



► FOR SHARING

► CLASSICS MODERNS

Russian Salad (cubed boiled vegetables -potatoes, carrots, peas- and tuna served with mayonnaise)	9,90 €
'Patatas Bravas' (spicy potatoes)	8,50 €
'Callos a la Madrileña' (spicy beef tripe).....	15,50 €
'Tortilla' (Juicy Spanish Omelette, like Betanzos' style)	12,50 €
Artisan bread with tomato and virgin olive	4,90 €
'Torreznos' (Slow cooked, Deep fried pork belly)	8,90 €
Homemade croquettes:	
- 'Cocido' (Typical stew from Madrid) (6 uds.)	9,75 €
- Iberian ham (6 uds.)	10,75 €
- Red shrimp (seafood) (6 uds.).....	12,75 €
Assorted croquettes.....	11,75 €
Cantabrian anchovie on luxury ciabatta bread with tomato.....	16,50 €
Iberian bellota ham	23,50 €

► FROM THE SEA

Crispy cod fritters (6 uds.).....	12,50 €
Scorpionfish cake with lime mayonnaise	12,50 €
Fried calamari (squid from 'Potera').....	19,90 €
Galician octopus (smooth, firm and subtly sweet octopus, sprinkled with salt and paprika) with 'cachelos' (boiled potato):	
- ½ Portion.....	16,00 €
- Portion.....	24,00 €
Grilled Octopus	19,90 €

► FROM THE GARDEN

Salmorejo (cold andalusian tomato soup).....	8,80 €
Artichokes slow cooked in olive oil with salt flakes.....	15,80 €
- 1/2 Portion.....	8,90 €
Tomato seasoned in andalusian style	10,50 €
Caesar salad with crispy chicken, bacon and Parmesan cheese.....	15,50 €
Charcoal grilled vegetables	13,50 €
Tomato salad with tuna in brine	15,80 €
Burrata salad with tomato and avocado tartar	16,50 €

► FISH

Pieces of hake orly with black aioli	15,00 €
Slow Cooked Cod confit with mashed potatoes	18,50 €
Baby squid in its ink.....	18,50 €
Hake Galician Style (min. 2 people) (with boiled potato sprinkled with salt and paprika)	20,50 € p.p.
Grilled Hake served with Mangetout (snow peas).....	21,00 €
Grilled Salmon with vegetables.....	18,50 €
Grilled Turbot with Porcini mushrooms and sauteed vegetables	23,50 €

► MEAT

Boneless Pork Ribs cooked at low temperature and covered with house sauce.....	19,50 €
Oxtail volcano with potato, poached egg and shiitake mushrooms	17,90 €
Orgaz burger with bacon and Idiazabal cheese or roquefort	14,80 €
Sirloin steak with foie, bacon and truffle of Parmentier	22,50 €
Canelloni Rossini stuffed with foie in mushroom sauce.....	16,00 €
Charcoal grilled Iberian pig 'Secreto', served sliced with baby potatoes.....	19,50 €
Oxtail timbale (boneless) with diced potatoes	15,50 €
Sirloin steak tartar (cut by knife) (served raw, typically seasoned and shaped into small cake).....	20,50 €
Beef Escalope Millanese, breaded and deep fried.....	18,50 €
Charcoal Grilled Entrecote, served sliced	26,50 €
Dry Aged beef entrecote, charcoal grilled and sliced.	29,50 €

Special garnish meats:

Roasted and caramelized red peppers	9,00 €
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► SIDE ORDERS

Curly lettuce salad	3,80 €
French fries.....	3,80 €

*Homemade bread: 1,90 €

V.A.T. Included

Our bread is homemade and made with high quality flour and slow fermentation, and is served with an appetizer.
(If you don't want bread and an appetizer, Do not hesitate to notify your waiter)

Under the new EU regulation (n° 1169/2011), we have at your disposal all the information concerning possible allergic components in this menu.