





TAPICAS

Pork and foie mini-sandwich 10 Montadito de lomo con foie	3.00€
Pork and jam mini-sandwich dressed with fig jam 10 Montadito de lomo con confitura de higo	2.90€
Veal mini-sandwich with foie 10 Montadito de ternera con foie	4.50€
Veal mini-sandwich with foie gras dressed with fig jam 10 Montadito de ternera con confitura de higo	4.30€
Beef loin on bread 10 Pepito de ternera	5.30€
Aubergine and chicken cannelloni (individual) 10 13 Canelones de berenjena y pollo (individual)	4.60€
Home-made croquettes: Croquetas caseras de:	
Cod (a minimum 2 units) 1 10 12 13 Bacalao	1.20€
Chicken (a minimum 2 units) 10 12 13 Pollo	1.20€
Spinach (a minimum 2 units) 10 12 13 Espinacas	1.20€
Prawn (a minimum 2 units) 10 12 13 Gamba	1.40€
Octopus and parmesan (a mini. 2 units) 1 10 12 13 Pulpo y parmesano	1.90€
Honey-roasted cheek of pork with rosemary 8 Carrillada a la miel y romero	3.20€
Grilled artichoke and foie 10 13 Alcachofa gratinada al foie	2.40€
Oxtail in sauce 8 Rabo de toro en salsa	4.40€
Skewered prawns dressed with apple garlic 7 12 Brocheta de gamba con alioli de manzana	3.30€
Marinera (Russian salad on a breadstick with an anchovy on top) 1 10 12 Marinera	2.10€
Russian salad 1 12 Ensaladilla Rusa	3.80€
Seafood salad 1 7 12 Ensaladilla Marisco	4.00€
Smoked tuna "bisagra" 1 10 Bisagra de atún ahumado	2.10€

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 FISH	 SOYA	 MUSTARD	 MOLLUSK	 CELERY	 PEANUTS	 SHELLFISH
 SULFUR DIOXIDE AND SULPHITES	 NUTS	 GLUTEN	 SESAME GRAINS	 EGG	 MILKY	 LUPINS

STARTERS

Fresh tuna pie with reduced
pepper sauce 1 12 13

Pastel de atún fresco con reducción de piquillo

Aubergine pie 12 13

Pastel de berenjena

Crispy vegetables with foie 10

Crujiente de verduras con foie

Warm vegetable soup with prawns with garlic 7

Templada de verduras con gambón al ajillo

Caramelized foie coated in nuts 6

Foie envuelto en frutos secos y caramelizado

Squid (grilled or fried in batter)

Calamar a la plancha o rebozado

Prawn casserole 7

Cazuela de gambas

Vegetable and chicken crêpes 10 12 13

Crêpes de verdura y pollo

Serrano ham or roasted

Jamón serrano o asado

Serrano ham and semi-hard cheese 13

Jamón serrano y queso semi-curado

Black-footed cured ham

Jamón ibérico Belloterra Córdoba

Clams with garlic 4 8

Almejas al ajillo

Scrambled shitake mushrooms with

free-range eggs and foie 12

Revuelto de setas shitake con huevos de corral y foie

Oven-roasted octopus 4

Pulpo al horno

Moussaka 10 13

Moussaka

Aubergine cannelloni 10 13

Canelones de berenjena

Stuffed aubergines 10 13

Berenjena rellena

1/2 portion

portion

6.30€

9.80€

6.30€

9.80€

9.00€

13.80€

8.90€

11.80€

8.50€

10.50€

-

12.50€

-

10.50€

-

9.80€

7.00€

10.50€

-

13.50€

-

27.00€

-

12.00€

-

12.00€

9.00€

18.00€

-

9.00€

4.60€

9.20€

-

9.50€

ALLERGEN



FISH



SOYA



MUSTARD



MOLLUSK



CELERY



PEANUTS



SHELLFISH



SULFUR DIOXIDE
AND SULPHITES



NUTS



GLUTEN



SESAME
GRAINS



EGG



MILKY



LUPINS

SALADS

Mazarrón tomato & tuna salad 1

A la mazarronera con bonito y tomate

Mixed salad 1 12

Mixta

Crispy chicken salad 3 9

Ensalada de pollo crujiente

Lettuce heart salad with cheese and nuts 3 9 13

Ensalada de cogollos con daditos de queso y nueces

small

large

7.00€

9.80€

6.90€

7.50€

7.50€

9.50€

6.50€

8.50€

PAELLAS - RICE DISHES

"Our delicious paellas and rice dishes are served in only 30 minutes. Minimum 2 people."

Lobster rice 1 7

Arroz con bogavante

Seafood rice 1 4 7

Arroz con marisco

Rice with pork ribs

Arroz con costillejas

Vegetable rice

Arroz con verduras

Vegetable and meatball rice 10 12 13

Arroz con verduras y pelotas

Paella with vegetables and codfish 1

Arroz con verduras y bacalao

Mixed paella 4 7

Arroz mixto

Rabbit paella

Arroz con conejo

Chicken paella

Arroz con pollo

Chicken and meatball rice 10 12 13

Arroz con pollo y pelotas

Paella with lean meat

Arroz con magra

19.00€

11.90€

9.50€

9.80€

9.90€

11.80€

10.00€

9.50€

8.60€

9.80€

9.50€

"Snails can be added to all rice dishes with an extra charge of 1.50€."

ALLERGEN



FISH



SOYA



MUSTARD



MOLLUSK



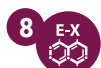
CELERY



PEANUTS



SHELLFISH

SULFUR DIOXIDE
AND SULPHITES

NUTS



GLUTEN

SESAME
GRAINS

EGG



MILKY



LUPINS

FISH DISHES

Cod in a caramelized onion sauce ①	15.75€
Bacalao en su jugo con cebolla caramelizada	
Sea-bass * ①	14.00€
Lubina al gusto	
Turbot * ①	18.00€
Rodaballo al gusto	
Iberian hake with leek mayonnaise ① ⑫	13.50€
<i>Best "Tapa's Route" award 2019</i>	
Merluza ibérica con mahonesa de puerros	
Cod rock with wakame seaweed ① ⑩ ⑫	15.00€
<i>Best "Tapa's Route" award 2017</i>	
Roca de bacalao con alga wakame	

* All these fish can be prepared with garlic or halved and grilled.

MEAT DISHES

	1/2 portion	portion
Chicken breast in cheese sauce ⑩ ⑬	-	7.85€
Pechuga al queso fundido		
Lamb with sauce ⑧	-	15.50€
Cordero en salsa		
Grilled beef entrecot	-	19.50€
Entrecot de ternera a la plancha		
Grilled beef sirloin	-	27.50€
Solomillo de ternera a la plancha		
Grilled pork sirloin	-	12.50€
Solomillo de cerdo a la plancha		
Iberian pen	-	17.50€
Pluma ibérica		
Magret of duck in orange sauce ③ ⑥ ⑧ ⑨	-	19.50€
Magret de pato a la naranja		
Pig's trotters ⑧	6.90€	9.90€
Manos de cerdo		
Oxtail ⑧	-	9.50€
Rabo de toro		

"All meat dishes can be served with Old Gouda, mushroom or green pepper at an extra cost of 3.00€."

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DESSERTS

All our desserts are home-made and they are on display in the glass counter.

4.90€

Dish of the day 13.00€*

* To choose between coffee or dessert.

* The menu is not available on Fridays, Saturdays, Sundays and holidays.

We will be closed on Mondays due to staff rest.

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