

COLD CUTS AND CHEESES

|                                                                                                                                                                                                          | 1/2Portion | Portion |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|---------|
| <b>Italian Mortadella</b><br>Excellent Bologna IGP mortadella, of unquestionable quality and aroma. Smooth and creamy. Finished with lime zest and freshly ground black pepper.                          | 9€         | 17€     |
| <b>Premium Beef Jerky from Entrepeñas León</b><br>Carefully selected pieces, with up to 22 months of curing.                                                                                             | 10€        | 19€     |
| <b>Sobrasada Can Company</b><br>The traditional Mallorcan version, made from finely chopped white and black pork meat.                                                                                   |            | 17€     |
| <b>100% Pure Iberian Ham (Bellota)</b><br>100g/50g. Exceptional quality to enjoy every nuance offered by a product raised and pampered in the dehesas of Extremadura.                                    | 17,5€      | 34€     |
| <b>Cold Cuts Platter</b><br>Bologna Mortadella, Premium Beef Jerky, Finocchiona Salami, Iberian Chorizo, Mozzarella, Goose Rillettes, and Parmesan.<br>All cold cuts are sliced with our Berkel machine. |            | 39€     |
| <b>Cheese Platter (3/5 varieties)</b><br>Selected by our cheese supplier, Ardai.                                                                                                                         | 15€        | 24€     |
| <b>Comté (36 months)</b><br>Carefully selected and aged by our supplier, Ardai.                                                                                                                          |            | 17€     |
| <b>Glass Bread with Tomato and AOVE (Extra Virgin Olive Oil)</b>                                                                                                                                         |            | 6,5€    |

SMOKED AND SALTED

|                                                                                                                                                                   |      |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>Tuna and Anchovy Gilda</b><br>Red tuna, anchovy, piparra pepper, gordal olive, and quail egg.                                                                  |      | 8,5€  |
| <b>Cantabrian Anchovies</b><br>Hand-packed one by one, served with Extra Virgin Olive Oil. Size 00.                                                               | 14€  | 26€   |
| <b>Smoked Salmon with Pickles</b><br>Thin slices of Norwegian smoked salmon selected by Ahumados Domínguez.                                                       |      | 18€   |
| <b>Sea and Mountain Homemade Smoked Delights</b><br>Homemade smoked products with olive wood chips, finished with olive oil and a touch of freshly ground pepper. |      | 19,5€ |
| <b>Vinegar-Marinated Anchovies</b><br>Large size, perfectly marinated in vinegar and olive oil. Served with olives and chips.                                     | 9,5€ | 15€   |

TO SHARE

|                                                                                                                                                                                 |       |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-----|
| <b>Dressed Burrata</b><br>Dressed with a homemade tomato, thyme, and olive oil vinaigrette.<br>Seasoned with pepper and salt.                                                   |       | 18€ |
| <b>Russian Salad with Smoked Sardine</b><br>Our traditional Russian salad, finished with smoked sardine.                                                                        | 12€   | 17€ |
| <b>Seafood Salad</b><br>White prawns, prawns, carabineros, and mussels with just the right amount of vinegar and olive oil dressing.                                            | 17,5€ | 28€ |
| <b>Iberian Croquettes with Latxa Sheep Milk</b><br>Creamy croquettes made with Latxa sheep milk, Iberian acorn ham, and three hours of cooking.                                 | 9€    | 18€ |
| <b>Cecina and Comté Bikini</b><br>Tramezzini bread, thin slices of premium beef jerky, Comté cheese, and butter.<br>Thin and crispy.                                            |       | 17€ |
| <b>Garlic Prawns</b><br>Large prawns with sliced garlic, olive oil, and chili.                                                                                                  | 13€   | 22€ |
| <b>Pan-Fried Free-Range Eggs with Truffle</b><br>Classic eggs with fried potatoes, finished with superior truffle paste.                                                        | 14€   | 21€ |
| <b>Truffle and Mushroom Risotto</b><br>Grilled asparagus, garlic shoots, and boletus mushrooms, sautéed and creamed with arborio rice and a knob of butter.                     | 14€   | 22€ |
| <b>Crispy Pig Ear with Spicy Brava Sauce</b><br>The classic Madrid-style pig ear. Crispy and tender, served with our iconic Madri® spicy brava sauce.                           | 8€    | 13€ |
| <b>Stuffed Potatoes with Baby Prawns</b><br>Small battered potatoes stewed in a langoustine broth, served with langoustines wrapped in Iberian bacon.                           | 14€   | 22€ |
| <b>Beef Tripe Cazuelita</b><br>Stew of white tripe, veal feet, veal snout, and Iberian ham.<br>To round off this unique dish, we add blood sausage and smoked Asturian chorizo. | 14€   | 19€ |

YOU CAN CHECK  
OUR ALLERGEN  
MENU HERE:



☀ The terrace service  
includes a 10% surcharge  
on the total bill.

☀ Our bread service with  
French Echire butter  
is €3 per person.

SEASONAL

|                                                                                                                                                                                                    | 1/2Portion | Portion |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|---------|
| <b>Pickled Guinea Fowl Salad with Citrus Marinade</b><br>A salad made with guinea fowl pickled in a homemade citrus marinade and escarole.                                                         |            | 19€     |
| <b>Grilled Snow Peas, Caramelized Peas, Crispy Guanciale, and Egg Yolk</b><br>Grilled snow peas served with caramelized peas, crispy guanciale lardons, and a central egg yolk.                    |            | 18€     |
| <b>Confited Leeks, Grilled with Spring Onion Vinaigrette</b><br>Confited leeks, finished on the grill with a spring onion vinaigrette and boiled egg.                                              |            | 19€     |
| <b>Autumn Mushrooms</b><br>The best selection of seasonal mushrooms: saffron milk caps, boletus, perrechicos, amanita mushrooms.                                                                   |            | S/M     |
| <b>Spaghettoni with Prawns</b><br>Durum wheat pasta with prawns in garlic, chili sauce.<br>Finished with cherry tomatoes and fresh basil leaves.                                                   |            | 22€     |
| <b>Stewed Lentils with Guinea Fowl</b><br>Stewed lentils with guinea fowl.                                                                                                                         |            | 18€     |
| <b>Creamy Rice with Oxtail and Morel Mushrooms in Port Wine</b><br>Oxtail slow-cooked for hours, then we add rice to create a creamy, velvety dish.<br>Finished with morel mushrooms in Port wine. |            | 23€     |

SEAFOOD

|                                                                                                                                                                                                                |       |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-----|
| <b>Oysters</b><br>Smooth and creamy, selected by Daniel Sorlut.                                                                                                                                                |       | 6€  |
| <b>Seafood Salad</b><br>White prawns, prawns, carabineros, and mussels with just the right amount of vinegar and olive oil dressing.                                                                           | 17,5€ | 28€ |
| <b>Cooked or Grilled White Prawns</b><br>Medium-sized, exceptional prawns, straight from the best of the Mediterranean.                                                                                        |       | 34€ |
| <b>Clams with Sherry Reduction, Garlic, and Chili</b><br>Excellent clams from the Galician rías, medium-sized with an intense sea flavor.<br>Ask for them with sherry reduction, garlic, and chili or grilled. |       | 23€ |
| <b>Bouchot Mussels in Cocotte</b><br>Cocotte-style mussels served with spicy tomato sauce. Pure sea flavor, straight from the best of the Mediterranean.                                                       |       | 19€ |

FISH

|                                                                                                                                                                                           |  |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----|
| <b>Grilled Skate with Black Butter Sauce</b><br>Grilled skate served with a black butter sauce and tournéed potatoes.                                                                     |  | 29€ |
| <b>Tuna Loin with Citrus Pickle</b><br>Grilled bluefin tuna, citrus fruits, and pickled red onion.                                                                                        |  | 26€ |
| <b>Tuna Tartar</b><br>Only bluefin tuna in this tartar, with a few drops of soy, whole grain mustard, and chopped red onion. Served with crystal bread toast, wasabi, and diced tomatoes. |  | 31€ |

|                                                                                                                                                 |  |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------|--|-----|
| <b>Bass with Mussel Stew</b><br>Grilled sea bass served with a mussel stew sauce.                                                               |  | 32€ |
| <b>Fried Monkfish Cubes with Spicy Sauce and Lime Mayonnaise</b><br>Marinated monkfish cubes with spicy sauce, fried bone, and lime mayonnaise. |  | 38€ |
| <b>Grilled Monkfish (for two)</b><br>Grilled on oak charcoal with garlic and chili sofrito, roasted tomato, and pan-fried potatoes.             |  | 58€ |
| <b>Hake Cheeks</b><br>Served pil-pil, battered, or grilled. If you're undecided, try all three.                                                 |  | 43€ |

MEATS

|                                                                                                                                                                 |  |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------|
| <b>Grilled Lamb Chops</b><br>Grilled lamb chops with chimichurri sauce and fried potatoes.                                                                      |  | 29€  |
| <b>Galician Blonde Beef Chop</b><br>Price per kilogram. Minimum 50 days of aging.                                                                               |  | 105€ |
| <b>Steak tartar</b><br>Beef tenderloin chopped by hand, Louit mustard, and adjusted spice level according to the customer. Served with homemade fried potatoes. |  | 29€  |
| <b>Beef Burger with Fries and Salad</b><br>200g of beef, brioche bun, homemade fries, cheddar cheese, and caramelized onions.                                   |  | 24€  |
| <b>Spring chicken Meatballs in Pepitoria Sauce</b><br>Juicy spring chicken meatballs in a delicious pepitoria sauce.                                            |  | 17€  |
| <b>Smoked Beef Ribs with Chestnut Puree</b><br>Smoked beef ribs grilled and served with a creamy chestnut puree.                                                |  | 25€  |
| <b>Red Meat Loin, Galician Blonde Beef</b><br>Minimum 50 days of aging.                                                                                         |  | 35€  |

|                                                     |     |
|-----------------------------------------------------|-----|
| <b>Tomato and Spring Onion Salad</b>                | 9€  |
| <b>Cottage Lettuce and Spring Onion Salad</b>       | 7€  |
| <b>Roasted Red Peppers in their Pil-Pil Sauce</b>   | 9€  |
| <b>Fried Gernika Peppers</b>                        | 7€  |
| <b>Creamy Mashed Potatoes with Truffle</b>          | 10€ |
| <b>Homemade Fried Potatoes with Béarnaise Sauce</b> | 7€  |

EMBUTIDOS Y QUESOS

|                                                     | 1/2Ración | Ración |
|-----------------------------------------------------|-----------|--------|
| Mortadela italiana                                  | 9€        | 17€    |
| Cecina de vaca selección premium<br>Entrepeñas León | 10€       | 19€    |
| Sobrasada Can Company                               |           | 17€    |
| Jamón ibérico 100% puro bellota                     | 17,5€     | 34€    |
| Tabla de embutidos                                  |           | 39€    |
| Tabla de quesos 3/5 variedades                      | 15€       | 24€    |
| Comté 36 meses                                      |           | 17€    |
| Pan de cristal con tomate y AOVE                    |           | 6,5€   |

AHUMADOS Y SALAZONES

|                                   |      |       |
|-----------------------------------|------|-------|
| Gilda de atún y anchoa            |      | 8,5€  |
| Anchoa del Cantábrico             | 14€  | 26€   |
| Salmón ahumado con encurtidos     |      | 18€   |
| Mar y montaña de ahumados caseros |      | 19,5€ |
| Boquerones en vinagre             | 9,5€ | 15€   |

PARA COMPARTIR

|                                               |       |     |
|-----------------------------------------------|-------|-----|
| Burrata aliñada                               |       | 18€ |
| Ensaladilla rusa con sardina ahumada          | 12€   | 17€ |
| Salpicón de marisco                           | 17,5€ | 28€ |
| Croquetas de ibérico con leche de oveja Latxa | 9€    | 18€ |
| Bikini de cecina y comté                      |       | 17€ |
| Gambas al ajillo                              | 13€   | 22€ |
| Sartén de huevos de corral con trufa          | 14€   | 21€ |
| Salteado de arroz con trufa y setas           | 14€   | 22€ |
| Oreja crujiente con salsa brava               | 8€    | 13€ |
| Patatas a la importancia con cigalitas        | 14€   | 22€ |
| Cazuelita de callos                           | 14€   | 19€ |

- 

El servicio de terraza tiene un suplemento de 10% en total de la cuenta.
- 

Nuestro servicio de pan y mantequilla francesa echire 3€ por persona.

PUEDE CONSULTAR  
AQUÍ NUESTRA CARTA  
DE ALÉRGENOS:



DE TEMPORADA

|                                                                           | 1/2Ración | Ración |
|---------------------------------------------------------------------------|-----------|--------|
| Ensalada de pollo picantón en escabeche de cítricos                       |           | 19€    |
| Tirabeques, guisantes encebollados, guanciales crujientes y yema de huevo |           | 18€    |
| Puerros confitados, terminados a la brasa con vinagreta de cebolleta      |           | 19€    |
| Setas de otoño                                                            |           | S/M    |
| Spaghettoni con gambones                                                  |           | 22€    |
| Lentejas estofadas con pintada                                            |           | 18€    |
| Arroz meloso de rabo de toro y colmenillas al Oporto                      |           | 23€    |

MARISCOS

|                                                           |       |     |
|-----------------------------------------------------------|-------|-----|
| Ostra                                                     |       | 6€  |
| Salpicón de marisco                                       | 17,5€ | 28€ |
| Gamba blanca cocida o a la plancha                        |       | 34€ |
| Berberechos extra con reducción de fino, ajos y guindilla |       | 23€ |
| Mejillón Bouchot en cocotte                               |       | 19€ |

PESCADOS

|                                                          |  |     |
|----------------------------------------------------------|--|-----|
| Raya a la mantequilla negra                              |  | 29€ |
| Lomo de atún con escabeche de cítricos                   |  | 26€ |
| Tartar de atún rojo                                      |  | 31€ |
| Lubina con suquet de mejillones                          |  | 32€ |
| Dados de rapito frito con salsa spicy y mahonesa de lima |  | 38€ |
| Rapito a la parrilla (Para dos personas)                 |  | 58€ |
| Cocochas de merluza                                      |  | 43€ |

CARNES

|                                                          |  |      |
|----------------------------------------------------------|--|------|
| Chuletas de cordero lechal a la brasa                    |  | 29€  |
| Chuleta de Vaca rubia gallega                            |  | 105€ |
| Steak tartar                                             |  | 29€  |
| Hamburguesa de vacuno, patatas fritas caseras y ensalada |  | 24€  |
| Albóndigas de pulara en pepitoria                        |  | 17€  |
| Costilla de vaca ahumada con puré de castañas            |  | 25€  |
| Lomo de carne roja, Vaca rubia gallega                   |  | 35€  |

GUARNICIONES

|                                            |  |     |
|--------------------------------------------|--|-----|
| Ensalada de tomate y cebolleta             |  | 9€  |
| Ensalada de lechuga de caserío y cebolleta |  | 7€  |
| Pimientos rojos asados en su pil-pil       |  | 9€  |
| Pimientos fritos de Gernika                |  | 7€  |
| Puré cremoso de patata con trufa           |  | 10€ |
| Patatas fritas caseras y salsa bearnesa    |  | 7€  |