



itinerario
picar, comer y compartir

OUR PHILOSOPHY

Itinerario was created with the purpose of bringing to the table the concept of taste as a cultural experience.

Certainly, our ambition is that of making you both eating and drinking well, but we will do it through a rather different path than the traditional way of eating. Discovering, understanding, knowing new things, is the essence of our philosophy. What we suggest you is a complete path through some of the gastronomic excellences from South America. Our specialties are Argentinian beef cuts, but also gastronomic specialties from the 'New World'.

OUR MENU

Our gastronomic recommendations range from classic Argentinian beef cut to typical fish specialties. Our chef always pursues the Argentinian tradition, constantly searching for prime quality raw materials.

Moreover, our menu has a special consideration for our vegetarian costumers.

Picar, comer y compartir is our motto, our philosophy, our belief.

Tasting, sampling and sharing are three fundamental aspects for an excellent food experience.



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ENTRADAS

Pimientos de padrón	<i>Grilled chili peppers, with Maldon sea salt flakes</i>	8
Jamón serrano	<i>Knife-sliced serrano ham with confit tomato bread</i>	14
Anchoas de Cantabrico	<i>Cantabrian anchovies with homemade crouton, whipped butter and green sauce</i>	12
Tartare especial	<i>Fassona Tartare with mustard, capers and Maldon sea salt flakes</i>	14
Tartare y médula	<i>Fassona tartare, roasted beef bone marrow, fried egg yolk, sour onion</i>	16
Ceviche	<i>Amberjack fish, leche de tigre, avocado, roasted corn, red onion</i>	16
Ceviche mixto	<i>Octopus, shrimps, amberjack fish, leche de tigre, Rocoto chili pepper, roasted corn, red onion</i>	18
Causa de pollo	<i>Chicken and potatoes pie with mayo and lime</i>	11
Causa de bacalao	<i>Creamy codfish and potatoes pie with lime</i>	12
Crocchette de Jamón Ibérico	<i>Croquettes stuffed with Iberian ham and béchamel sauce on parmesan fondue</i>	12
Andalusian Gazpacho	<i>Cold tomato soup with homemade croutons</i>	11

EMPANADAS

Choice of 2 empanadas:	11
<i>Creamed cod</i>	
<i>Cheese and caramelized onions</i>	
<i>Chicken and vegetables</i>	
<i>Beef and vegetables</i>	
<i>Spinaches with Bechamel sauce</i>	
<i>Spanish chorizo and cheese</i>	

PAELLA Y MÁS

Paella de mar	<i>Seafood Paella (2 persons)</i>	22/each
Paella mixta	<i>Seafood and meat paella (2 persons)</i>	21/each
Paella con verduras de temporada	<i>Paella with season vegetables (2 persons)</i>	19/each



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COCINA Y PARRILLA

Calamar alla plancha	Grilled squids with chupe sauce, sour onion, grilled peppers, herb oil and coriander bread	22
Pulpo anticuchero	Octopus, Andinian sauce, sauteed potatoes, squid ink wafer, pepper and guacamole sauce	26
Mixed fish grill	Fish grill with octopus, squids, amberjack and shrimps with grilled vegetables and roasted potatoes (2 persons)	19/each
Cube roll	Argentinian Black Angus entrecôte (330g ca.)	29
Churrasco de lomo	Argentinian Black Angus filet (300g ca.)	31
Entraña	Argentinian Black Angus diaphragm (300g ca.)	33
Picanha	Argentinian Black Angus picanha (300g ca.)	26
Bife de Chorizo	Argentinian Angus Beef sirloin (300g ca.)	28
Cockerel	Vallespluga Cockerel cooked at low temperature marinated with chimichurri and Maldon	19
El huerto en el plato	Grilled Peppers Tartare, served with aubergine caviar, Extra Virgin Olive Oil marinated courgettes and guacamole sauce	12

* All cuts of meat include a side dish of your choice.

GUARNICIONES - SIDE DISHES

Papas al horno	5
Chips de papas	5
Mixed vegetables	5

PARA CONCLUIR... POSTRES - TO FINISH OFF... DESSERTS

Pastel de chocolate	Melting heart double chocolate fondant pudding	5
Pastel de dulce de leche	Dulce de leche pudding	5
Crema catalana		5
Sorbet (Passion Fruit, Tangerine, Lemon)		5
Cream Ice Cream		5



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BEERS

Ichnusa - Bottle 33cl	5
Quilmes - Bottle 33 cl	6

SOFT DRINKS

Acqua Panna - Still Water 75 cl	2,50
Acqua S. Pellegrino - Sparkling Water 75 cl	2,50
Acqua Panna - Still Water 50 cl 2	2
Acqua S. Pellegrino - Sparkling Water 50 cl 2	2
Coca Cola - Glass Bottle 33 cl 4	4
Coca Cola Zero - Glass Bottle 33 cl 4	4
Fever Tree Lemon Tonic - Glass Bottle 33 cl 4	4
Fever Tree Sicilian Lemonade - Glass Bottle 33 cl 4	4

COFFEE AND LIQUEURS

Coffee	1,50
Amari (Bitter digestif liqueurs) standard	4
Premium liqueurs	8

Home made bread and "coperto" 2,50 euro

Food allergy and intolerance: ask the staff for the food allergens list.
All food may contain allergens traces.
All food may contain flour traces.

