Menu of Saturday 21 November

The menu

Small plates

Ensaladilla rusa — **Half portion 7,50 € · Portion 12 €**

Russian potato salad

Ensaladilla de marisco — **Half portion 7,50 € · Portion 12 €**

Seafood potato salad

Ensaladilla de pulpo — **Half portion 9 € · Portion 15 €**

Octopus potato salad

Huevas aliñadas — **Half portion 9 € · Portion 15 €**

Dressed fish roe

Huevas con mayonesa — **Half portion 9 € · Portion 15 €**

Fish roe with mayonnaise

Melva en aceite con pimientos asados — **Half portion 9 € · Portion 15 €**

Frigate tuna in oil with roasted peppers

Pulpo aliñado — **Half portion 10 € · Portion 17 €**

Dressed octopus

Pulpo a la gallega — **Half portion 10 € · Portion 17 €**

Galician-style octopus

Surtido ibérico — **Half portion 9 € · Portion 15 €**

Iberian cold cuts. Half portion 70 g, portion 120 g

Jamón ibérico de cebo — **Half portion 9 € · Portion 15 €**

Iberian ham. Half portion 60 g, portion 100 g

Caña de lomo ibérica — **Half portion 9 € · Portion 15 €**

Cured Iberian pork loin. Half portion 60 g, portion 100 g

Queso de oveja curado — **Half portion 9 € · Portion 15 €**

Cured sheep's cheese. Half portion 80 g, portion 150 g

Queso de cabra payoya — **Half portion 9 € · Portion 15 €**

Payoya goat's cheese. Half portion 80 g, portion 150 g

Lomo en manteca — **Half portion 8 € · Portion 14 €**

Pork loin preserved in lard

Atún ijada — **Half portion 9 € · Portion 15 €**

Tuna belly

Starters

Croquetas de jamón — **Half portion 7 € · Portion 12 €**

Ham croquettes

Croquetas de puchero — **Half portion 7 € · Portion 12 €**

Puchero stew croquettes

Croquetas de rabo de toro — **Half portion 8 € · Portion 14 €**

Oxtail croquettes

Croquetas de puerro con queso de cabra y dátiles — **Half portion 8 € · Portion 14 €**

Leek croquettes with goat's cheese and dates

Filete de pollo empanado o a la plancha — **Half portion 5 € · Portion 9 €**

Chicken fillet, breaded or grilled

Filete de cerdo a la plancha — **Half portion 5 € · Portion 9 €**

Grilled pork fillet

Fried fish

Cazón en adobo — **Half portion 8 € · Portion 14 €**

Marinated fried dogfish

Chocos — **Half portion 9 € · Portion 15 €**

Fried cuttlefish

Calamares — **Half portion 10 € · Portion 18 €**

Fried squid

Tortillitas de camarones — **Each 2 €**

Crispy shrimp fritters

Surtido variado — **Half portion 12 € · Portion 20 €**

Mixed fried fish: dogfish, cuttlefish and squid

Salads

Ensalada simple — **For 2 4 € · For 4 6 €**

Lettuce, tomato and onion

Ensalada mixta — **For 2 6 € · For 4 8 €**

Lettuce, carrot, red cabbage, asparagus, sweetcorn, tuna, tomato and onion

Ensalada de la casa — **For 2 6,50 € · For 4 9 €**

Mixed salad with soy, olives, egg and roasted peppers

Ensalada de aguacate con langostinos — **For 2 9 € · For 4 14 €**

Apple, lettuce, orange, avocado, king prawns, Marie Rose sauce and a Pedro Ximénez reduction

Ensalada de lechugas con atún ahumado — **For 2 9 € · For 4 14 €**

Lettuce, smoked tuna, goat's cheese, a Pedro Ximénez reduction and house dressing

Ensalada de pollo — **For 2 9 € · For 4 14 €**

Lettuce, tomato, onion, chicken, egg and Marie Rose sauce

Tomate aliñado — **For 2 8 € · For 4 12 €**

Conil tomatoes with garlic and sherry vinegar

Free-range eggs and scrambled eggs

Huevos camperos con jamón ibérico — **15 €**

Free-range eggs with Iberian ham

Huevos camperos con langostinos al ajillo — **15 €**

Free-range eggs with garlic king prawns

Huevos camperos con cebolla o ajitos — **12 €**

Free-range eggs with onion or young garlic

Huevos camperos con chorizo — **12 €**

Free-range eggs with chorizo

Huevos camperos con pisto — **12 €**

Free-range eggs with pisto, the Spanish ratatouille

Huevos camperos con lomo en manteca — **15 €**

Free-range eggs with pork loin preserved in lard

Revuelto de ajetes con langostinos — **12 €**

Scrambled eggs with young garlic and king prawns

Revuelto de champiñones con jamón — **12 €**

Scrambled eggs with mushrooms and ham

Revuelto de espárragos con jamón — **15 €**

Scrambled eggs with asparagus and ham

Fish

Choco en salsa — **Half portion 9 € · Portion 15 €**

Cuttlefish in sauce

Choco a la plancha (al ajillo) — **Half portion 9 € · Portion 15 €**

Grilled cuttlefish with garlic

Filete de atún a la plancha (lomo) — **Portion 14 €**

Grilled tuna loin

Filete de pez espada a la plancha — **Portion 12 €**

Grilled swordfish

Calamar a la plancha — **Per kg 40 €/kg**

Grilled squid, priced by weight

Meat stews

Almuerzo campero — **Half portion 9 € · Portion 15 €**

Country-style meat stew, our speciality

Carrillada ibérica en salsa — **Half portion 9 € · Portion 15 €**

Iberian pork cheeks in sauce

Carne al toro en salsa — **Half portion 9 € · Portion 15 €**

Meat stewed in sauce, carne al toro style

Venado en salsa — **Half portion 9 € · Portion 15 €**

Venison in sauce

Albóndigas de retinto en salsa — **Half portion 9 € · Portion 15 €**

Retinto beef meatballs in sauce

Callos con garbanzos — **Portion 8,50 €**

Tripe with chickpeas

Pierna de cordero lechal — **Portion 19 €**

Leg of suckling lamb

Rice dishes to order

Arroz caldoso con pollo de campo — **Per person 12 €**

Soupy rice with free-range chicken

Arroz caldoso con conejo — **Per person 14 €**

Soupy rice with rabbit

Arroz caldoso con marisco — **Per person 15 €**

Soupy rice with seafood

Arroz con venado — **Per person 12 €**

Rice with venison

Arroz con carrillada — **Per person 12 €**

Rice with pork cheeks

Arroz con carne al toro — **Per person 12 €**

Rice with carne al toro stew

Grilled meats

Costillas de cerdo — **18 €**

Pork ribs

Secreto de cerdo ibérico — **19 €**

Iberian pork secreto

Pluma de cerdo ibérico — **20 €**

Iberian pork pluma

Presa de cerdo ibérico — **20 €**

Iberian pork presa

Solomillo de cerdo ibérico — **18 €**

Iberian pork tenderloin

Parrillada ibérica — **29 €**

Iberian mixed grill, 700 to 800 g

Chuletón de vaca frisona — **Per kg 47 €/kg**

Friesian beef rib steak, priced by weight

Entrecot de vaca frisona — **Per kg 58 €/kg**

Friesian beef entrecôte, priced by weight

Solomillo de vaca frisona — **20 €**

Friesian beef tenderloin

Chuletón de ternera — **Per kg 39,50 €/kg**

Veal rib steak, priced by weight

Entrecot de ternera — **Per kg 50 €/kg**

Veal entrecôte, priced by weight

Solomillo de ternera — **18,50 €**

Veal tenderloin

Chuletitas de cordero lechal — **18 €**

Suckling lamb chops

Salsas a elegir — **Each 2 €**

Sauces to choose from: pepper, Roquefort, mojo picón or aioli

Desserts and extras

Pan, picos y servicio — **Per person 1 €**

Bread, breadsticks and table service

Pan y picos sin gluten — **2 €**

Gluten-free bread and breadsticks

Plato de aceitunas extra — **1 €**

Extra plate of olives