



MENU

EQUITARE RURAL

SHARING RECOMMENDATIONS

SEAFOOD PAELLA



A feast of marine flavors, with prawns, mussels, squid, and other seafood, carefully combined with rice. Typical dish from Valencia, Spain. The estimated preparation time is 40 minutes.

15,00 €

Per person

MIXED PAELLA



An irresistible combination of juicy pieces of meat, a variety of fresh vegetables, seafood, and fish carefully combined with rice. This is an iconic dish of Spanish cuisine. Estimated preparation time of 40 minutes.

15,00 €

Per person

VEGETABLE PAELLA



A celebration of the freshness and colors of nature, this paella features a lavish selection of fresh vegetables carefully combined with rice. A delicious and healthy option for vegetarians and lovers of Spanish cuisine. The estimated preparation time is 40 minutes.

10,00 €

Per person

*Portions for sharing between 2 and 7 people.

ALLERGEN INFORMATION



VAT INCLUDED

STARTERS / TAPAS

SOUP OF THE DAY

2,00 €

BRAVAS POTATOES / ALI-OLI

5,00 €

An irresistible combination of crispy fried potatoes, served with spicy bravas sauce and creamy alioli. A Spanish classic that will leave you wanting more.

PORTUGUESE-STYLE SWEETBREADS

6,00 €

Delicious chicken sweetbreads stewed in a tomato sauce with onion, garlic, and bay leaf.

BROKEN EGGS WITH HAM

6,50 €

Fried eggs with runny yolks on fried potatoes with ham.

SPANISH OMELETTE

5,00 €

A perfect combination of eggs, potatoes, and onions, cooked until golden brown on the outside and soft on the inside.

HAM CROQUETTES (6UD)

8,00 €

Small crispy delights, filled with creamy and flavorful ham, wrapped in a golden and crunchy layer.

SPINACH CROQUETTES (6UD)

6,00 €

Small creamy delights, filled with spinach, all wrapped in a crispy and golden layer.

PRAWNS WITH GARLIC OR GRILLED

10,00 €

Garlic prawns are succulent and tender, sautéed in olive oil with chopped garlic. Or if you prefer, grilled prawns.

POISSON FRIT

15,00 €

A delicious combination of cuttlefish, squid, prawns, cuttlefish, and hake, lightly breaded and fried.

FRIED FISH (1/2)

7,50 €

A delicious combination of cuttlefish, squid, prawns, cuttlefish, and hake, lightly breaded and fried. Half portion.

CHARCUTERIE AND CHEESE PLATTER (2P)

10,00 €

A selection of assorted cold cuts such as Iberian ham, fuet, and chorizo, accompanied by a selection of cheeses.

WILD MUSHROOMS WITH POACHED EGG

7,00 €

Delicious wild mushrooms with poached egg.

GRILLED CUTTLEFISH

8,00 €

Prepared on the grill until reaching the perfect point.

GRILLED BABY SQUID

8,00 €

Prepared to perfection on our grill.

COCKLES BULHÃO PATO STYLE

7,00 €

An exquisite combination of fresh cockles, garlic, cilantro, olive oil, and a touch of white wine.

VAT INCLUDED

SEAFOOD

GALICIAN-STYLE OCTOPUS

Tender and succulent octopus, slowly cooked and seasoned with smoked paprika, sea salt, and oil.

18,00 €

CODFISH LAGAREIRO-STYLE

A classic dish of Portuguese cuisine, where codfish is baked in the oven with oil, garlic, and potatoes until golden and succulent.

15,00 €

GRILLED SALMON

Delicious grilled salmon, accompanied by sweet potato mash and a variety of grilled vegetables.

14,00 €

GRILLED SWORDFISH

Grilled swordfish, served with onion, peppers, and potatoes.

13,00 €

MEAT DISHES

PORTUGUESE-STYLE STEAK

Traditional tender beef steak, fried in olive oil, garlic, bay leaf, and white wine with small pieces of ham, fried egg, and homemade French fries.

14,00 €

ENTRECÔTE

A juicy grilled ribeye steak, accompanied by two side dishes of your choice between mixed salad, French fries, or sautéed vegetables.

14,00 €

VEAL CHOPS

Juicy grilled veal chops, served with a fresh salad of colorful peppers and crispy French fries.

17,00 €

LAMB CHOPS

Delicious grilled lamb chops, served with Spanish-style fried potatoes and a selection of fresh vegetables.

16,00 €

IBERIAN PORK SECRETO

Grilled Iberian pork secreto with grilled pineapple, rustic potatoes, and chimichurri sauce

13,00 €

CHICKEN STRIPS WITH MUSHROOMS

chicken strips with mushrooms and cream sauce, served with rice and fries.

12,00 €

KIDS' SPECIAL

SPAGHETTI BOLOGNESE

A classic combination of al dente pasta covered with a rich and flavorful Bolognese sauce, made with meat, tomato, onion, garlic, and herbs.

7,00 €

BREADED CHICKEN FILLETS

Breaded chicken fillets with French fries and fried egg.

7,00 €

VAT INCLUDED

VEGETARIAN DISHES

EGGPLANT PARMESAN

Fresh eggplants, roasted to perfection, layered with homemade tomato sauce, flavored with Italian herbs and garlic. All of this is generously topped with a blend of mozzarella cheese.

9,00 €

VEGETARIAN RISOTTO

A harmonious combination of fresh mushrooms and green asparagus, enveloped in creamy rice.

12,00 €

FRIED EGGPLANT

Fried eggplant, carrot puree, and braised baby vegetables.

8,00 €

WARM CHICKPEA SALAD

A delicious mix of warm chickpeas, juicy cherry tomatoes, and fresh spinach, all sautéed to enhance their flavors.

6,00 €

SIDE DISHES

SIMPLE SALAD

A refreshing combination of juicy cherry tomatoes and crunchy fresh lettuce.

3,00 €

FRENCH FRIES

Crispy French fries, prepared with fresh potatoes cut into strips and fried until perfectly golden.

2,00 €

SAUTÉED VEGETABLES

A delicious mix of fresh vegetables sautéed in extra virgin olive oil, garlic, and aromatic herbs.

3,00 €

BREAD

Two servings of freshly baked bread. Price per person.

1,00 €

VAT INCLUDED

DESSERTS

FRUIT SALAD WITH YOGURT

A fresh combination of seasonal fruits, accompanied by a portion of natural yogurt. This salad is a light and refreshing option, ideal for dessert or as a healthy snack.

ASSORTED CHEESE PLATTER

Delicious assorted cheeses accompanied by quince jelly.

ASSORTED ICE CREAMS

Choice of vanilla, cream, or chocolate ice cream.

LAMINATED FRUIT

Seasonal fruit.

HOMEMADE CHEESECAKE

Basque-style homemade cheesecake with red berry coulis.

HOMEMADE APPLE PIE

Homemade apple pie with cream ice cream.

CHOCOLATE BROWNIE

Homemade chocolate brownie with salted caramel and nuts. Served with vanilla ice cream.

EQUITARE FRESHNESS

Red berries ice cream with white chocolate topping and red berries.

PETIT GÂTEAU

Chocolate petit gateau and a soft, creamy chocolate cake served with passion fruit ice cream, caramelized peanuts, and chocolate ganache.

4,00 €

5,00 €

3,00 €

3,00 €

5,00 €

5,00 €

5,50 €

5,00 €

5,50 €



VAT INCLUDED