

ENTREES & TAPAS

- Olivier salad with homemade pickle tuna
T. 7,50€ · H. 9,50€ · F. 14,50€
- Oxtail croquettes
3,00€ unit
- Cádiz shrimp omelette
7,00€ unit
- Cantabrian anchovies with homemade butter
4,00€ unit
- Orellana gilda
4,00€ unit
- Grilled pickled artichokes
5,00€ unit
- Tomato and spring onions salad
H. 8,00€ · F. 12,50€
- Crispy pork belly bites
T. 6,50€ · H. 8,50€ · F. 13,50€
- Garlic marinated croaker
F. 15,00€
- Dry aged beef slider with pickle
mayonnaise
8,00€ unit
- Roasted peppers and shrimp salad with
olives vinaigrette
17,00€ unit
- Iberian ham croquettes
3,00€ unit

MOLLETES

- “Pringá” mollete
8,00€ unit
- Fried calamari mollete sub with roasted
garlic mayonnaise
9,00€ unit
- Iberian beef mollete with seasoned
green peppers
12,50€ unit

CHEESE & COLD MEATS

- Spanish cheese assortment
18,50€
- Carrasco Iberian ham
H. 16,00€ · F. 28,00€
- Carrasco Iberian cured pork loin
H. 11,50€ · F. 20,00€
- Carrasco Iberian salchichón
T. 4,50€ · H. 7,50€ · F. 12,50€

STEWES & SOUPS

- Squid in ink sauce stew with rice
H. 12,00€ · F. 19,50€
- Tripe stew
H. 10,00€ · F. 14,50€
- Pork cheek in palo cortado Don Zoilo stew
H. 13,50€ · F. 19,50€
- Tuna and tomato sauce stew with pesto and
fried egg
H. 13,50€ · F. 19,50€

FISH

- Blue finned tuna tartare huevos rotos
27,50€
- Pickle dogfish in batter
15,00€
- Fried calamari
16,00€
- Fried anchovies with green olive
mayonnaise
15,00€
- Fish of the day
Market price

MEAT

- Dry aged ribeye
(2 people minimum) 32,50€/per person.
- 30 day dry aged entrecôte
34,00€
- Steak tartare with Jerusalem artichoke chips
20,00€
- Iberian pork rice
23,00€

SIDES

- Roasted peppers 6,50€
- Fries 5,00€
- Fresh lettuce with vinaigrette 5,00€

DESSERT

- Chocolate, toffee, olive oil, and salt pudding*
8,00€
- Torrija with nougat ice-cream
9,00€
- Payoyo cheesecake
8,50€

*For each pudding, you are helping kids at St Irene Lobur
Primary School receive education and a proper nutrition