARBONARA 11,50 €
-   HOME MADE CHICKEN NUGGETS WITH FRENCH FRIES 11,50 €
-   HOME MADE BURGUER WITH CHEESE 11,50 €

MENU



GLUTTONOUS TOUCH

- | | | |
|---|--|--------|
|   | CARAMEL CRÈME BRULÉE WITH SALTY MASCARPONE | 6,00 € |
|   | CHEESECAKE GLOTON STTYLE WITH RED BERRIES ON QUINCE AND STAR ANISE COMPOTE | 6,00 € |
|   | ALMONDS AND PHILADELPHIA SPONGE CAKE IN CHOCOLATE SAUCE | 6,00 € |
|   | BLACK CHOCOLATE AND ORANGE COULANT WITH WHITE CHOCOLATE INSIDE SERVED WITH BERRIES | 6,00 € |
|   | SELECTION OF ICE CREAM AND SORBETS | 6,00 € |
| | CORONEL COCKTAIL GLOTON STYLE | 6,00 € |

SWEET WINES

- | | | |
|--|--------------|--------------|
| FLORALIS
Moscatel/ Bodegas Torres | GLASS 4,00 € | BOT. 37,00 € |
| SAUTERNES
Semillon/ Sauvignon Blanc/ Mascaron de Ginestet | GLASS 5,00 € | BOT. 39,00 € |
| NOVAL LBV
Tinta Roriz, Franca y Tinta Barroca/ Bodega Quinta do Noval | GLASS 4,50 € | BOT. 36,00 € |
| PEDRO XIMENEZ LA CILLA
Pedro Ximénez/ Barbadillo | GLASS 4,00 € | BOT. 37,00 € |