

Más recomendaciones en nuestras pizzaras
See our blackboard for more recommendations

ENTRADAS Y TAPAS Starters

(ideal para compartir - ideal for sharing)

Camembert frito con mermelada 6.95
Fried Camembert cheese with marmalade

Albondigas en salsa de tomate 7.40
Meatballs in Tomato Sauce

Ensalada mixta 7.50
Mixed salad

Patatas bravas 7.90

Calamares a la romana 9.90
Squid a la romana

Mejillones al vapor 9.90
Steamed mussels

Verduras en tempura con salsa tártara 9.90
Vegetables in tempura with tartar sauce

Ensalada Caprese (Tomate y Mozzarella) 9.90
Caprese (Tomato and Mozzarella salad)

Ensalada de queso de cabra y frutas 11.90
Goat cheese salad with fruits

Gambas al ajillo 12.00
Shrimps in hot garlic sauce

Selección de quesos manchegos 13.50
Selection of Manchego cheese

Tartar de Salmón, aguacate, chalote y salsa de caviar 13.90
Salmon tartare with avocado, shallots and a caviar sauce

Carpaccio de Ternera con rúcula y parmesano 14.90
Beef Carpaccio with Arugula and Parmesan

Calamar a la plancha 16.90
Grilled squid

Foie a la plancha con huevo escalfado y jugo de carne 17.80
Grilled duck liver served on warm apple with poached egg

Combinación Jamón de Bellota y quesos manchegos 19.90
Combination of Bellota ham and Manchego cheese

Jamón de Bellota (100%) ½ ración: 13.50
1 ración: 24.50

Panecillo blanco rustico o integral con aceite virgen extra biológico 1.40
White or brown bread roll with extra virgin olive oil biological

PAELLAS (mínimo 2 personas – 30 minutos)

Paella de verduras (vegetariana) 12.90
Vegetable (vegetarian)

Paella de pollo y verduras 13.90
Chicken and vegetables

Paella de marisco 14.50
Seafood

Paella mixta (marisco, pollo, verduras) 14.90
mixed (seafood, chicken, vegetables)

SOPAS Y CREMA Soups

Sopa de pollo 5.50
Chicken soup

Crema de calabaza 5.90
Pumpkin cream soup

Sopa de marisco 9.90
Seafood soup

PESCADO Fish

Lenguado a la plancha 17.90
Grilled sole

Gambones a la plancha 18.90
Grilled prawns

Tagliatelle con salmón y gambas 18.90
Tagliatelle with salmon and prawns

Salmón al horno con salsa de mostaza y arroz 18.90
Baked salmon with mustard sauce and rice

Rape con Mejillones y gambas 22.50
Monkfish with mussels and prawns

(servimos nuestro pescado a la parrilla con verduras salteadas y arroz)
(we serve our grilled fish with sauteed vegetables and rice)

CARNE Meat

Escalope (Schnitzel) estilo viena (cerdo o pollo empanado) 11.90
Escalope (Schnitzel) Vienna style (breaded pork or chicken)

Pechuga de pollo 11.90
Grilled Chicken breast

Rabo de Toro en su jugo con patatas fritas ó arroz 14.90
Braised oxtail with french fries or rice

Carrillera de cerdo con puré de patatas en salsa oporto 15.90
Pork cheek with mashed potatoes at port wine sauce

Chuletas de cordero 16.90
Lamb chops

Solomillo de ternera Black Angus trinchado en salsa oporto 19.90
Sliced Fillet of Black Angus Beef in a port wine sauce

Solomillo de ternera Black Angus trinchado “Stroganoff”(picante) 19.90
Sliced Fillet of Black Angus Beef "Stroganoff" (spicy)

Solomillo de ternera Black Angus 200g 23.90
Fillet of Beef Black Angus 300g 28.90

Surf & Turf (Black Angus) 29.90
(servimos nuestra carne a la parrilla con verduras salteadas y patatas fritas caseras)
(we serve our grilled meat with sauteed vegetables and homemade french fries)

Salsas / Sauces 2.90
Bernesa, Champiñon, Roquefort, Rosa, Pimienta, Mostaza o Mantequilla de Hierbas
Bearnaise, mushroom, roquefort, cocktail, pepper, mustard, garlic herb butter

POSTRES Y QUESO Desserts & Cheese

Tarta casera de chocolate 5.90
Homemade chocolate cake

Tarta casera de zanahoria 5.90
Homemade carrot cake

Helado de Turrón 5.90
Frozen nougat (Turrón)

Sorbete de limón con cava 5.90
Lemon sorbet with champagne

Copa Romanoff 6.80
Strawberries, vanilla ice cream, meringue, cream

Surtido de quesos (Manchego) con nueces 6.50
Various types of Manchego cheeses with nuts