BREAKFAST · LUNCH · SNACKS · DINNER





All-Day Kitchen

EVERY DAY





Something new is always cooking in our kitchen!



Weekly offers in great wines by the glass and by the bottle



Follow us and discover our upcoming dates

BREAKFAST

Our organic coffees are best enjoyed with...

OUR CHEF
PREPARES YOUR FAVOURITE
DISHES TO TASTE

DRINKS

and refreshments



TOAST			FRESHLY SQUEEZED	4.5
Butter & marmalade on toast	4,5		Orange juice	
Bread & crushed tomato	4,5			
Avocado on toast	4,5		COFFEE CATEA	
Avocado on toast + egg	9		COFFEE & TEA	
Hand-cut Iberian ham	13		Espresso	2
			Americano	2,50
		1	Double espresso - Cortado - Coffee with milk	2,75
FCCS		1. 4	Latte Macchiato - Cappuccino	3
EGGS		100	Ice coffee	3
Scrambled eggs with toast, sliced tomatoes & crispy bacon	8		Milk on the side	0,5
Omelette with sliced tomato and avocado	9		0.55	
Egg Benedict York ham, poached egg and Hollandaise sauce	12	- 4	Coffee with liqueur	4
Three eggs fried in olive oil	9		Special coffee with liqueur	6
+ Add fresh black truffle	15		Irish coffee	9
			Cl. La ell	_
			Chocolate milk	3
SANDWICH & CROISSANT			Teas	2,75
Italian ham & cheese sandwich	6			
Croissant with ham and cheese	7		REFRESHMENTS	
Croissant with butter and jam	5		Coca Cola, Fanta Orange and Lemon	3
Croissant with avocado, smoked salmon and pickled cucumber	9		Nestea, Sprite, Seven Up, Ginger Ale	3
American pancakes with your choice of	9		Voss still or sparkling water	3,75
· Bacon, banana and maple syrup			Red Bull	4
Nutella, banana and blueberries				
			FRUIT JUICES	
OUR PASTRY CHEF			Tomato - peach- pineapple	3
Croissant	4			
Croissant filled with	6		BEERS	
Almonds - Cheesecake - Chocolate - Marmalade - Pistaccio			Beer	3.5
			Craft Beer	4.5
Mini croissant with			Non-Alcoholic	3
Almonds - Cheesecake - Chocolate	2,5		Gluten-Free	3.5
Pistaccio	3		Coronita	4.5
Home-made cookies	4		3.5	1.0
Home-made couries	Ŧ			
			WINES BY THE GLASS	

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Champagne | Moët& Chandon Impérial Brut

Ñ by Delicias Gourmet Group

Cava

Vino Tinto | Ribera del Duero Vino Blanco | Verdejo Vino Blanco | Sauvignon Blanc Vino Rosado | Blush

TO START

Cheese platter 3 or 5 delicious varieties	17 / 23
Jamón ibérico 50 / 80 g Hand cut iberian ham, Pedro Nieto 100% bellota	16 / 25
Textures of Russian Salad Red Tuna tartar on creamy reamy potatoes, tunafish mayo and quail egg.	12
Pil-Pil Prawns Prawn tails with Red King Prawn dust, flambé with white wine and persley	15
Crispy chicken Crispy chicken strips with our special breading and kimchi mayo	12
Spanish omelette Individual spanish omelette made "À la minute"	4,5
Spanish croquettes Iberian ham and Pil-pil prawn with Kimchi sauce.	9
Carpaccio Thinly sliced beef with truffle oil emulsion, freshly grated parmesan cheese, dried tomato, arugula and tartara sauce	18
Steak tartare Steak tartare cut with a knife, egg cured in salt and sugar for 3 hours, dried cherry tomato and prawn bread	23
Oysters Fine Claire N3, lemon and tabasco	4,5/u
Creamy fishsoup Todays creamy fish soup with croutons	11
BBQ Ribs Slow cooked ribs with our BBQ glazing	17
Batonnet fries with trouffle sauce and parmesan cheese Batonnet fries with trouffle sauce and parmesan cheese and aioli	8
French Fries Served with aioli	4

Kimchi mayo - Chimichurri - Alioli Jalapeño mayonnaise - Red wine sauce



Pesto Pasta

Rigatoni with pine nuts, basil, parmesan cheese and olive oil

GARDEN SALADS

Burrata salad with paprika crust Burrata salad with paprika crusy & green sprouts	
Ceasar salad With crispy chicken, bacon, croutons and homemade Caesar sauce.	5
Tomato from our vegetable garden Tomato tartar with AOVE emulsion, onion and Tuna belly	1
Avocado Salad Avocado cream, cubes and roasted with young garlic & challots on sesame oil	
FROM OUR SHELVES AND COUNTERS	
CHOOSE YOUR MEAT AND FISH	
FROM THE COUNTER - prices marked	
	MEAT CO
MAIN COURSES Glazed Sirloin	G'STAGE
MAIN COURSES	AG'
MAIN COURSES Glazed Sirloin Beef sirloin from our butcher, clarified butter, vegetables &	AG'
Glazed Sirloin Beef sirloin from our butcher, clarified butter, vegetables & redwine glaze Beef burger (mini/normal) Beef burger with homemade trouffle and rocket sauce and	AG .
Glazed Sirloin Beef sirloin from our butcher, clarified butter, vegetables & redwine glaze Beef burger (mini/normal) Beef burger with homemade trouffle and rocket sauce and cheddar Xtreme Delicias Burger (mini/normal) 100% Beef with bacon, caramelized onion, tomato, egg and	Ferent
Glazed Sirloin Beef sirloin from our butcher, clarified butter, vegetables & redwine glaze Beef burger (mini/normal) Beef burger with homemade trouffle and rocket sauce and cheddar Xtreme Delicias Burger (mini/normal) 100% Beef with bacon, caramelized onion, tomato, egg and kimchi sauce New Zealand Lamb Rack	Ferent

16

DESSERTS



Crème Brûlée Creamy vanilla with crocant crust and fresh raspberries

Carrot cake
Traditional carrot cake with orange, cinnamon
and cream cheese

Cheesecake Reconstructed cheesecake with cookie powder

DELICIAS ALL THE WAY!

OUR SHOPS

We are in Elviria, Nueva Andalucía, Zagaleta, Estepona, Sotogrande... and very soon, in Madrid!

OUR SERVICES

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We can always come to you! Call us for delivery - we bring your Delicias shopping to your doorstep, as well as dishes from the take-away counter.

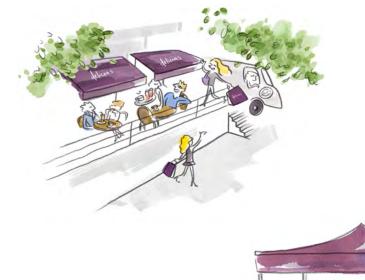
Working? Request Delicias to Office every day for easy, wholesome, delicious menus!

Events and gatherings: let us be your go-to caterers! We are right by your side at small get-togethers and large-scale celebrations.

ONLINE SHOP

Our web shop offers a selection of gourmet products at cool e-shopper prices.

We bring your order to you in 24 - 72 hours and you can swing by and pick it up at closest Delicias store.





WHERE THERE IS FOOD, THERE IS LAUGHTER