



B e l l m ó n t
S P A N I S H R E S T A U R A N T

NOCHE VIEJA 2023

SERVED FAMILY STYLE - ESTILO FAMILIAR PARA COMPARTIR

SURTIDO DE IBÉRICOS

IBÉRICO DE BELLOTA COVAP, CHORIZO & MANCHEGO 6 MESES
PLATTER OF IBÉRICOS

PIQUILLOS RELLENOS DE GAMBAS

PIQUILLO RED PEPPERS FROM LODOSA (ASTURIAS) &
REDUCTION OF STRAWBERRIES SWEET SAUCE

TARTAR DE SALMÓN CON AGUACATES & PIÑA

SALMON TARTARE WITH AVOCADO, NATURAL PINEAPPLE, SOY,
LEMON AND LIME SAUCE REDUCTION WITH TOASTED GALICIAN
BREAD

PLATO PRINCIPAL

ELIJA UNA OPCIÓN DE LA SELECCIÓN MAS ABAJO
CHOOSE ONE OPTION FROM BELOW

CHULETITAS DE CORDERO LECHAL

4 LAMB CHOPS MILK FED, RÚSTICAS POTATOES

***SKIRT STEAK 100% NATURAL AVAILABLE TOO**

SOLOMILLO DE RES A LA PIEDRA

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE
ROCK, AGED OVER 29 DAYS, RÚSTICAS POTATOES, TEMPURA
EGGPLANT STICKS

PAELLA DE MARISCOS

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON,
CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

COCHINILLO A LA LEÑA ESTILO SEGOVIANO

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN
PANADERA POTATOES, ONIONS, GREEN PEPPERS,
TOMATO

PESCADO DEL CANTÁBRICO FRESCO AL HORNO & MANZANA ASADA

FRESH CANTABRIC FISH, NORTHERN SPAIN
ROASTED APPLE & GREENS

DULCE DULCE

TARTA DE GALLETAS CON FRESONES & NATA

MONTADA COMO LA DE ABUELA ÁFRICA

HOMEMADE COOKIES CAKE LIKE ABUI ÁFRICA MAKES,
STRAWBERRIES, WHIPPED CREAM, NOUGAT ICE-CREAM

THANK YOU ALL FOR YOUR PATRONAGE

HAPPY NEW 2024!

* Eating raw or undercooked food can increase the risk for illness and birth defects