

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	10,50 €
	RED CABBAGE GAZPACHO WITH MUSTARD ICE CREAM AND CUCUMBER TARTAR	8,50 €
	WATERMELON AND PRAWNS SALAD	12,90 €
	GOAT CHEESE, QUINCE, PINE NUTS & FOIE GRASS GREEN SALAD	11,90 €
	ROASTED AUBERGINE MARINATED WITH MISO	8,50 €
	HOMEMADE SMOKED SALMON WITH TRUFFLE BUTTER AND MARINATED CUCUMBER	11,50 €
	ALMADRABA TUNA TATAKI, BABY SPROUTS AND GLOTON SAUCE	14,50 €
	HOMEMADE CHICKEN PARFAIT WITH CARAMELIZED SUGAR AND MARINATED CUCUMBER	11,50 €
	OXTAIL TACOS WITH RED WINE MAYONNAISE	12,00 €

AND THE CHEF STARTERS*

MAIN COURSES

	OVEN ROASTED WILD SEA BASS WITH VANILLA BUTTER AND COURGETTE FETUCCINI	24,50 €
	MARINATED SALMON ON GREEN RISOTTO, CHORIZO AND TRUFFLE SAUCE	18,50 €
	BEEF FILET WITH FOIE GRAS, CREAMY MASH POTATOES AND PORT SAUCE	23,50 €
	HERB CRUSTED LAMB RACK ON WRINKLED POTATOES	22,00 €
	DEBONED SUCKLING PIG WITH ORANGE AND LEMON CREAMY MASH POTATOES	20,00 €


SEAFOOD, FISH AND MEAT INSPIRING THE CHEF*

*suggestions of the day

WE ALSO HAVE CHILDREN'S MENU

MENU

GLUTTONOUS TOUCH

- | | | |
|---|--|--------|
|   | CARAMEL CRÈME BRULÉE WITH SALTY MASCARPONE | 6,00 € |
|   | CHEESECAKE GLOTON STTYLE WITH RED BERRIES
ON QUINCE AND STARANISE COMPOTE | 6,00 € |
|   | DARK CHOCOLATE STICKY CREAM WITH ORANGE
CRISP AND SABLÉ COOKIES | 6,00 € |
|   | STRAWBERRIES SUNDAE, VANILLA ICE CREAM
AND CRYSTALLIZED PISTACHIOS | 6,00 € |
|   | SELECTION OF ICE CREAM AND SORBETS | 6,00 € |
| | CORONEL COCKTAIL GLOTON STYLE | 6,00 € |

VINOS DULCES / SWEET WINES

- | | |
|--|--------|
| CAPRICO DE GOYA
MOSCATEL / CAMILO CASTILLA | 4,00 € |
| SAUTERNES
SEMILLON/ MASCARON DE GINESTET | 5,00 € |
| OPORTO
TINTA RORIZ, ROURIGA FRANCA, TINTA BARROCA/NOVAL | 4,50 € |