





IBERIAN CHARCUTERIE AND CHEESES

	Euros
Try it with <i>Pan Tomaca</i> Toasted Bread with Fresh Tomato	3,5
 Ibéricos Selection Iberian Ham, Cecina de León, Caña de Lomo and Chorizo	21,0
 Cheeses Selection Soft Sheep Cheese, Goat Cheese, Manchego, Mahon Cheese	21,0
 Mixed Platter of Iberian Charcuterie and Cheeses Iberian Ham, Cecina de León, Chorizo, Goat Cheese, Manchego Cheese and Mahon Cheese	21,0
Presunto Ibérico de Bellota Cured Iberian Ham (Black Pork Acorn Feed)	19,5
Presunto Ibérico Cured Iberian Ham (Black Pork)	11,0
Cecina de León Thin Slices of Smoked Cured Beef	9,0
Queijo Manchego Cured Sheep Manchego Cheese	8,5
Grilled Chèvre Seasoned with Olive Oil and Herbes	7,0
 Provolone Provolone Cheese Lightly Melted with Tomato	8,5

EGGS

 Ovos Rotos Fried Eggs with Paprika Mixed with Fries	7,5
Ovos Rotos com Chouriço Fried Eggs, Smoked Charcuterie with Paprika Mixed with Fries	10,0
Ovos Rotos com Presunto Fried Eggs, Cured Iberian Ham with Paprika Mixed with Fries	13,5
Scrambled Eggs with Spinach and Shrimps	10,0
Scrambled Eggs with Green Asparagus	9,0
Scrambled Eggs with "Farinheira" Sausage	9,0

MUSHROOMS

Grilled Mushrooms Pleurotus, Portobello, White	8,5
 Portobello with Quail Egg and Ham Sautéed Mushrooms	9,5
Eryngui, Pleurotus, White	8,5

SPECIALITIES

 Puntillitas Deep Fried Baby Squids	8,5
Croquettes: Iberian Charcuterie, Chicken Sausage or Beef	7,0
 Foie Gras Mi-Cuit Sautéed Octopus	13,5
Gambas Ajillo	13,0
Shrimps Fried with Garlic and Olive Oil	13,0
 Black Rice Rice with Squid Pieces and Ink, Baby Green Peppers, Mussels, Shrimps, Red and Green Peppers, Onion	13,5
Mushroom Rice Fried Rice with Mushrooms and Provolone Cheese	11,0
Beef Sirloin Tartar With Egg Yolk, Mustard, Capers and Onion, on a Bed of Avocado	13,0
Beef Sirloin Carpaccio Sprinkled with Balsamic Vinegar and Topped with Grated Cheese	9,5
Batatas Bravas Fried Potates with Spicy Tomato Sauce and Garlic Mayonnaise	6,5
 Pork Ribs with Barbecue Sauce Slow cooked Ribs with a Crunchy Finish and Barbecue Sauce	9,5
Tuna Pica-Pau Fried Tuna Pieces with Garlic and Olive Oil	16,5
Pica-Pau de Buey Fried Beef Pieces Marinated	13,0
 Pica-Pau de Solomillo de Buey Fried Beef Tenderloin Pieces Marinated	17,0
Pica-Pau de Solomillo de Cerdo with Setas Fried Pork Tenderloin Pieces with Pleurotus Mushrooms	13,0

SOUPS

 Gaspacho Cold seasoned Tomato Soup of Andalusia	4,5
Vegetable Soup	3,5


MAINS/GRILLED

	Euros
 Chuletón de Buey (2/3 pax) Aged Large Grilled Beef Chop, from the upper side of the piece (with higher percentage of fat)	52,0
Rack de Buey (2/3 pax) Aged Fatless “chuletón”, from the center of the piece	48,0
Lomo Bajo de Buey (2 pax) Aged Boneless “chuletón”, from the bottom of the piece	39,5
 Aged Tomahawk (3 pax) Beef Tenderloin de Buey with Roast Tomato and Fries	89,0
Beef Sirloin de Buey with Roast Tomato and Fries	26,0
18,5	
 Acorn Fed Black Pork Extra "Plumas"	18,0
 Acorn Fed Black Pork “Secretos”	16,5
Chicken Breast Stuffed With Portuguese Smoked Sausage	13,0
Duck Magret	13,0
Fresh Tuna Steak With Sautéed Vegetables	16,5
Fillet of Sea Bass With Sautéed Vegetables	13,5
Codfish With Sautéed Green Sprouts	18,0
Octopus With Sautéed Green Sprouts	17,5



MENU CHULETÓN (for 2 People, price per person) Bread, Olive Oil, Cecina, Chuletón and Coffee	2 x 27,5
MENU RACK (for 2 People, price per person) Bread, Olive Oil, Pimientos de Padrón, Rack and Coffee	2 x 26,0
MENU LOMO BAJO (for 2 People, price per person) Bread, Olive Oil, Ovos Rotos, Lomo Bajo and Coffee	2 x 22,0



VEGETABLES/SIDE DISHES

 Pimientos de Padrón Grilled Baby Green Peppers	7,0
Grilled Green Asparagus	7,0
Sautéed Vegetables	5,5
Sautéed Green Sprouts	4,5
Roasted Tomato	3,0
Roasted Potatoes	4,0
French Fries	4,0

SALADS

 Tuna Tataki with Sesame Braised Tuna with Sesame, Quinoa, Boiled Egg, Roasted Pumpkin, Mushrooms and Tomatoes, Spinach and Croutons	14,0
Vegetarian Quinoa, Lettuce Mix, Boiled Egg, Roasted Pumpkin, Mushrooms and Tomatoes, Spinach, Endive, Almonds and Croutons	11,0
Roast Beef Lettuce Mix, Roast Beef slices, Sautéed Mushrooms, Arugula, Roasted Tomato, Fresh Spinach, Nuts and Croutons	13,0
 Mediterranean Crunchy Shrimps, Lettuce Mix, Boiled Egg, Avocado, Fennel and Roasted Cherry Tomato	12,0
Chicken Breast Grilled on the Plate Chicken Breast, Iceberg Lettuce, Endives, Tomato, Mango, Orange, Pineapple and Coriander Mayonnaise	12,0
Green Rocket Lettuce, Brie Cheese, Green Apple and Walnuts, seasoned with mustard and Honey Emulsion	7,5
Mixed Lettuce with Tomato and Onion	4,5

DESSERTS / SWEET INDULGENCES

Ice Cream: Lemon, Strawberry, Stracciatella and Chocolate	3,0
 Rubro Sorbet Lemon Sorbet Scoop with Sparkling Wine	4,0
Chocolate Cake	6,0
Passion Fruit Cheesecake	6,0
Lime Tart with Red Berries	6,0
 Abade de Priscos Pudding Egg Based Pudding, flavoured with Port and Bacon	6,0
Pear Crème Brûlée	6,0
Mango, Pineapple or Orange	4,5