

# CroquetArte

- OBRADOR PROPIO -



## SALTY CROQUETTES

- Iberian ham
- Boletus edulis
- Spinach with goat cheese and walnuts
- Black pudding with pear in red wine
- Lamb to the chilindron stew (onion, peppers and garlic)
- Chicken Candy
- Cod with prawns
- Squids in its ink
- Smoked Salmon with leeks
- Sausage with mustard
- Meat with spicy peppers
- Risotto with Shiitake mushrooms and Parmesan cheese
- Red Shrimp
- Borage with fish surimi at garlic
- Cabrales cheese with quince in cider
- Homemade cooked
- Chistorra with Fried Eggs



## VEGAN CROQUETTE



- Carrots and chard with Curry



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## SWEET CROQUETTES

- Dark chocolate with nuts
- White chocolate with apple
- Oreo Cookie with Mascarpone cheese
- Fresh cheese with raspberry

## GLUTEN FREE CROQUETTES



- Cod with caramelized onion
- Iberian Ham
- Parmesan cheese with Tomato Stracciatella
- Blue cheese with walnuts
- Boletus mushrooms with potato scales

