



To Warm Up

Crystal Bread

€2.95

100% Acorn-Fed Ibérico Ham

hand-carved, Maldonado
80 g, €33

Premium Cheese Selection

6 different cheeses
½ portion €20
1 portion €27

Mini Burger

with red onion cream, truffle and foie gras
€10

Pulled beef bikini

with red curry, pickled red onion, and cilantro
€20

Norwegian Salmon Croquettes

with kimchi mayonnaise
(6 pieces) €14



NIELSEN
RESTAURANTE

Starters

Herring Tartare

marinated with red onion and capers
served on rye bread
€14

Fried Nigiri

with steak tartare
6 pieces €22

Caramelised Norwegian Salmon Sashimi

on Wakame seaweed
€22

Fried Taco with Scallop Sashimi

spicy, with sesame and fresh coriander
(1 piece) €13

Stilton Cheese Salad

with grated pear, toasted almonds and honey
€18

Scallop Carpaccio

with scallop Pani Puri, kimchi oil
and Granny Smith apple
€26

Canarian Potato Foam

with slow-cooked free-range egg,
truffle and foie gras
€21

Seafood Cream Cappuccino

with red prawn and milk foam
€16



Balfegó Bluefin Tuna Menu

Balfegó Bluefin Tuna Tartare

served in Pani Puri with yellow chilli
€26

Balfegó Bluefin Tuna Sandwich

with coconut cream and mildly spicy coriander
€12

Bluefin tuna belly

with passion fruit gel with mint and fried black potatoes
€35

Patatas Bravas with Balfegó Bluefin Tuna Tartare

kimchi mayo and chives
€24

Balfegó Bluefin Tuna Croquettes

with yellow chilli
€14



Vegetarian Dishes

Mango salmorejo

and pear, osmotized with vermouth
15€

Roasted eggplant

with miso cream, pistachio, and red curry
15€

Roasted cauliflower

on a base of caramelized cauliflower purée and chimichurri
15€

Spinach and ricotta ravioli

served with Stilton cheese sauce and pepper
15€



Fish and Seafood

½ Lobster from our tank

flambéed with whisky
and served with tagliatelle in tomato and rosemary sauce
€43

“Spicy” Faux Seafood Risotto

with mango aioli
€21

Tagliatelle

with aged cheese sauce, truffle and king prawns
€22

Skylar’s Tagliatelle

with Aquanaria sea bass and extra virgin olive oil
€24

Cod Tempura

on Wakame seaweed with roasted garlic cream
€25

Creamy Rice

with red prawns and green aioli
€24

Aquanaria Sea Bass

on celeriac mousseline with chives, truffle
and toasted almonds
€25

Hot-Smoked Norwegian Salmon

on mashed potatoes with dill oil
€25



NIELSEN
RESTAURANTE

Meat

Nielsen's Steak Tartare

with a touch of spice and pappadums
€27

Black Angus Ribeye

with Café de Paris butter
approx. 300 g €38

Beef Chateaubriand

with Jack Daniels sauce, pepper sauce or truffle sauce
(served for 2 people) €54

Duck Confit on Mashed Potatoes

served with apple and passion fruit gyoza
€23

Black Angus Burger

served with homemade chips,
cheese, onion cream, truffle and special sauces
€22

Free-Range Chicken

with tarragon beurre blanc and baby vegetables
€24

Suckling Pig Loin

served with apple compote and Port wine demi-glace
€26

Prime Cuts

Dry-aged cuts from our ageing chamber
Price per kilo (min. 1 kg) depending on the cut

Freygaard (Finland) – Ayrshire breed

€99/kg

Simmental (Germany)

€93/kg

Side Dishes

French fries €7

Creamed spinach €9

Wok-fried vegetables with teriyaki sauce and sesame €9

Green salad with tomatoes, red onion and house dressing €7

"Heirloom" tomato salad €7

Black potatoes €9



NIELSEN

RESTAURANTE

WINES

SPARKLING WINES

WHITE
SPAIN
DO CLÀSSIC PENEDES

AT ROCA EXTRA BRUT RESERVA

Macabeo, Xarel·lo and Parellada.
Aging: Minimum 20 months
€41

FRANCE
AOC CHAMPAGNE

GOSSET GRANDE RÉSERVE BRUT

Chardonnay, Pinot Noir, Meunier
Aging: 36 months
€79

POL ROGER BRUT RÉSERVE, GRAND CRU BRUT

Pinot Noir, Pinot Meunier and Chardonnay
Aging: 42 months
€77

POL ROGER BLANC DE BLANCS, GRAND CRU BRUT

Chardonnay
Aging: 72 months
€125

POL ROGER SIR WINSTON CHURCHILL, GRAND CRU BRUT

Pinot Noir and Chardonnay
Aging: 84 months
€255

ANDRÉ CLOUET GRANDE RÉSERVE, GRAND CRU BRUT

Pinot Noir
Aging: 36 months
€67

POL ROGER ROSÉ VINTAGE, GRAND CRU BRUT

Pinot Noir and Chardonnay
Aging: 72 months
€114

ANDRÉ CLOUET UN JOUR 1911

Pinot Noir
Aging: 72 months
€110



NIELSEN

RESTAURANTE

WINES

ANDRÉ CLOUET GRANDE RÉSERVE ROSÉ, GRAND CRU

Pinot Noir

Aging: 36 months

€88

ROSÉ WINES

SPAIN

DO PENEDES CLÀSSIC

AT ROCA ROSAT RESERVA BRUT

Macabeo and Garnacha Tinta

Aging: Minimum 20 months

€42

WHITE WINES

SPAIN

DO EL HIERRO

7 MÁRIAS

Verijadiego, Verdello, Gual, Baboso Blanco

Aging: on its lees

€44

DOP ISLAS CANARIAS

FERRERA AFRUTADO

Listán Blanco and Moscatel

€36

PRIBILO

Forastera Gomera

Aging: 4 months on lees

€50

DO LA GOMERA

RAJADERO

Forastera Gomera and Listán Blanco

Aging: 4 months on lees

€46

DO LANZAROTE

BERMEJO MALVASÍA SECO

Malvasía

€43



DO TACORONTE-ACENTEJO

LINAJE DEL PAGO

Marmajuelo

Aging: 3 months on lees

€38

MAGMA DE CRÁTER

Verdello and Malvasía

€52

DO VALLE DE GÜÍMAR

MOMENTOS BLANCO SECO ECOLÓGICO

Malvasía Aromática and Albillo

Aging: on lees

€47

DO BIERZO

LA DEL VIVO

Godello and Doña Blanca

Aging: 12 months in clay amphora

€56

EL ZARZAL

Godello

Aging: 6 months in large oak vats (foudres)

€40

DO RÍAS BAIXAS

PAZO DE BARRANTES

Albariño

Aging: 6 months in stainless steel tanks and barrels

€58

FEFIÑANES ALBARIÑO

Albariño

€46

ATTIS EMBAIXADOR

Albariño

Aging: 1 year in granite tanks, 1 year in stainless steel, and 2 years on lees

€62

DO RIBEIRO

VIÑA MARTÍN OS PASOS

Treixadura, Albariño, Lado, and Torrontés

Aging: on lees

€48



DOCa RIOJA

PREDICADOR

Viura, Garnacha Blanca, and Malvasía
Aging: 10 months in French oak barrels
€56

BIDEONA LAS PARCELAS

Viura
Aging: various vessels (barrels, concrete)
€38

DO RUEDA

SANZ FINCA LA COLINA

Verdejo
Aging: 4 months on lees
€37

DO SOMONTANO

ENATE

Barrel-fermented
€47

V.T. CASTILLA Y LEÓN

AALTO BLANCO DE PARCELA

Verdejo
Aging: 10 months in 500L barrels
€71

IGP VINO DE LA TIERRA EXTREMADURA

HABLA DE TI

Sauvignon Blanc
€40

DO VINOS DE MADRID

LAS MORADAS DE SAN MARTÍN

Albillo Real
Aging: 6 months in French oak barrels
€41

VINOS DE PAGO

DO PAGO DE VALLEGARCÍA – CIUDAD REAL

VALLEGARCÍA

Viognier
€51



NIELSEN

RESTAURANTE

WINES

INTERNATIONAL WINES
GERMANY
VDP PFALZ

DR. BÜRKLIN-WOLF

Riesling
€50

VDP NAHE

EMRICH - SCHÖNLEBER

Riesling
Aging: on lees in stainless steel tanks
€59

ARGENTINA

EL ENEMIGO

Chardonnay
Aging: 12 months in French oak barrels
€52

FRANCE
AOC BOURGOGNE

DOMAINE LEFLAIVE – MÂCON – VERZÉ

Chardonnay
Aging: 9 months in French oak barrels
€72

ROSÉ WINES

DO RIBERA DEL DUERO

HITO

Tinto Fino
€33

EL ALBA ROSÉ

Tinto Fino and Albillo
Aging: 3 months on lees
€47

CONDE DE SAN CRISTÓBAL FLAMINGO ROSÉ

Tinto Fino
Aging: 3 months on lees
€41



RED WINES

DO EL HIERRO

SALTAPARRAS

Listán Negro and Vijariego Negro
€44

DOP ISLAS CANARIAS

FERRERA LEGENDARIO

Syrah and Tempranillo
€34

DO LA GOMERA

LA MONTAÑA

Listán Negro and Tintilla
Aging: 4 months in French oak barrels
€40

DO TACORONTE-ACENTEJO

CRÁTER BARRICA

Listán Negro and Negramoll
Aging: 6 months in oak barrels
€41

DO ALICANTE

EL VENENO

Monastrell
Aging: 12 months in French oak barrels
€62

DO BIERZO

ULTREIA SAINT JACQUES

Mencía
Aging: 12 months in oak barrels and truncated cone-shaped vats
€42

BESTIZO

Mencía
Aging: 8 months in foudre barrels
€41

DOCa RIOJA

AMAREN CRIANZA

Tempranillo and Garnacha
Aging: 12 months in French and American oak barrels
€41



NIELSEN

RESTAURANTE

WINES

LZ TELMO RODRÍGUEZ

Tempranillo, Garnacha, and Graciano
Aging: 4–6 months in concrete tanks
€40

GÓMEZ CRUZADO CRIANZA

Tempranillo and Garnacha
Aging: 14 months in American oak barrels
€39

RODA RESERVA

Tempranillo and Graciano
Aging: 14 months in French oak barrels
€58

RODA I RESERVA

Tempranillo and Graciano
Aging: 16 months in French oak barrels
€83

MARQUÉS DE MURRIETA

Tempranillo
Aging: 21 months in American oak barrels
€46

CASTILLO YGAY 2012

Tempranillo and Mazuelo
Aging: 34 months in French and American oak barrels
€284

UKAN

Tempranillo
Aging: 16 months in French oak barrels
€59

D.O. RIBEIRA SACRA

GUÍMARO

Mencía
Aging: 8 months in foudre barrels
€36

D.O. RIBERA DEL DUERO

HITO

Tempranillo
Aging: 8 months in French oak barrels
€33



CEPA 21

Tempranillo (Tinto Fino)
Aging: 12 months in French oak barrels
€47

EMILIO MORO

Tempranillo (Tinto Fino)
Aging: 12 months in French oak barrels
€48

MALLEOLUS

Tempranillo (Tinto Fino)
Aging: 18 months in French oak barrels
€62

DEHESA DE LOS CANÓNICOS CRIANZA

Tempranillo and Cabernet Sauvignon
Aging: 15 months in American oak barrels
€51

MALABRIGO

Tempranillo
Aging: 18 months in French oak barrels
€69

ALONSO DEL YERRO

Tempranillo
Aging: 12 months in French oak barrels
€54

CORIMBO

Tempranillo (Tinto Fino)
Aging: 14 months in French and American oak barrels
€52

FLOR DE PINGUS

Tempranillo (Tinto Fino)
Aging: 18 months in French oak barrels
€235

DOMINIO DE ATAUTA

Tempranillo
Aging: 16 months in French oak barrels
€58



NIELSEN

RESTAURANTE

WINES

DEHESA DE LOS CANÓNICOS SOLIDEO RESERVA

Tempranillo, Cabernet, Merlot, and Albillo
Aging: 24 months in French oak barrels
€62

CAIR CUVÉE

Tempranillo and Merlot
Aging: 10 months in French oak barrels
€36

V.T. CÁDIZ

ARX

Tintilla de Rota, Syrah, Petit Verdot, Cabernet Sauvignon
Aging: 12 months in French oak barrels
€44

V.T. CASTILLA

VENTA LA OSSA SYRAH

Syrah
Aging: 12 months in French oak barrels
€46

V.T. EXTREMADURA

HABLA DEL SILENCIO

Syrah, Cabernet Sauvignon, and Tempranillo
Aging: 6 months in French oak barrels
€36

SINGLE ESTATE WINES (VINOS DE PAGO)
DOP PAGO EL TERRERAZO – UTIEL

LA GARNACHA DE MUSTIGUILLO

Garnacha
Aging: 8 months in French oak barrels and casks
€46

INTERNATIONAL WINES
ARGENTINA – MENDOZA

EL ENEMIGO, MALBEC

Malbec, Cabernet Franc, and Petit Verdot
Aging: 16 months in French oak barrels
€56

ITALY
DOC VALPOLICELLA RIPASSO

CORTE GIARA, LA GROLETTA RIPASSO VALPOLICELLA

Corvina Veronese and Rondinella
Aging: 4 months in stainless steel and 11 months in Slavonian oak barrels
€52



D.O.C.G. BRUNELLO DI MONTALCINO

CASANOVA DI NERI ROSSO DI MONTALCINO

Sangiovese

Aging: 15 months in oak barrels

€58

D.O.C.G. BAROLO

BORGOGNO NO NAME

Nebbiolo

Aging: 24 months in Slavonian oak barrels

€58

FRANCE

A.O.C. BOURGOGNE

THIBAUT LIGER BELAIR – DEUX TERRES

Gamay, Pinot Noir

Aging: 12 months in French oak barrels

€48

MAGNUM RED WINES

DO RIBERA DEL DUERO

HITO

Tempranillo

Aging: 8 months in French oak barrels

€66

EMILIO MORO

Tempranillo (Tinto Fino)

Aging: 12 months in French oak barrels

€96

MALLEOLUS

Tempranillo (Tinto Fino)

Aging: 18 months in French oak barrels

€124

DOCa RIOJA

GÓMEZ CRUZADO CRIANZA 2015

Tempranillo and Garnacha

Aging: 12 months in American oak barrels

€78

IGP VINO DE LA TIERRA DE EXTREMADURA

HABLA DEL SILENCIO

Syrah, Cabernet Sauvignon, and Tempranillo

Aging: 6 months in French oak barrels

€72

Desserts

Marcel's Chocolate Tart

with 70% Valrhona chocolate,
served with vanilla ice cream
€9.50

Chilled Buenavista Pineapple Soup

with mint and its sorbet
€10

Danish Waffle

with pink pepper ice cream and red berries
€10

Liquid Summer Sorbet

€9.50

Nielsen's Tiramisu

€9.50

Yoghurt Foam

with blood orange granita and popping candy
€9.50

After Eight

Chocolate ganache, mint foam and vanilla ice cream
€9.50

Our dishes may contain some of these allergens.
If you have any doubts or food intolerances,
please consult our front-of-house staff.

