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DORRADOS

COCINA MEDITERRÁNEA · IRANÍ

Carta

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STARTERS

TO SHARE

MIRZA

13

Persian Smoked eggplant with tomato, garlic and egg.

KUFTE

15

Persian meatball stuffed with herbs and rice, cooked in tomato sauce.

ARTICHOKE FLOWERS

21

Artichoke flowers with foie gras, truffle aroma and crispy cured beef.

FOIE GRAS TOAST

18

Foie gras toast with caramelized apple and cured beef.

HOMEMADE CROQUETTES

13

Tender oxtail (6uds.)

Baby squid in its ink (6uds.)

Kimchi with scarlet prawn (6uds.)

RABAS DE CALAMAR

17

Crispy squid strips with lime mayonnaise.

FRESH GUACAMOLE

12

With pico de gallo and homemade tortilla chips.

MEXICAN TACOS

13

Curried chicken (2 uds.)

Tender pulled beef. (2 uds.)



STARTERS CLÁSICOS

DORRADOS PLATE 16

Hummos , Mirza , Shirazi

FALAFEL 8

Con salsa de mango. (6uds.)

TEQUEÑOS 9

Crispy tequeños with melted cheese.

SILVER ANCHOVIES 16

Andalusian style

PATATAS BRAVAS 12

Layered crispy bravas potatoes with mild spicy sauce.

TORTILLA DE PATATA 13

Spanish omelette with truffled potato foam

ENSALADILLA RUSA 15

Traditional Russian salad.

PINTXO DE SARDINA 8

Smoked sardine pintxo with fruit chutney and basil cream.

ZAMBURIÑAS (2UDS.) 7

Grilled scallop with garlic.

GILDA CLÁSICA 3

Classic Gilda: olive, green chili and anchovy

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Todos los precios estan expresados en euros e incluyen IVA



SALAD

CÉSAR SALAD

14

Fresh lettuce, Parmesan cheese, garlic bread, and charcoal-grilled chicken breast

SPINACH SALAD

13

Fresh spinach, cherry tomatoes, goat cheese, cranberries, walnuts, balsamic, and green apple.

BURRATA SALAD

16

Burrata salad with arugula and basil oil.

BOLETUS SALTEADOS

19

Sautéed boletus mushrooms served with seared foie loin and delicate egg yolk, with a hint of aromatic herbs.

SHIRAZI

8

Cucumber, tomato, mint, lemon, and olive oil.

TZATZIKI

8

Greek yogurt, cucumber, mint, fresh garlic, and olive oil.



FISH

RAPE NEGRO (PARA 2 PERSONAS) 56

Grilled black monkfish, firm in texture with rich flavor, served with a delicate touch of herbs and olive oil.

PULPO A LA BRASA 24

Grilled octopus, tender and juicy with a subtle smoky flavor.

LUBINA A LA BILBAÍNA 23

Bilbao-style sea bass, tenderly cooked with garlic and parsley.

TARTAR DE ATÚN 21

Red tuna tartare on a creamy avocado base, with fresh and citrus notes.

CHIPIRONES 20

Baby squid with onion in two textures, black garlic, and a hint of citrus.

SKEWERS

PERSIAN

KUBIDE

20

Kubide blends seasoned beef and lamb, crafted into a exquisite grilled skewer.

YUYE

19

Tender chicken infused with saffron, served on an exquisite skewer.

CHENJEH

24

Tender, flavorful loin, expertly seasoned and perfectly grilled

BARG

24

Seasoned beef tenderloin, perfectly grilled over the flames.

BAKHTIARI

22

Exquisite skewer combining the finest chicken and loin.

VAZIRI

30

A perfect blend of beef and chicken skewers for meat lovers.

SOLTANI

32

Minced beef and sirloin skewer, perfect for meat lovers.

SHISHLIK

26

Tender lamb skewers marinated in traditional spices and perfectly grilled over the flames.

All dishes are served with roasted tomato, peppers, salad or rice, and pita bread.

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RICE PERSIAN

TAHCHIN

22

Traditional Iranian baked rice with saffron, yogurt, and egg, forming a golden crispy crust and filled with spiced chicken inside.

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MEAT

CHULETÓN

65/kg

Dry-Aged Beef Chop

T-BONE

75/kg

Grill's Jewel: T-Bone, filet and sirloin in one exquisite cut.

SOLOMILLO

28

Dry-aged beef tenderloin with Pedro Ximénez reduction.

STEAK TARTAR

24

Sirloin steak tartare served on a marrow bone for rich, juicy flavor.

CACHOPO

26

Veal cachopo stuffed with cured beef and piquillo peppers, tender and flavorful.

ENTRECOT

27

Exceptional ribeye, charcoal-cooked to seal in juiciness and flavor.

ENTRAÑA

22

Premium skirt steak, charcoal-grilled for rich, juicy flavor.

HAMBURGUESA

17

180 g beef burger with arugula, cheddar cheese, tomato, and bacon sauce.

Each dish is served with golden potatoes and Padrón peppers, offering the perfect balance of flavor and freshness.

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DESSERTS

TARTA DE QUESO

9

Cremosa al horno , con salsa de arándanos

CHOCOLATE LAVA CAKE

9

With ice cream

APPLE TART

8

With Dulce de Leche Ice Cream

BAKLAWA

9

Puff Pastry with Honey and Pistachios

ARABIC TART

7

HUEVO

11

White Chocolate Egg with Mango

MANDARIN

10

CREAM MILLE-FEUILLE

9

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SOFT DRINK

COCA-COLA	3,5
FANTA	3,5
AQUARIUS	3,5
SPRITE	3,5
AGUA MINERAL	2,9
AGUA MINERAL 1L	4,9
AGUA CON GAS	3
NESTEA	3,5

BEER

MAHOU TERCIO	3,8
MAHOU DOBLE	3,5
ALHAMBRA	3,8
MAHOU ZERO TOSTADA	3,8
MAHOU ZERO	3,8
RADLER	3,8

Pan y servicio 2€/persona

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