

# ESPACIO ESLAVA

## TAKE AWAY MENU

[pedidos@espacioeslava.com](mailto:pedidos@espacioeslava.com)

### Acorn-fed Iberian ham "5J" / €16

100% Iberian acorn-fed ham from our private Cinco Jota's reserve

An unparalleled product made with the hind legs of the Iberian pig raised in freedom in the pastures of the southwest of Spain. 80 gr vacuum pack.

Storage and preparation: Keep refrigerated until preparation. Open 15 minutes before eating, so it to be at room temperature.

### Poultry foie gras with extra olive oil / € 8.50

Allergens: egg

Foie gras made with poultry and goose liver with extra-virgin olive oil. The same one we've been making at home for decades. Made with lactose-free milk. Approximate weight 100 gr.

Storage and preparation: Keep refrigerated. Add another drizzle of olive oil before serving.

### Meat croquettes / € 0.9

Allergens: egg, milk, gluten

Our croquettes made of beef and pork. Fried or without frying: it's up to you. Price per unit.

Storage and preparation: Keep refrigerated. Fry for 2 or 3 minutes at 180 degrees

### Salmorejo / € 3.50

Allergens: gluten. The garrison contains egg.

Salmorejo (Spanish fresh soup) made with untreated tomatoes, extra-virgin olive oil and white bread. Individual serving.

Storage and preparation: Keep refrigerated. Open and serve.

### Spanish potato salad / € 6.50

Allergens: egg

Our traditional potato salad. Made with pasteurised eggs, lactose-free milk, potato, carrots and lot of tenderness.

Approximate weight 350-400 gr.

Storage and preparation: Keep refrigerated. Open and serve.

### Cured salmon with yogurt and lime cream / € 8,50

Allergens: milk

Fresh home-cured salmon with various aromatic herbs, served with yogurt and lime sauce. Approximate weight 100 gr.

Storage and preparation: Keep refrigerated for it to be consumed cold. To serve, place the yogurt and lime sauce at the bottom and the salmon slices on top. Add a drizzle of extra-virgin olive oil.

### Spinach strudel and creamy vegetable sauce / € 4.20

Allergens: egg, milk, gluten

Puff pastry cake with spinach and sauteed vegetables and a cream of leeks and zucchini. Individual portion.

Storage and preparation: Keep refrigerated. Heat 40-60 seconds in its perforated container.

### Zucchini shallot / € 3.50

Allergens: egg, milk

Pudding made with layered zucchini, vegetables and a thin sheet of cheese. Individual portion.

Storage and preparation: Keep refrigerated. Drill the package and heat for about 50 seconds in microwave oven. Accompany with its lactonase sauce.

### Sirloin on dill sauce / € 7.20

Pork tenderloin made with a creamy dill sauce.

Approximate weight 200 gr.

Storage and preparation: Keep refrigerated. Heat in microwave for approximately 40 to 50 seconds in its unopened container. Cut the bag and serve.

We recommend serving with baked potatoes or french fries.

### Sirloin with *cabrales* cheese / € 7.20

Allergens: milk

Pork tenderloin cooked on *cabrales* (Spanish blue cheese) sauce.

Approximate weight 200 gr.

Storage and preparation: Keep refrigerated. Heat in microwave for approximately 40 to 50 seconds in its unopened package. Cut the bag and serve.

We recommend serving with baked potatoes or french fries.

### Iberian pork cheeks in red wine sauce / € 8.75

Allergens: Celery, sulfites.

Iberian pork cheeks in red wine sauce.

Approximate weight 450 gr.

Storage and preparation: Keep refrigerated. Pierce the package and heat 2 minutes in microwave or remove the contents and heat in a covered pan over low heat.

We recommend serving with french fries, baked potatoes or vegetables.

### Veal tripe / € 6.80

A classic of our traditional cuisine that we do not want to give up.

Approximate weight 350 gr.

Storage and preparation: Keep refrigerated. Pierce the container and heat for 2 minutes in the microwave or bain-marie, or remove the contents and place it over a low heat in a covered casserole dish.

### Blood with onions / € 4.80

Traditional Spanish recipe. Poultry blood, onion and extra virgin olive oil.

Approximate weight 450-500 gr.

Storage and preparation: Keep refrigerated. Pierce the container and heat for 40 seconds in the microwave, in a bain-marie or in a frying pan over a low heat.

### Honey ribs / € 9.50

Allergens: Lactose, mustard, gluten, sulfites.

Our famous honey ribs, nominated among the seven best dishes in the world by Foody Hub in 2015. Approximate weight 600 gr.

Storage and preparation: Keep refrigerated. It can be heated in the microwave in the same container without the lid for approximately 1 minute or in a traditional oven at 150°C for around 3 minutes.

We recommend serving with chips or vegetables.

### A cigar for Bécquer / € 3.20

Allergens: Lactose, fish, egg, gluten, crustaceans.

Soft squid ink béchamel, cuttlefish and seaweed wrapped in brick pastry

Price per unit.

Storage and preparation: Store at room temperature.

### Suckling lamb / € 22

Ready to eat; a top-quality suckling lamb with all its juice, flavor and tenderness that characterizes it. Approximate weight 400-500 gr.

Storage and preparation: Keep refrigerated. Remove from its packaging, heat in a traditional oven at 180° for 10 minutes and, in the last minute, add the sauce that it has on the side.

Accompaniment: Baked potatoes, vegetables or french fries.

## DISHES OF THE DAY / TO BE CONSULTED

- Traditional stews according to season
- Fried fish, baked or grilled

## GARRISONS

### Baked potatoes with fine herbs / € 1.90

Approximate weight 150 gr.

Storage and preparation: Keep refrigerated. Pierce the package and heat in the microwave for 30 seconds.

### "Al dente" assorted vegetables / € 4.00

Broccoli, carrots, zucchini, etc. depending on the season with garlic from Las Pedroñeras, sliced and fried. Approximate weight 350-400 gr.

Storage and preparation: Keep refrigerated. Pierce the package and heat in the microwave for 40 seconds.

### Bread / half piece € 3.50 - whole piece € 6

Allergens: gluten

Freshly baked bread to accompany. Approximate weight whole piece 1kg.

Made with a mixture of stone-ground flour (which preserves and mills using the whole wheat grain) and whole rye flour.

## DESSERTS

### Tiramisu / € 4.50

Allergens: milk, egg, gluten, nuts

Sponge cake dipped in coffee, with cream cheese and cocoa. Individual portion.

Storage and preparation: Keep refrigerated. Open and serve.

### Cheesecake / € 4.50

Allergens: milk, egg, gluten, nuts

Sheep cheese pudding with red fruit sauce. Individual portion.

Storage and preparation: Keep refrigerated. Open and serve.

### Chocolate cake with orange essence / € 4.50

Allergens: milk, egg, gluten, nuts

70% chocolate cream and a smooth orange sauce. Individual portion.

Storage and preparation: Keep refrigerated. Open and serve.

### Sokoa / € 4.50

Allergens: milk, egg, gluten, nuts, sulfites

Pastry cream, cream and a base of sponge cake and sweet wine. Individual portion.

Storage and preparation: Keep refrigerated. Open and serve.