



**"Fantasy, isolated from  
reason, only produces  
impossible monsters.  
Together with her, she is  
the mother of art and the  
source of her wishes"**

**Francisco de Goya**

*Follow your dreams, this is ours. A pleasure  
to share it with you!!! We hope you enjoy it  
as much as we*

*Bon Appetite*

*La Isla de Goya*

*01/05/2015*

## Tapas

- ❖ Potatoes with a spicy sauce \_\_\_\_\_ S 7.80 € // D 13.80 €
- ❖ "Padrón" pepper \_\_\_\_\_ 9 €
- ❖ Pimientos rellenos: sweet spanish pepper filled with marinated tuna \_\_\_\_\_ 3.00 € per unit
- ❖ Tortitas de camarón \_\_\_\_\_ 3.00 € (2 uds)
- ❖ Torrezno de Soria \_\_\_\_\_ 4.80 €
- ❖ Morrico frito \_\_\_\_\_ 9.80 €
- ❖ Tapa de quesos variados \_\_\_\_\_ 8.80 €
- ❖ Tapa de jamón ibérico \_\_\_\_\_ 9.20 €

## Kids menu

- ❖ Ixeia (chicken fingers + french fries + sauce) \_\_\_\_\_ 9.80 €
- ❖ Angie (french omelet + tomato + avocado) \_\_\_\_\_ 9.80 €
- ❖ Gemelas (croquetets + french fries + sauce) \_\_\_\_\_ 8.90 €
- ❖ Ian y Marcelo (pork tenderloin + french fries + tomato) \_\_\_\_\_ 10.20 €

## Salads

**Goya:** Aragon style salad made with marinated tuna, tomatoes, olives, eggs, peppers and asparagus \_\_\_\_\_ 12.50 €

**Isleña:** tropical influenced salad with avocado, pineapple, shrimps, egg, lettuce and dressed with a light Marie Rose \_\_\_\_\_ 12.40 €

**Crujiente:** a lettuce base mixed with crispy onion flakes, crispy bacon, some grapes, grated goat cheese and walnuts \_\_\_\_\_ 11.80 €

**Tibia de verduras:** sautéed curry vegetables with chia seeds based on lettuce and cherry tomatoes \_\_\_\_\_ 10.80 €

**Templada:** Green sprouts over a bed of sieved tomatoes, together with a sauté of eels, mushrooms, and prawns \_\_\_\_\_ 12.90 €

## Boards

Cheese board \_\_\_\_\_ 17.50 €

Iberic ham board \_\_\_\_\_ 18.50 €

Mixed board (Iberic Ham & Cheese) \_\_\_\_\_ 19.50 €

Bread with tomato \_\_\_\_\_ 6.80 €

# Toast

**Capresse:** aubergine, fresh tomato, zucchini and grilled smoked Palmero cheese topped with hazelnut and basil pesto \_\_\_\_\_ 9.20 €

**Noruega:** a lightly based layer of fresh cheese with zucchini, grilled tomato, smoked salmon crowned with toasted almonds \_\_\_\_\_ 9.60 €

**Bacalao:** marinated cod with black olive paté over a tomato purée \_\_\_\_\_ 9.60 €

**Cojonuda:** honouring its name, tasteful grilled Iberian ham on toast with quail eggs and paté \_\_\_\_\_ 9.30 €

**Goya:** sliced tomato with roasted ham, goat cheese and caramelized onions \_\_\_\_\_ 9.60 €

**Especial:** fried iberic bacon, prawns and avocado cream \_\_\_\_\_ 9.80 €

**Clásica:** pork tenderloin, roasted peppers, gouda cheese and a hint of special sauce \_\_\_\_\_ 9.80 €

## Stews

**Migas Aragonesas:** typical food of th Shepherds in which bread plays the main character \_\_\_\_\_ 9.90 e

\*with fried egg + 1 e

**Gambas y gulas:** eels and shrimps sautéés with chili, finished with a whisky flambé \_\_\_\_\_ 9.80 e

**Almejas a la marinera:** clams in a white wine based sauce. Simple but delicius \_\_\_\_\_ 9.40 e

**Mejillones a la crema:** mussels with cream cheese, celery and bacon \_\_\_\_\_ 11.80 e

**Mejillones diablo:** mussels in very spicy tomato sauce \_\_\_\_\_ 11.60 e

**Callos:** traditionally flavoured \_\_\_\_\_ 9.80 e

**Mar y tierra:** meatballs with cuttlefish and prawns. A plate full of contrasts! \_\_\_\_\_ S9.80 e // D 16.80 e

(S: Single servings D: Double servings)

## Rations

- ❖ Roasted cheese \_\_\_\_\_ 10.20 €
- ❖ Aubergines with honey \_\_\_\_\_ S 8.80 € // D 14.80 €
- ❖ An assortment of grilled vegetables \_\_\_\_\_ 15.50 €
- ❖ An assortment of croquettes \_\_\_\_\_ S 9.20€ // D 15.60€
- ❖ Small pieces of fish \_\_\_\_\_ 8.80 €
- ❖ Squid with Padrón peppers \_\_\_\_\_ 12.10 €
- ❖ Huelva prawns \_\_\_\_\_ 17.00 €
- ❖ Meat feast with vegetables \_\_\_\_\_ 15.20 €
- ❖ Pork tenderloin chunks sautéés with asparagus and mushrooms \_\_\_\_\_ 16.80 €
- ❖ Ribs with fine herbs, barbecue sauce or honey (to choose) \_\_\_\_\_ 17.80€
- ❖ Beef Stir fry with sweet chili \_\_\_\_\_ 16.90€

(S: Single servings D: Double servings)

## EGG & potato based dishes

### Broken eggs:

- ❖ Vegetables with a hint of soja sauce \_\_\_\_\_ 12.50 e
- ❖ With Iberic Ham \_\_\_\_\_ 11.70 e
- ❖ With sausage \_\_\_\_\_ 11.70 e
- ❖ Mix (Iberic ham and sausage) \_\_\_\_\_ 12.50e
- ❖ Mushroom special with eels \_\_\_\_\_ 13.80e
- ❖ Mushroom special with foie \_\_\_\_\_ 13.80e
- ❖ Mushroom special with Iberic Ham and asparagus \_\_\_\_\_ 13.90 e

### Scrambled eggs:

- ❖ With mushrooms and shrimps \_\_\_\_\_ 11.40 e
- ❖ With morcilla de burgos and piquillo pepper \_\_\_\_\_ 11.80 e
- ❖ With cod (Traditional Aragon Recípe) \_\_\_\_\_ 12.70 e
  
- French fries \_\_\_\_\_ 6.80 e
- Papas arrugadas con mojo \_\_\_\_\_ 9.20 e

\* Bread + 1 e

\* Additional sauce + 1.20 e

\*\* All prices include IGIC ta

TO THE REGULATION (EU) NO  
1169/2011 OF THE EUROPEAN  
PARLIAMENT AND OF THE  
COUNCIL

From October 25, 2011, on food  
information to consumers and  
Royal Decree 126/2015 of 27  
February 2015

Detailed information on allergens  
and intolerable ingredients used  
in this setting is available in our  
technical data processing

Can you apply at any time to our  
staff