

# El D3330

Cocina de autor

M A D R I D

## Starters

**Tuna Carpaccio**  
17

Ibérico Ham **Croquettes**  
7 | 11

**Anchovies** with bread and tomato  
11 | 19

**Ibérico Ham** with bread and tomato  
27

**Ensaladilla** with white tuna belly  
13

Baked **artichokes** with foie  
13 | 21

Do not forget to ask for our **soup** of the day

Sea bass **Ceviche**  
19

**Verdina Beans** Stew with seafood  
19

Braised **vegetables** with romesco sauce  
15

Mushrooms and green asparagus **Risotto**  
19

**Fried eggs** with ibérico ham or chistorra  
15 | 21  
11 | 17

Traditional Tripe **Stew callos**  
13 | 19

Oxtail **cannelloni**  
15

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## Salads

**Tomato Salad** with white tuna belly  
21

· | **S3CR3TO** Green salad  
15

**Burrata** and Salmorejo Salad  
17

## Meat

Table Side **Steak tartar**  
21

**Veal Shnitzel**  
21

**Black Angus Burger** with fontina cheese  
19

**Beef Tenderloin** with french fries  
28

## Fish

Dover Sole **meunier**  
27

Grilled **monkfish** in its juice with EVOO and baked potato  
25

Baked **daily fish** with garlic sauce and sautéed vegetables  
21

Grilled **cod shells** with mashed potatoes  
27

# El D3S3O

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## Desserts

**Tres Leches** cake

7

El D3S3O **Chocolate** Cake

11

Creamy **cheesecake** with red berries

9

**Dulce de leche** cake with brownie

10

Lemon **Sorbet**

5

Homemade **icecream**

9

## Sweet drinks

Sweet Sherry Noé PX (Jerez)

6

Cocktails

14

Spirits

10 | 12 | 15

And our special list of tequila and mezcal

Please note that prices in terrace have an extra charge of 10%