



“La tradición de la cocina en su mesa”

APPETIZERS AND ENTREES

Cod Croquettes - 8,00€

Gazpacho, Andalusian Style (Cold Vegetable Soup) - 6,00€

Iberian Acorn-fed Ham - 21,00€

Iberian Cured Loin - 20,50€

Aged Manchego Cheese - 12,50€

Grilled Octopus - 18,00€

Octopus, Galician Style - 18,00€

Grilled White Prawns - 17,00€

Santoña Anchovies (Unit) - 3,40€

Grilled Mushrooms with Ham - 8,90€

Oyster Mushrooms with Clams - 16,50€

Clams, Marinera Style - 15,50€

Fried Anchovies - 8,50€

Vegetable Stuffed Aubergine, Au Gratin - 10,90€

Leek and Seafood Pie - 12,50€

Broad Beans with Ham - 11,00€

Ham Omelette - 6,90€



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SALADS

Pepper and Cod Salad - 11,00€

Quinoa Salad with Buffalo Mozzarella and Avocado - 11,50€

Mixed Salad - 8,90€

Tomato and Tuna Belly Salad - 11,00€

MEAT

Beef Loin, Grilled with Potatoes and Peppers - 39€/kg

Beef Entrecôte with Garnish - 17,00€

Galician Cow Tenderloin - 19,90€

Stewed Beef tail - 16,40€

Beef Cheeks with Rice - 17,00€

Suckling Lamb Chops - 19,50€

Tripe, Madrid Style - 12,50€

Beef Escalope - 11,90€

Chicken Breast, Stone Fried - 8,25€



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FISH

Red Tuna, Caramelized - 18,50€

Grilled Sole - 20,90€

Stuffed Squid in its Ink with Rice - 15,10€

Hake Nape, Bilbaina Style - 21,00€

Line-Caught Hake, Basque Style - 22,00€

Grilled Sea Bass - 19,50€

Wild Sea Bass, Salt-Baked (Serves 2) - 39,00€

Grilled Hake - 19,50€

Rice with Lobster (Serves 2) - 38,00€

Mixed Paella (Serves 2) - 28,00€

DESSERTS

Apple Pie - 4,75€

Toasted Biscuit with Wild Berries - 5,00€

Chocolate Truffles - 5,00€

Lemon Sorbet - 4,00€

Assorted Ice-Cream - 4,50€

Irish Coffee - 6,50€

Seasonal Fruit - 4,50€