

IBERIAN CHARCUTERIE AND CHEESES

Euros

Try it with <i>Pan Tomaca</i> Toasted Bread with Fresh Tomato	3,0
Presunto Ibérico de Bellota Cured Iberian Ham (Black Pork Acorn Feed)	19,5
U Ibéricos Selection Assortment of Cured Iberian Charcuterie	16,0
Presunto Ibérico Cured Iberian Ham (Black Pork)	9.5€
U Cecina de León Thin Slices of Smoked Cured Beef	7.5€
Caña de Lomo Cured Iberian Loin (Black Pork)	7.5€
Chorizo Ibérico Smoked Black Pork Chorizo	6.0€
U Cheeses Selection Assortment of Iberian Cheeses	16,0
Queijo Cabrales Blue Cheese	7.0€
Azeitão Cheese Soft Sheep Cheese	7.0€
Queijo de Cabra Cured Goat Cheese	7.0€
Queijo Manchego Cured Sheep Manchego Cheese	7.0€
Grilled Chèvre Seasoned with Olive Oil and Herbes	6,0
U Provolone Provolone Cheese Lightly Melted with Tomato	7,0

EGGS

U Ovos Rotos Fried Eggs with Paprika Mixed with Fries	6,5
Ovos Rotos com Chouriço Fried Eggs, Smoked Charcuterie with Paprika Mixed with Fries	7,5
Ovos Rotos com Presunto Fried Eggs, Cured Iberian Ham with Paprika Mixed with Fries	11,0
Scrambled Eggs with Spinach and Shrimps	9,5
Scrambled Eggs with Green Asparagus	8,5
Scrambled Eggs with "Farinheira" Sausage	8,5

MUSHROOMS

Grilled Mushrooms Pleurotus, Portobello, White	7,0
Sautéed Pleurotus Mushrooms	7,5
U Portobello with Quail Egg and Ham Sautéed Mushrooms	8,0
Eryngui, Pleurotus, Shimeji	8,0

SPECIALITIES

U Puntillitas Deep Fried Baby Squids	7,5
Croquettes: Iberian Charcuterie, Chicken Sausage, Beef or Codfish	5,0
U Foie Gras Sautéed Octopus	8,5
Gambas Ajillo Shrimps Fried with Garlic and Olive Oil	9,5
U Black Rice Rice with Squid Pieces and Ink, Baby Green Peppers, Mussels, Shrimps, Red and Green Peppers, Onion	11,0
Mushrooms Rice Fried Rice with Mushrooms and Manchego Cheese	9,5
Beef Sirloin Carpaccio Sprinkled with Balsamic Vinegar and Topped with Grated Cheese	7,0
Beef Sirloin Tartar With Egg Yolk, Mustard, Capers and Onion, on a Bed of Avocado	9,5
Octopus Carpaccio With Green peppers, Fresh Tomato, Sprinkled with Oil and Vinegar	7,0
Batatas Bravas Fried Potatoes with Spicy Tomato Sauce and Garlic Mayonnaise	4,5
Tuna Pica-Pau Fried Tuna Pieces with Garlic and Olive Oil	14,0
Pica-Pau de Buey Fried Beef Pieces Marinated	9,5
Pica-Pau de Solomillo de Buey Fried Beef Tenderloin Pieces Marinated	19,5
Pica-Pau de Solomillo de Cerdo with Setas Fried Pork Tenderloin Pieces with Pleurotus Mushrooms	11,0

SOUPS

U Gaspacho Cold seasoned Tomato Soup of Andaluzia	3,5
Vegetable Soup	2,5

U Our Selection

MAINS/GRILLED

Euros

Rubro's Aged Buey Meat Our aged beef, comes from high quality animals and is confectioned in a charcoal grill, resulting in a meat with intense flavour that is juicy and tender.	
U Chuletón de Buey 5 Ribs (Highly Recommended) Large Grilled Beef Chop (aprox. 1kg) from the upper side of the piece, with higher percentage of fat	52,0
U Chuletón de Buey (Highly Recommended) Large Grilled Beef Chop (aprox. 750g) Beef Tenderloin de Buey with Roast Tomato and Chips	39,5
Beef Sirloin de Buey with Roast Tomato and Chips	13,5
U Acorn Fed Black Pork Extra "Plumas" Acorn Fed Black Pork "Secretos"	13,5
Chicken Breast Stuffed With Portuguese Smoked Sausage	9,5
Duck Magret	9,5
Fresh Tuna Steak With Sautéed Vegetables	14,0
Fillet of Sea Bass With Sautéed Vegetables	12,0
Codfish With Sautéed Green Sprouts	15,0
Octopus With Sautéed Green Sprouts	16,5

U MENU CHULETÓN (for 2 People, price per person)
Bread, Olive Oil, Cecina, Chuletón and Coffee 2 x 21,0

WE ALSO HAVE... (advanced notice required)

U ½ Baby Pork Roast from Salamaca (4 or 5 PAX)	135,0
U ½ Baby Lamb Confit from Castilla y León (5 or 6 PAX)	165,0

VEGETABLES/SIDE DISHES

U Pimentos de Padrón Grilled Baby Green Peppers	6,0
Grilled Green Asparagus	6,5
Sautéed Vegetables	5,0
Sautéed Green Sprouts	3,5
Roasted Tomato	2,5
Roasted Potatoes or Potato Chips	2,5
French Fries	3,0

SALADS

U Tuna Tataki with Pistachio Braised Tuna with Pistachio, Quinoa, Boiled Egg, Roasted Pumpkin, Mushrooms and Tomatoes, Spinach, Endives and Croutons	9,5
Vegetarian Quinoa, Lettuce Mix, Boiled Egg, Roasted Pumpkin, Mushrooms and Tomatoes, Spinach, Endive Almonds and Croutons	7,5
U Green Rocket Lettuce, Brie Cheese, Green Apple seasoned with Mustard and Honey Emulsion	6,0
Crunchy Lettuce Mix, with Nuts, Eggplant, Tomato, Manchego Cheese all Seasoned with Eggplant Sauce	6,0
Roast Beef Lettuce Mix, Roast Beef slices, Sautéed Mushrooms, Arugula, Roasted Tomato, Fresh Spinach, Almonds and Croutons	9,5
U Mediterranean Crunchy Shrimps, Lettuce Mix, Boiled Egg, Fennel and Roasted Cherry Tomato	9,5
Chicken Breast (Crunchy or Grilled on the Plate) Chicken Breas, Bacon, Lettuce Mix, Endives, Tomato, Mango, Orange, Pineapple and Coriander Mayonnaise	9,5
Mixed Lettuce with Tomato and Onion	3,5

DESSERTS / SWEET INDULGENCES

Ice Cream: Lemon, Strawberry, Stracciatella, Chocolate and Season's Flavour	2,5
U Rubro Sorbet Lemon Sorbet Scoop with Sparkling Wine	3,0
Léria Egg Based Sweet	2,5
U Abade de Priscos Pudding Egg Based Pudding, flavoured with Port and Bacon	4,5
Chocolate Cake	4,5
Passion Fruit Cheesecake	4,5
Lime Tart with Red Berries	4,5
Pear Crème Brûlée	4,0
Mango, Pineapple or Orange	3,5