



Welcome to El Portal de Echaurren.

We meet again after having all lived through one of the most difficult moments of our lives.

Being able to be here again is a reason for joy and satisfaction, a reason to value and be aware of our own existence.

That's why we also want to live and work in a different way, we want to enjoy the satisfactions that creativity, searches and encounters produce us, within, alongside and outside of the trade.

Thus, this year's El Portal proposal must be consistent with this desire and will be condensed into a single menu, which will change depending on the temporality of the products and the new ideas on which we will constantly work, without improvisation, but with spontaneity and naturalness.

A handwritten signature in blue ink, appearing to read 'Francisco Sandoval', with a large, stylized flourish above it.



## **TASTING MENU 2021**

### **We begin at the terrasse.**

HERBS COLD INFUSION  
BLACK OLIVES  
HEART TARTAR on oyster leaf

### **We continue in the bar at the entrance of the Portal**

CHAWANMUSHI DE GILDA  
CHORICERO PEPPER and crousty corn  
SWEETBREADS AND CAVIAR

### **Let's start at the table**

COLD INFUSION OF RED FRUITS  
FRIED BORAGE LEAVES  
OFFAL DONUT  
"CROQUETAS"



## MENU

YELLOW AND SILVER  
OYSTER AND NETTLES

MARROW AND GREEN BEANS  
CRAYFISH AND NUTS

CURED SQUID on his own cooked juice  
SCORPIONFISH COLD SOUP

PARFAIT DUCK LIVER  
MARTA'S HAKE

LAM WITH SALAD  
HUNT PAIN AU CHOCOLAT

## Desserts

THE WOOL, iced cream of green juice, apple and celery  
ICE CREAM wrapped in pork rind  
THE CHOCOLATE DESSERT, vanilla and fried tendons

PETIT FOURS  
Chocolate and wafer tile  
Red wine gummy  
Roasted apple leaves  
Chocolate brownie