

DonLeone

HOTEL | RESTAURANTE

BREAD

Bread service with tomato and 'alioli' P/P **1.5**

Glute-free bread service with tomato and 'alioli' P/P **2**

STARTERS

Cold

Don Leone salad	17
Mediterranean tuna tartar	14
Steak tartar	20
National cheeseboard	15
Acorn-fed ham dish	22
Exotic prawn tartar	15
Burrata cheese	13

Hot

Octopus leg	20
Garlic Prawns	14
Tempura king prawns	15
Homemade croquettes (ud)	2
<i>iberian ham, chicken</i>	2.5
<i>truffle with caviar, dried meat</i>	
Goat cheede medallion	13
Marinated mussels	11
Boneless chicken wings	10
Wild truffle mushrooms	12



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MEAT

ALL MEAT IS COOKED
IN JOSPER OVEN

Premium entrecôte <i>with homemade chips</i>	25	Don Leone Burger <i>with bacon and cheese, lettuce, tomato, pickled red onions and siracha mayonaise</i>	18
Beef steak <i>with parsnip pure, asparagus and red wine sauce</i>	28		
Barbecue ribs	18	Duck magret <i>with spinach pure potato, charred sweetcorn endives and burberry honey red wine sauce</i>	24

Sides

Vegetables	5
Mashed potatoes with spinach	4
Roasted baby potatoes	5
Crispy french fries	4



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Chef 's SPECIALS

Black Angus tomahawk steak	75/KG
Beef Wellington pre order <i>filet steak with mixed mushrooms and herbs, wrapped iberian ham, green crepe and pastry</i>	100/KG
Dry-aged Ribeye on Bone 45 days	68/KG
Filet Rossini <i>with spinach, oyster mushrooms, toasted bread, foie, king prawn, caviar and madeira sauce</i>	40
Lamb rack	60/KG
Chateau briande <i>with roasted baby potatoes and red wine sauce</i>	100/KG



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FISH

ALL FISH IS COOKED
IN JOSPER OVEN

Salmon Wellington **25**
*with chicken mousse,
tempura asparagus, spinach,
pastry, lemon and caviar
beurre blanc*

Red tuna **25**
*with mixed seasoned greens
and green sauce*

Monk fish tail **28**
*with pan fried shrimps and
courgette, dill and lemon
sauce*

ASK FOR THE *FISH OF THE DAY*



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RICES

ALL RICE CAN BE DRY OR CREAMY
MINIMUM FOR 2 PEOPLE. P/P
PRE-ORDER

Duck magret and foie paella	22
Valencian paella	18
Entrecot	20
Octopus 'senyoret'	23
Lobster paella	26

PASTAS

Homemade truffle gnocchi 19
with roast chicken, oyster mushrooms and creamy parmesan sauce

Papadelle fruti di mare 22
with king prawns, mussels, calamari, emperor fish, chilli and garlic

Fusilli pesto 16
with homemade pesto, asparagus and cherry tomatoes



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HOMEMADE DESSERTS

Chocolate Coulant	7
Cheesecake	8
Crème brûlée	7
Tiramisu pistacchio	8
Fresh seasonal fruit	8



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DRINKS

Refreshments

Coca cola	2.5
Fanta	2.5
Sprite	2.5
Apple Juice	2.5
Pineapple Juice	2.5
Tomato Juice	2.5
Nestea	2.5
Schweppes	2.5
Red bull	2.5
Water	2.5
Sparkling water	2.5
Ladrón de manzanas	3.5
Vermut	3.5

Beers

Heineken	3
Radler	2.5
1906	2.5
Budweiser	3.5
Paulaner	4
Estrella galicia	2.5

