



El Alma del Genio s.l.
CIF: B06718571
C/ Barrolomé José Gallardo, 6, 06001 (Badajoz)
(Todos los precios incluyen IVA)



El Alma del Genio
RESTAURANTE
Est. '17
by Antonio Milán

From a travelling soul and a genius in the kitchen, this journey that you are about to undertake was born... Travelling opens your mind, makes you a better person, changes you and makes you feel more open and fulfilled. Science says that it cannot be compared to any other activity as it changes our perspective of the world by stimulating our senses and our mood.

"El Alma del Genio" wants you to have this experience as a trip, a journey through the senses. The dishes you are about to taste have ingredients, aromas, secrets and recipes from India, Thailand, Japan, Peru, Morocco and some more, in addition to Extremadura where our concept of cooking with local products from our land was born always linked to the best first-class national products. That's why we want you to prepare for this trip, choose to live your choice with passion and get carried away by our Maitre **Salvador Benítez** and our Chef **Antonio Milán**... Pack your suitcase, open your mind and let's get started...

_AMAZONIAN SALAD WITH KALAMANSI SAUCE 🌿 🍷

16,00 €

_LOBSTER SALAD WITH OYSTER SAUCE 🍷 🍷

28,00 €

_THREE QUINOAS STARRED WITH KING PRAWNS 🍷

19,00 €

_CECINA (CURED BEEF) "EL CAPRICHIO"

19,00 €

_CARPACCIO OF GALICIAN COW (RUBIA COW) WITH MI-CUIT FOIE

20,00 €

_CARPACCIO OF CODFISH WITH OLIVES SAUCE 🍷

20,00 €

_CEVICHE OF WILD SEA BASS AND KING PRAWN WITH APPLE PESTO 🍷 🍷 🍷

20,00 €

_YARIKAHUA CEVICHE 🍷 🍷 🍷

22,00 €

_TARTAR JC MACKINTOSH TARIFA 'S RED TUNA AND AVOCADO WITH SOYA AND CITRUS 🍷 🍷

22,00 €

_STEAK TARTAR (MATURED FINNISH COW) 🍷 🌿

24,00 €

_GARLIC KING PRAWNS - GENIUS RECIPE 🍷

20,00 €

_CROQUETTES EMPIRE OF THE SENSES (8 UNITS) 🍷 🍷 🍷 🍷 🍷 🍷 🍷 🍷

18,00 €

_FETTUCCHINE WITH LOBSTER AND BLACK TRUFFLE CAVIAR 🌿 🍷 🍷 🍷

21,00 €

_GOOSE FOIE WITH RED FRUITS JAM AND PEAR CAKE 🌿 🍷 🍷

22,00 €

_TEMPURA OF KING TIGER PRAWNS WITH VEGETABLES AND HINDU SAUCE 🌿 🍷 🍷

19,00 €

_JASMINE THAI RICE WITH COCONUT MILK AND VEGETABLES 🍷

15,00 €

_RAVIOLONI OF IBERIAN WAGYU WITH PAYOYO CHEESE 🍷 🌿 🍷

19,00 €

_TURKISH RISOTTO WITH MALAGASY SAFFRON 🍷

15,00 €

_ROCK OCTOPUS SALAD WITH VERA 'S PAPRIKA 🍷 🍷 🍷

19,00 €

_BLACK SPAGHETTI WITH LOBSTER 🌿 🍷 🍷 🍷

21,00 €

_NOODLES WITH JC MACKINTOSH TARIFA 'S RED TUNA AND PRAWNS 🌿 🍷 🍷 🍷

20,00 €

_SIRLOIN TIRADITO (KIND OF CEVICHE) EL CAPRICHIO WITH JC MACKINTOSH TARIFA 'S RED TUNA TARTAR 🍷 🍷

25,00 €



_BLACK SALMON WITH MUSHROOMS AND BLACK GARLIC MAYONNAISE 🍷🍷🍷🍷

23,00 €

_CODFISH LOIN WITH TRUFFLED POTATOES, MUSTARD AND BLACK GARLIC 🍷🍷

22,00 €

_MEDITERRANEAN WILD SEA BASS LOIN 🍷

25,00 €

_TATAKI JC MACKINTOSH TARIFA 'S RED TUNA, WAKAME SEAWEED AND WASABI MAYONNAISE 🍷🍷🍷🍷🍷

24,00 €

_CANTABRIAN HAKE WITH SEA URCHIN CAVIAR 🍷

24,00 €

_ROCK OCTOPUS GRILLED TENTACLE (250 gr) 🍷

25,00 €

_SCALLOPS CEVICHE STYLE 🍷

24,00 €

_SPECIAL RED PRAWN GRILLED (150 gr) 🍷

36,00 €

_MARKET FRESH FISH 🍷

(PRICE DEPENDING ON THE DAY)

_DUCK CONFIT WITH CRANBERRY SAUCE

22,00 €

_CHICKEN SATAY WITH PEANUT SAUCE AND BULGUR TABOULEH 🍷🍷🍷

19,00 €

_ROASTED RACK OF BABY CHURRO LAMB

24,00 €

_IBERIAN PIECE OF PRESA (PORK) WITH YUCCA OF PISTACHIO PESTO 🍷

22,00 €

_TENDERLOIN WOK ORIENTAL STYLE

20,00 €

_MEDALLIONS OF TENDERLOIN IBERIAN PORK WITH ROASTED PINEAPPLE

20,00 €

_GRILLED STEAK OF IRISH MATURED ANGUS (*Aprox. 1 Kg.*)

49,00 €

_GRILLED SIRLOIN OF IRISH MATURED ANGUS (*Aprox. 350 gr*)

29,00 €

_GRILLED SIRLOIN OF GALICIAN RUBIA COW WITH POTATOES

25,00 €

_GRILLED SIRLOIN STEAK OF FINNISH COW (*350 gr*)

35,00 €

_GRILLED MATURED COW CHOP EL CAPRICHIO

69,00 €/KG

_BEEF TATAKI (OX MEAT) EL CAPRICHIO DE LLANA

25,00 €





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*“Neither a lofty degree of intelligence nor imagination
nor both together go to the making of genius.
Love, love, love, that is the soul of genius.”*

Wolfgang Amadeus Mozart



Esta carta está adaptada conforme a la nueva ley de información alimentaria alérgenos, recogida en el reglamento europeo 1169/2011.