

# ARTEZZAN AT THE WHITE HORSE

12TH & 13TH JULY 2024

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## appetizer

**SELECTION OF PINCHOS FOR THE TABLE**  
*ACCOMPANIED BY A GLASS OF CHACOLÍ APERITIF*

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## to start

**SEVILLE ORANGE AND BEETROOT CURED SALMON**  
*SOFT BOILED QUAILS EGG, CITRUS INFUSED CREMA FRESCA  
AND MUSIC BREAD*

**WILD MUSHROOM AND GRAN MORAVIA CHEESE  
CROQUETTES (V)**  
*SERVED WITH TRUFFLE AIOLI, PORCINI DUST, CHEESE TUILE  
AND ROCKET & TARRAGON SALAD*

**ROASTED ANDALUSIAN CHORIZO**  
*SERVED WITH IBERICO BLACK PUDDING, ROMESCO, POACHED  
EGG AND A MANCHEGO CROUTE, TOPPED WITH CORIANDER  
OIL*

**GAZPACHO PICANTE**  
*ROASTED RED PEPPER AND SUN-BLUSHED TOMATO  
GAZPACHO WITH PICKLED FENNEL, PISTO AND CORIANDER  
OIL*

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## main course

### **FILETE DE CERDO**

*ROASTED FILLET OF PORK, PISTO, SUN-BLUSHED TOMATO,  
ROASTED POTATOES, CRISPY JAMON IBERICO WITH A PEDRO  
XIMÉNEZ SAUCE*

### **DORADA AL HORNO**

*BAKED SILVER BREEM, SAUTÉED ASPARAGUS,  
WHITE RIOJA, MUSTARD & TARRAGON SAUCE AND  
CRUSHED CITRUS BUTTER POTATOES*

### **BERENJERAS RELLENAS (V)**

*BAKED EGGPLANT WITH PISCO, CHERRY TOMATOES,  
PAELLA, BREAD CRUMBS, PINE NUT ROMESCO  
AND BLOOD ORANGE SALAD*

### **CARRILLADA DE TERNERA**

*BRAISED BEEF CHEEK IN A RIOJA SAUCE, SAUTÉED CATALAN  
SPINACH AND MANCHEGO & POTATO PURÉE*

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## dessert

### **BURNT BASQUE CHEESECAKE**

*BLACKBERRIES AND DARK CHOCOLATE SAUCE*



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dessert (continued)

**TARTA DE SANTIAGO**

*TRADITIONAL ORANGE CAKE WITH CHANTILLY CREAM,  
CANDIED PINE NUTS AND ORANGE COMPOTE*

**CHURROS (V)**

*WITH CINNAMON SUGAR, HONEY AND CHOCOLATE SAUCE*

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to finish

**HIERBAS IBICENCAS LIQUEUR**

*GLASS OF TRADITIONAL IBIZAN DIGESTIF*



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