

# GINGER

WE HAVE GOOD PAELLA

## TOP DISHES

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IBERICO HAM  
CROQUETTE

GARLIC SHRIMP  
WITH A PINCH OF CAYENNE

RED-WINE OXTAIL  
RAVIOLO  
WITH SILKY MASH

BEEF WELLINGTON  
IN A CROISSANT

BABY OCTOPUS  
COOKED IN ONION



shellfish  
*paella*



# tapas *and little dishes to share*

 PATATAS BRAVAS	5.65
 GREEN PADRON PEPPERS WITH FLEUR DE SEL	4.20
CHICKEN AND VEGETABLE GYOZAS	7.10
★ COD FRITTERS WITH LIGHT ROMESCO SAUCE	6.90
 FRESH GUACAMOLE WITH TORTILLAS	8.75
FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM SHAVINGS	8.95
★ IBERICO HAM CROQUETTE (PRICE PER UNIT)	2.25
CRUNCHY CHICKEN STRIPS WITH HONEY MUSTARD SAUCE	7.95
CARAMELISED FOIE GRAS CREAM WITH CRUNCHY BREAD CRUMBS	8.20

## *pure spanish flavour*

CRUNCHY TORREZNOS WITH ROSEMARY AND LEMON HONEY (TORREZNOS ARE A FRIED BACON SNACK)	9.95
HOUSEMADE OLIVIERI SALAD WITH TUNA BELLY, MAYONNAISE FOAM AND DRIED GREEN OLIVES	5.95
BREADED BABY CALAMARI WITH LEMON	9.95
OXTAIL CROQUETTE (PRICE PER UNIT)	2.85
TRIBE MADRID STYLE WITH CHORIZO, BLOOD SAUSAGE AND CHICKPEAS	7.95
★ GARLIC SHRIMP	9.75
IBERICO HAM WITH TOMATO-RUBBED BREAD	14.95

BREAD 1.10

TOMATO-RUBBED BREAD

2.50

GLUTEN-FREE BREAD

1.35

## *the good pasta*







CLASSIC ROASTED MEAT CANNELLONI WITH LIGHT BÉCHAMEL	9.95
 SPAGHETTI WITH BASIL PESTO WITH GORGONZOLA AND ROCKET	8.95
 ROASTED-VEGGIE RAVIOLI WITH HOUSEMADE TOMATO SOFRITO, BLACK OLIVES, SOYA SPROUTS AND BASIL	9.90

## ★ spaghetti *frutti di mare*



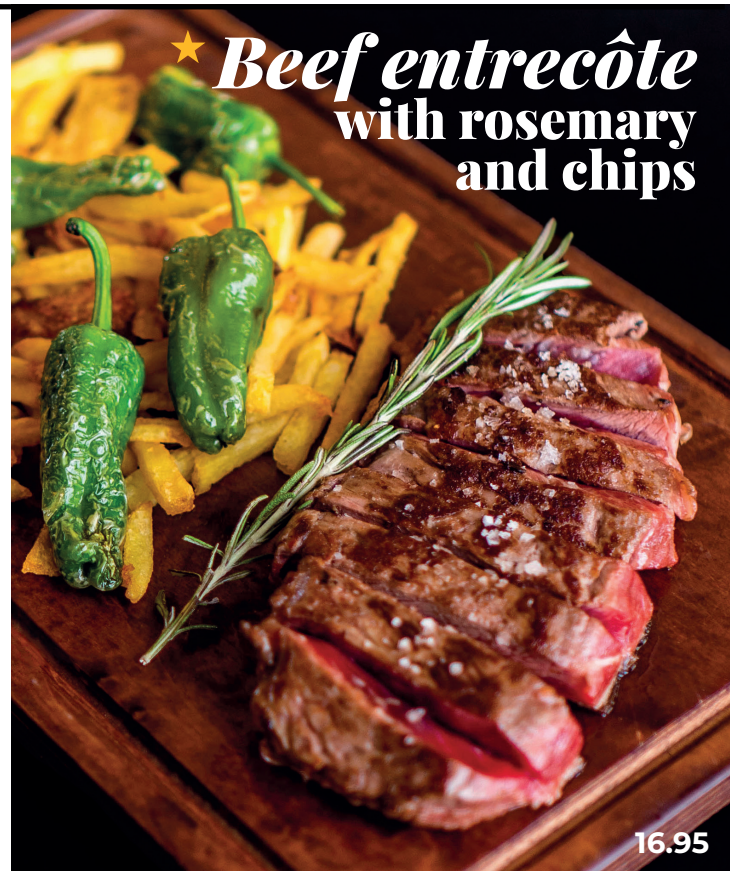
13.75

## starters

 TRADICIONAL GAZPACHO (SEASONAL)	5.75
SHELLFISH SOUP WITH TOAST AND AIOLI	6.25
CAESAR SALAD WITH CRUNCHY CHICKEN	7.25
★ TWICE-COOKED ARTICHOKE WITH RUNNY YOLK AND HAM SHAVINGS	7.20
 BURRATA WITH ROASTED TOMATOES AND ROSEMARY CONFIT BLACK OLIVES	9.95
★ MILLEFEUILLE WITH AUBERGINE,  CREAM CHEESE AND HONEY-SOY VINAIGRETTE	6.40
TRUFFLED BEEF CARPACCIO WITH PARMESAN AND ROCKET	11.95
GARDEN SALAD WITH TOMATO, TUNA AND BOILED EGG	5.95
 RICOTTA SALAD, CONFIT MUSHROOMS, POMEGRANATE, PUMPKIN AND WALNUT VINAIGRETTE	7.95
 QUINOA BOWL WITH ORANGE, PRUNES, FRESH SPINACH, WALNUTS AND LIME-MINT VINAIGRETTE	6.25
★ SALAD WITH GOAT CHEESE,  RASPBERRIES, SPROUTS, KALE AND NORI	6.95



<b>ROAST CHICKEN WITH LANGOUSTINES</b> AND BROWN-BUTTER POTATOES	<b>10.95</b>
★ <b>RED-WINE OXTAIL RAVIOLI</b> WITH SILKY MASH, DEMI-GLACE AND RASPBERRY SALAD	<b>9.95</b>
<b>THAI RED CURRY</b> <b>WITH IBERICO PORK SIRLOIN</b> AND JASMINE RICE	<b>11.25</b>
<b>DUCK CONFIT</b> WITH CINNAMON PARISIENNE POTATOES, AROMA OF TOASTED SWEETCORN AND RED-WINE CARAMEL	<b>15.95</b>
<b>CHICKEN TIKKA MASALA</b> WITH INDIAN RICE	<b>9.95</b>
<b>ROASTED LAMB SHOULDER</b> WITH BAKERY POTATOES	<b>24.50</b>
<b>BEEF BURGER</b> WITH CHEDDAR CHEESE AND CRISPY BACON ON BRIOCHE BREAD	<b>11.95</b>
★ <b>BEEF WELLINGTON IN CROISSANT</b> (VEAL SIRLOIN ESCALOPE WITH MUSHROOM DUXELLE, SAUTÉED SPINACH AND DEMIGLACE ON A CROISSANT)	<b>14.75</b>
<b>EDELWEISS HAM HOCK</b> WITH SAUERKRAUT AND CONFIT POTATOES	<b>17.95</b>



# surf

★ *baby octopus*  
*cooked in onion*  
with a hint of spice,  
crushed potatoes  
and lemon aioli



<b>SALMON TARTARE WITH AVOCADO</b> AND TROUT ROE	<b>12.95</b>
<b>GRILLED SQUID WITH</b> <b>SAUTÉED WILD MUSHROOMS,</b> ONION CONFIT AND SQUID SAUCE	<b>12.75</b>
<b>TUNA TATAKI</b> WITH FRESH SEAWEED SALAD AND MANGO	<b>14.25</b>
★ <b>COD FILLET WITH RATATOUILLE,</b> <b>CRUNCHY ONION</b> AND BLACK-OLIVE DUST	<b>15.95</b>
<b>ROASTED GILT-HEAD BREEM</b> WITH STIR-FRIED SEASONAL VEGETABLES	<b>16.15</b>
<b>SOYA MARINATED TUNA BELLY,</b> <b>PEARL ONIONS AND SNOW PEAS</b>	<b>14.25</b>
<b>GRILLED SALMON WITH COURGETTE</b> <b>AND BLACK CHANTERELLES</b> SEASONED WITH CURRY SALT	<b>15.25</b>



# our *rice*



## ★ *dried chanterelle rice with lamb shoulder*

(EVEN SERVING, PRICE PER SERVING)

18.95

**FOUR-CHEESE RISOTTO WITH ASPARAGUS AND GUANCIALE VEIL** 9.15

★ **TRUFFLED PORCINI RISOTTO WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS** 12.95

**BLACK RICE WITH CUTTLEFISH AND SNOW PEAS** 13.80  
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

★ **SHELLFISH PAELLA** 14.95  
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

🌱 **VEGGIE PAELLA WITH SEASONAL VEGETABLES** 9.95  
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

# desserts

🌱 ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

## *dulce de leche fondant cheesecake with biscoff crust*



5.95

**GREEK-YOGHURT MOUSSE,** 4.95  
RASPBERRY SORBET AND CONFIT RED BERRIES

**CATALAN CREAM** 4.80

★ **TIM BAON** 5.20  
(NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE SAUCE)

**CHOCOLATE COULANT** 5.95  
WITH CHANTILLY

**CHOCOLATE COOKIE** 4.25  
WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

**CHURROS WITH HOT CHOCOLATE** 4.95

★ **LA TORRIJA PERFECTA** 7.75  
BRIOCHE PANCAKE WITH APPLE, CREAM AND COCONUT CARAMEL (XXL - TO SHARE)

**OUR CHOCOLATE TRUFFLES** 4.95

**TRIO OF CITRUS SORBETS** 5.65

★ **LEMON MERINGUE** 5.90  
(LEMON CURD VERRINE, LEMON SORBET)

**FRESH ORANGE JUICE** 4.20

**VALENCIANO** 5.50  
(FRESH ORANGE JUICE WITH VANILLA ICE CREAM)

## *a very sweet sip*

**IRUSH COFFEE** 5.75

**OPORTO RUBY** 3.75  
(GLASS)

**PEDRO XIMÉNEZ CONDE DE LA CORTINA** 3.50  
(GLASS)



# GINGER

RESTAURANT



DON'T MISS OUR

spaghetti  
*frutti di mare*