CARTA DE ALÉRGENOS

ALLERGEN MENU

WINDSOR
GASTRONOMIC PLACE

WINDSOR
GASTRONOMIC PLACE

ESP

ALMUERZO

NOMBRE DEL PLATO / POSTRE	Gluten	Crustáceos	Huevo	Pescado	Cacahuete	Soja	Lácteos	Frutos secos	Apio	Mostaza	Sésamo	SO2 y sulfitos	Moluscos	Altramuces
Jamón ibérico de bellota con pan con tomate	●							●						
Surtido de quesos canarios	●					●	●					●		
Patatas fritas al estilo Windsor	●		●			●	●			●				
Nachos con pico de gallo y guacamole	●					●	●							
Focaccia de salmón ahumado	●			●		●	●							
Sándwich club	●		●			●	●							
Surtido de mini hamburguesas	●		●			●	●			●	●			
Tomate con ventresca de atún y cebolla roja				●								●		
Ensalada césar	●		●			●	●							
Burrata con rúcula, tomate y pesto siciliano							●	●						
Pasta fresca mediterránea	●		●			●	●	●						
Pizza cuatro quesos con albahaca fresca	●						●							
Pizza vegetal con champiñones, cebolla y pimientos	●						●							
Pizza con rúcula, tomate cherry y parmesano	●						●							
Tagliatelle napolitana	●		●				●							
Tagliatelle boloñesa	●		●				●		●					
Tagliatelle ajo y guindilla	●		●				●							
Tagliatelle carbonara	●		●				●							
Pescado de lonja				●			●							
Arroz meloso de mariscos		●		●			●						●	
Salmón al grill sobre verduras thai				●										
Entrecot de ternera con papa negra							●							
Suprema de pollo al grill con tumbet de verduras y papa negra							●							
Chuletillas de cordero con patatas y pimientos del padrón												●		
Ensalada de fruta con aroma de ruibardo														
Trío de sorbetes: maracuyá, frambuesa y coco							●							
Brownie de chocolate con helado de vainilla y crema de maracuyá	●		●				●	●						
Tarta de queso con ragut de frambuesas	●		●				●							

● Sí ○ No

ENG

LUNCH

NAME OF THE DISH / DESSERT	Gluten	Crustaceans	Egg	Fish	Peanut	Soy	Dairy	Nuts	Celery	Mustard	Sesame	SO2 & sulfites	Molluscs	Lupin
Acorn-fed iberian ham with tomato-rubbed bread	●							●						
Selection of Canary Island cheeses	●					●	●					●		
Windsor-style chips	●		●			●	●			●				
Nachos with pico de gallo and guacamole	●					●	●							
Focaccia with smoked salmon	●			●		●	●							
Club Sandwich	●		●			●	●							
Assorted mini burgers	●		●			●	●			●	●			
Tomato with tuna belly and red onion				●								●		
Caesar salad	●		●			●	●							
Burrata with rocket, tomato and sicilian pesto							●	●						
Fresh mediterranean pasta salad	●		●			●	●	●						
Four cheeses pizza with fresh basil	●						●							
Veggie pizza with mushrooms, onion and peppers	●						●							
Pizza with rocket, cherry tomatoes and parmesan	●						●							
Tagliatelle neapolitan	●		●				●							
Tagliatelle bolognese	●		●				●		●					
Garlic and chilli tagliatelle	●		●				●							
Tagliatelle carbonara	●		●				●							
Fish of the day				●			●							
Creamy seafood rice		●		●			●						●	
Grilled salmon with thai vegetables				●										
Entrecôte with black potatoes							●							
Grilled chicken supreme with tombet and black potatoes							●							
Lamb cutlets with potatoes and padrón peppers												●		
Fruit salad with rhubarb aroma														
Trio of sorbets: passion fruit, raspberry and coconut							●							
Chocolate brownie with vanilla ice cream and passion-fruit cream	●		●				●	●						
TCheesecake with raspberry ragout	●		●				●							

● Yes ○ No

ESP

CENA

NOMBRE DEL PLATO / POSTRE	Gluten	Crustáceos	Huevo	Pescado	Cacahuete	Soja	Lácteos	Frutos secos	Apio	Mostaza	Sésamo	SO2 y sulfitos	Moluscos	Altramuces
Jamón ibérico de bellota con pan con tomate	●													
Langostinos crujientes al estilo Windsor	●	●	●				●							
Croquetas: jamón ibérico, queso azul y boletus	●		●				●							
Chipirones a la plancha		●												
Pulpo a la brasa		●												
Crema de papa negra con esencia de trufa y queso de pimentón herreño							●							
Mozzarella frita, nueces y agridulce de frutos rojos	●		●				●	●				●		
Tomate con ventresca de atún y cebolla roja				●								●		
Ensalada de pasta fresca mediterránea	●		●											
Tataki de atún rojo				●		●		●	●			●		
Foie a la sartén con salsa de griotines y manzana caramelizada							●							
Rissotto de trompetas de la muerte y espárragos verdes							●							
Arroz meloso de mariscos		●		●			●						●	
Pescado de lonja				●			●							
Rodaballo con habitas, aire de menta y jugo de rabo de toro				●		●	●					●		
Lomo de bacalao sobre emulsión de guisantes y puerros confitados				●										
Merluza con estofado de alubias pintas y alcachofas				●										
Solomillo de añojo con crema de boniato a la mantequilla de avellana, salsa trufada y milhoja de papa negra							●	●						
Carrilleras de ternera al vino tinto	●											●		
Entrecot a la parrilla con pimientos asados												●		
Pularda rellena de foie y frutos secos con salsa de Oporto								●				●		
Panna cotta de chocolate blanco y piña							●							
Coulant de chocolate con helado de vainilla frito	●		●				●							
Timbal de mascarpone con frutos del bosque	●						●							
Torrija de regaliz con salsa de tofe	●		●				●							
Capuchino en texturas	●		●				●							

● Sí ○ No

ENG

DINNER

NAME OF THE DISH / DESSERT	Gluten	Crustaceans	Egg	Fish	Peanut	Soy	Dairy	Nuts	Celery	Mustard	Sesame	SO2 & sulfites	Molluscs	Lupin
Acorn-fed iberian ham with tomato-rubbed bread	●													
Windsor-style crunchy prawns	●	●	●				●							
Croquettes: iberian ham, blue cheese and porcini	●		●				●							
Grilled baby cuttlefish		●												
Chargrilled octopus		●												
Black potato cream with truffle essence and paprika cheese from El Hierro							●							
Fried mozzarella salad, walnuts and sweet-and-sour red fruit	●		●				●	●				●		
Seasonal tomato with tuna belly and red onion				●								●		
Fresh mediterranean pasta salad	●		●											
Bluefin tuna tataki				●		●		●	●			●		
Pan-fried foie with griottine sauce and caramelised apple							●							
Risotto with black chanterelle mushrooms and asparagus							●							
Creamy seafood rice		●		●			●						●	
Fish of the day				●			●							
Turbot with broad beans, mint air and oxtail jus				●		●	●					●		
Cod fillet on an emulsion of peas and confit leeks				●										
Hake with pinto-bean and artichoke stew				●										
Veal sirloin with sweet-potato and hazelnut-butter cream, truffle sauce and black-potato millefeuille							●	●						
Beef cheeks in red wine	●											●		
Chargrilled entrecôte with roasted peppers												●		
Poularde stuffed with foie and nuts with port sauce								●				●		
White-chocolate panna cotta with pineapple							●							
Chocolate coulant with fried vanilla ice cream	●		●				●							
Mascarpone timbale with berries	●						●							
Liquorice torrija with toffee sauce	●		●				●							
Textures of cappuccino	●		●				●							

● Yes ○ No