

Todos los platos van acompañados de pan y alioli

Extra pan (cesta pequeña) € 2,00; extra alioli pequeño € 1,50

All dishes come with bread and garlic butter

Supplement bread (small basket) € 2,00; supplement garlic butter (small) € 1,50

## Tapas / Entradas

### Tapas / Starters

<b>Albóndigas</b>	€ 5,75
<i>Meatballs in tomato sauce</i>	
<b>Gambas a la plancha</b>	€ 7,75
<i>Grilled prawns</i>	
<b>Calamares a la plancha</b>	€ 10,75
<i>Grilled squid</i>	
<b>Calamares a la romana</b>	€ 8,75
<i>Battered squid</i>	
<b>Chanquetes</b>	€ 6,25
<i>Anchovies fried</i>	
<b>Cóctel de gambas</b>	€ 13,50
<i>Prawn cocktail</i>	
<b>Chorizo al vino blanco</b>	€ 6,75
<i>Chorizo in white wine</i>	
<b>Chorizo español</b>	€ 6,25
<i>Chorizo</i>	
<b>Jamón con aceitunas</b>	€ 8,50
<i>Dried ham with olives</i>	
<b>Melón con jamón</b>	€ 8,75
<i>Melon with dried ham</i>	
<b>Sardinas fritas</b>	€ 6,75
<i>Fried sardines</i>	
<b>Tapas de productos ibéricos</b> ( <i>jamón pata negra, lomo, salchichón y chorizo ibérico</i> )	€ 18,00
<i>Ham tapas including Pata Negra ham, chorizo, salchichón and dried pork</i>	
<b>Pincho moruno</b>	€ 3,25
<i>Skewer moruno</i>	
<b>Empanadilla carne o espinacas con queso (1)</b>	€ 2,85
<i>Meat pasty or spinach and cheese pasty (1)</i>	
<b>Pulpo a la gallega o vinagreta</b>	€ 8,75
<i>Octopus cooked in paprika or in brine 1/2</i>	
<b>Tapa variada del día</b>	€ 16,75
<i>Variety of seasonal tapas</i>	
<b>Jamón ibérico con aceitunas</b>	€ 19,00
<i>Dried iberico ham with olives</i>	
<b>Patatas bravas</b>	€ 4,50
<b>Patatas al alioli</b>	€ 4,50
<b>Mejillones vinagreta</b>	€ 6,00
<i>Mussels vinaigrette</i>	
<b>Escalivada</b>	€ 5,25
<i>Roast vegetable salad</i>	
<b>Champiñones al ajillo</b>	€ 4,25
<i>Mushrooms in garlic</i>	
<b>Boquerones al vinagre</b>	€ 5,00
<i>marinated anchovies</i>	
<b>Olivas verdes</b>	€ 4,00
<i>Olives</i>	

<b>Tapa Gambas al ajillo</b> <i>Garlic prawns</i>	€ 8,75
<b>Navajas a la plancha</b> <i>Grilled raizor</i>	€ 7,25
<b>Revuelto de gambas y champiñones</b> <i>Scrambled eggs with prawns and mushrooms</i>	€ 8,50
<b>Dátiles con bacon</b> <i>Dates with bacon</i>	€ 6,25
<b>Huevos rellenos</b> <i>Stuffed eggs</i>	€ 5,50
<b>Anchoas</b> <i>Salted anchovies</i>	€ 5,25
<b>Tabla de quesos</b> <i>Mixed of spanish cheese</i>	€ 8,25
<b>Ensaladilla rusa</b> <i>Patato salad with vegetable , eegs and tuna</i>	€ 4,25
<b>Pimientos rellenos</b> <i>Stuffed peppers</i>	€ 6,50
<b>Pimientos de padron</b> <i>Padron peppers</i>	€ 6,00
<b>Cigalas a la plancha</b> <i>Grilled king prawns</i>	€ 7,75
<b>Gambas cocidas</b> <i>Cold cooked prawns</i>	€ 5,50
<b>Pan con tomate</b> <i>Roast bread with tomato</i>	€ 4,00
<b>Pincho de tortilla</b> <i>Piece of tortilla</i>	€ 3,00
<b>Berenjena y calabazin fritos</b> <i>Fried eggplant and zucchini</i>	€ 6,00
<b>Croquetas variadas</b> <i>varied croquettes</i>	€ 7,00



## **Ensaladas**

### **Salads**

<b>Ensalada especial</b> <i>Special salad with tuna, eggs and asparagus</i>	€ 7,75
<b>Ensalada mixta</b> <i>Mixed salad</i>	€ 5,75
<b>Ensalada de pollo</b> <i>Salad with chicken, onion and asparagus</i>	€ 7,75

## **Sopas**

### **Soups**

<b>Sopa de cebolla gratinada con huevo escalfao</b> <i>Gratinated Onion soup with poached egg</i>	€ 7,00
<b>Crema de champiñones</b> <i>Mushroom soup</i>	€ 5,75
<b>Consomé al jerez</b> <i>Consomée with Jerez sherry</i>	€ 4,00
<b>Caldo gallego</b> <i>Soup with pork, cabbage and beans</i>	€ 7,75
<b>Sopa de pescado</b> <i>Fish soup</i>	€ 8,00
<b>Sopa de pollo</b> <i>Chicken soup</i>	€ 6,00
<b>Gazpacho</b> <i>Cold spanish soup of raw vegetable based on tomato</i>	€ 7,50

## **Huevos**

### **Egg dishes**

<b>Tortilla de champiñones con ensalada</b> <i>Mushroom omelette with salad</i>	€ 6,75
<b>Tortilla de chorizo con ensalada</b> <i>Chorizo omelette with salad</i>	€ 6,75
<b>Tortilla española</b> <i>Potato omelette</i>	€ 6,75
<b>Tortilla francesa con ensalada</b> <i>Omelette with salad</i>	€ 5,75
<b>Tortilla de gambas con ensalada</b> <i>Prawn omelette with salad</i>	€ 10,00
<b>Tortilla de atún con ensalada</b> <i>Tuna omelette with salad</i>	€ 6,75
<b>Tortilla de jamón con ensalada</b> <i>Dried ham omelette with salad</i>	€ 6,75
<b>Tortilla de queso con ensalada</b> <i>Cheese omelette with salad</i>	€ 6,75
<b>Huevos con jamón, patatas fritas y ensalada</b> <i>Eggs with ham, chips and salad</i>	€ 12,50

## **Paellas** *Paella dishes*

### **Paella especial**

*Special paella with chicken, squid, mussels, king prawns and shrimps*

€ 21,00

### **Paella marinera**

*Fish and seafood paella*

€ 22,00

### **Paella valenciana**

*Paella with chicken, seafood and squid*

€17,50

### **Paella vegetariana**

*Vegetarian paella*

€14,50

### **Paella de carne**

*Paella with rabbit, chicken, pork and vegetables*

€21,00

## **Mariscos** *Seafood*

### **Gambas al ajillo con patatas fritas**

*Garlic prawns with chips*

€ 16,75

### **Gambas a la plancha con ensalada**

*Grilled prawns with salad*

€ 16,75

### **Gambas en salsa con patatas o con arroz**

*Prawns in creamy sauce with chips or rice*

€ 17,75

### **Gambas a la romana con patatas fritas o arroz**

*Battered prawns with chips or rice*

€ 16,75

### **Mejillones en salsa**

*Mussels in sauce*

€ 14,00

### **Almejas en salsa**

*Clams in sauce*

€ 15,00

### **Ostras frescas** p.u.

*Fresh Oysters*

Day price



## Pescados

### Fish

<b>Calamares a la plancha con ensalada y patatas fritas</b> <i>Grilled squid with salad and chips</i>	€ 24,00
<b>Navajas a la plancha con ensalada</b> <i>Grilled razor with salad</i>	€ 15,50
<b>Lubina con ensalada</b> <i>Sea bass with salad</i>	€ 22,50
<b>Lenguado plancha con patatas fritas y ensalada</b> <i>Grilled sole with chips and salad</i>	€ 30,00
<b>Merluza rebozada o plancha con patatas fritas y ensalada</b> <i>Battered or grilld hake with chips and salad</i>	€ 14,75
<b>Merluza Vasca</b> <i>Hake cooked in garlic and wine</i>	€ 21,75
<b>Rape plancha con ensalada</b> <i>Grilled monkfish with salad</i>	€ 22,50
<b>Rape vasca</b> <i>Monkfish cooked in garlic and wine</i>	€ 22,50
<b>Parrillada de pescado</b> <i>Selection of grilled fish</i>	€ 31,50
<b>Salmón a la plancha con ensalada</b> <i>Grilled salmon with salad</i>	€ 17,50
<b>Zarzuela especial</b> <i>Casserole with fish, mussels, prawns, king prawns and clams</i>	€ 24,50



## Carnes

### Meat

<b>Hamburguesa de black angus con patatas fritas</b> <i>black angus burger with chips</i>	€ 8,50
<b>Albóndigas a la riojana</b> <i>Meatballs in tomato sauce</i>	€ 15,50
<b>Chuleta de cordero con patatas fritas y ensalada</b> <i>Lamb chop with chips and salad</i>	€ 18,00
<b>Chuleta de ternera con patatas fritas y ensalada</b> <i>Veal chop with chips and salad</i>	€ 22,50
<b>Chuleta de ternera con salsa de queso, pimienta o champiñon</b> <i>Veal chop with cheese sauce , peper or mushrooms sauce and chips</i>	€ 25,00
<b>Chuletón de vaca con patatas fritas y ensalada</b> <i>T-bone steak with chips and salad</i>	€ 28,00
<b>Entrecot con salsa de pimienta , queso o champiñon</b> <i>Entrecôte in pepper sauce cheese or mushroom sauce with chips</i>	€ 18,00
<b>Cordero asado con patatas fritas</b> <i>Roast lamb in spanish sauce with chips</i>	€ 25,50
<b>Entrecot con patatas y ensalada</b> <i>Entrecôte with chips and salad</i>	€ 17,00
<b>Escalope de ternera con patatas fritas y ensalada</b> <i>Veal escalope with chips and salad</i>	€ 19,50
<b>Escalope con salsa de queso , pimienta o champiñon</b> <i>Veal escalope in cheese sauce, peper or musroom sauce with chips</i>	€ 21,00
<b>Lomo a la plancha con patatas fritas y ensalada</b> <i>Grilled pork tenderloin with chips and salad</i>	€ 15,00
<b>Lechón asado con patatas fritas</b> <i>Roast suckling pig in spanish sauce with chips</i>	€ 26,00
<b>Parrillada de carne con patatas fritas y ensalada</b> <i>Selection of grilled meat with chips and salad</i>	€ 29,50
<b>Solomillo parrilla con patatas fritas y ensalada</b> <i>Grilled tenderloin (filet mignon) with chips and salad</i>	€ 26,00
<b>Solomillo salsa de champiñones, queso o pimienta</b> <i>Tenderloin (filet mignon) in mushroom sauce with chips</i>	€ 27,50
<b>Rib eye de Irlanda 250gr con ensalada y patatas fritas</b> <i>Irish Rib eye 250gr with salad and chips</i>	€ 22,50
<b>Pollo al ajillo</b> <i>Garlic chicken</i>	€ 14,50
<b>Pollo a la cazuela</b> <i>Chicken stew</i>	€ 16,50
<b>1/2 pollo con patatas y ensalada</b> <i>1/2 roast chicken with chips and salad</i>	€ 12,50
<b>Filete de pollo a la plancha con patatas fritas y ensalada</b> <i>Grilled chicken breast with chips and salad</i>	€ 14,00
<b>Filete de pollo con arroz y salsa de queso,pimienta o champiñon</b> <i>Grilled chicken breast with rice and cheese sauce</i>	€ 16,00



## Postres Desserts

<b>Crema catalana</b> <i>Crème brûlée</i>	€ 4,50
<b>Bananasplit</b> <i>Bananasplit</i>	€ 5,50
<b>Flan de la casa</b> <i>Crème caramel</i>	€ 4,50
<b>Helado variado</b> <i>Variety of ice-cream</i>	€ 4,50
<b>Fruta del tiempo</b> <i>Fruit of the season</i>	€ 6,00
<b>Plátano al ron</b> <i>Banana flambéed in rum</i>	€ 6,50
<b>Melón con helado</b> <i>Melon and ice cream</i>	€ 6,50
<b>Melón soufflé</b> <i>Melon soufflé</i>	€ 8,00
<b>Tarta de Santiago</b> <i>Almond tart from Santiago</i>	€ 3,00
<b>Sorbet de limon</b> <i>Lemon sorbet</i>	€ 4,50
<b>Leche frita</b> <i>fried milk</i>	€ 6,00

## Café y té Coffee & tea

<b>Espresso</b> <i>Espresso</i>	€ 2,00
<b>Capuchino</b> <i>Cappuchino</i>	€ 2,50
<b>Descafeinado</b> <i>Decaffeinated coffee</i>	€ 2,00
<b>Café con leche</b> <i>Coffee with milk</i>	€ 2,00
<b>Te</b> <i>Tea</i>	€ 2,00
<b>Carajillo con Brandy/Anis/Orujo/Tia maria/Grappa/Whishky</b> <i>Coffee with Brandy/Anis/ Orujo/Tia maria/Grappa / Wishkey</i>	€ 6,00
<b>Café Francés</b> <i>Coffee with cognac and whipped cream</i>	€ 6,00
<b>Café Irlandés</b> <i>Irish coffee</i>	€ 6,00
<b>Café La Paella</b> <i>La Paella: coffee with Brandy and whipped cream</i>	€ 6,00



## Refrescos y cerveza

### Softdrinks and beers

<b>Agua mineral con o sin gas</b>		
<i>Sparkling or non sparkling mineral water</i>		€2,65
<i>Sparkling or non sparkling mineral water</i>	1/2 l	€3,50
<i>Sparkling or non sparkling mineral water</i>	1/1 l	€6,50
<b>Refrescos</b>		€ 2,65
<i>Softdrinks</i>		
<b>Red Bull</b>		€ 3,95
<i>Red Bull</i>		
<b>Chocomel</b>		€ 2,65
<i>Chocomel</i>		
<b>Zumo de naranja natural</b>		€ 3,50
<i>Fresh orange juice</i>		
<b>Cerveza con o sin alcohol</b>		€ 3,00
<i>Beer (alc. / non-alc)</i>		
<b>Cerveza grande con alcohol</b>		€ 6,00
<i>Beer (alc.)</i>		
<b>Botella Cerveza San Miguel</b>		€ 3,50
<b>Cerveza Corona (Mexicana)</b>		€ 4,25
<i>Corona (Mexican beer)</i>		

## Aperitivos

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<b>Campari</b>		€ 4,0 0
<b>Port white/red</b>		€ 3,00
<b>Moscatel</b>		€2,50
<b>Ricard Pernod</b>		€4,00
<b>Martini Bianco</b>		€3,50
<b>Martini Rosso</b>		€3,50

## Bebidas alcohólicas

### Spirits

<b>Aguardiente</b>		€4,00
<b>Bacardi Ron</b>		€4,00
<b>Calvados</b>		€4,00
<b>Piña Colada</b>		€5,00
<b>Tequila</b>		€4,00
<b>Amaro</b>		€4,00
<b>Absolute Wodka</b>		€4,25
<b>Jonge Jenever</b>		€2,60
<b>Oude Jenever</b>		€2,80
<b>Gordon Gin</b>		€4,00
<b>Wodka</b>		€4,00



<b>Mojito</b>	€ 5,00
<b>Caipirinha</b>	€ 5,00
<b>Brugal</b>	€ 4,50
<b>Bacardi reserva</b>	€ 5,00
<b>Havana club</b>	€ 4,50
<b>Margarita</b>	€ 5,00
<b>Jagermeister</b>	€ 2,90
<b>Agwa de Bolivia</b>	€ 4,00
<b>Beefeater Gin</b>	€ 4,00
<b>Hendrick's Gin</b>	€ 5,50
<b>Bombay Gin</b>	€ 4,75

## Licores

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<b>Amaretto</b>	€4,00
<b>Anís del Mono</b>	€4,00
<b>Grand Marnier yellow</b>	€4,00
<b>Grand Marnier Red</b>	€4,00
<b>Calisay</b>	€4,00
<b>Marie Brizard</b>	€4,00
<b>Pacharán</b>	€4,00
<b>Tía María</b>	€4,00
<b>Ponche Soto</b>	€4,00
<b>Grappa Julia</b>	€4,00
<b>Triple Sec</b>	€4,00
<b>Sambuca</b>	€4,00
<b>Benedictine</b>	€4,00
<b>Fernet Branca</b>	€4,00
<b>Cointreau</b>	€4,00
<b>Licor 43</b>	€4,00
<b>Drambuie</b>	€4,00
<b>Crema Catalana</b>	€4,00
<b>Baileys</b>	€4,00

## Coñac

### Brandy

<b>Cardenal Mendoza</b>	€6,00
<b>Carlos I</b>	€6,00
<b>Remy Martin VSOP</b>	€6,50
<b>Gran Duque de Alba</b>	€6,50
<b>Lepanto</b>	€6,50
<b>Veterano</b>	€4,00
<b>Torres 10 years</b>	€5,50



**Jerez**  
*Sherry*

**Sherry medium dry / dry**  
**Tío Pepe**

**€2,75**  
**€2,75**

**Whisky**  
*Whiskey*

**Jack Daniel's**

**€5,50**

**Chivas Regal**

**€6,50**

**Dimple**

**€6,50**

**Johnnie Walker Black Label**

**€5,50**

**Johnnie Walker Red Label**

**€4,50**

**J & B**

**€4,50**

**Ballantines**

**€4,50**

**Sangría**  
*Sangria*

**Copa**

*Glass*

**€3,60**

**Jarra 1/2 l**

*Pitcher 1/2 l*

**€12,00**

**Jarra 1/1 l**

*Pitcher 1/1 l*

**€22,00**

**Cava sangria**

**€ 30,00**



## Vino de la casa

<b>Vino de la casa tinto/blanco/rosado</b> <i>House wine red/white/rose</i>	la copa per glass	€3,60
<b>Vino de la casa tinto/blanco/rosado</b> <i>House wine red/white/rose</i>	1/2 l 1/2 l	€12,50
<b>Vino de la casa tinto/blanco/rosado</b> <i>House wine red/white/rose</i>	1/1 botella per bottle	€16,50

## Vinos tintos

### Red wines

<b>Damana crianza-Ribera del duero</b> <i>A powerful smell of cherries combined with licorice and spices. Full velvety taste</i>	per bottle	€ 49,50
<b>Damana 5 tempranillo-Ribera del duero</b> <i>Rich aromas of fruit . Very pleasurable and gourmet wine.</i>	per bottle	€ 28,00
<b>Muga</b> <i>Deep garnet red color. The fragrance firm red fruit.</i>	per 1/2 bottle per bottle	€18,50 €37,00
<b>Ribera del Duero Arzuaga 'Crianza'</b> <i>An easy drinking wine,very nice and invatynng potability .</i>	375 cl	€25,00
<i>A wine with strength and body , very tasty and meaty .</i>	per bottle	€50,00

## Vinos blancos

### White wines

<b>Veliterra – Verdejo-Rueda</b> <i>A pure wine with nice fresh floral aromas and a long finish.</i>	per bottle	€ 21,00
<b>Rías Baixas Albariño 'Granbazan Ambar'</b> <i>The entrance is friendly, unctuous and glycerin , which is very tasty, full and lively</i>	per bottle	€30,00
<b>Marques Riscal</b> <i>Direct and fresh input . Good journey tasty , creamy , light.</i>	per bottle	€32,00
<b>Viña Sol</b> <i>Exquisite fruity notes , exalted be appreciated by delicate hints kuidige</i>	per 1/2 bottle per bottle	€14,00 €24,50
<b>Gran Viña sol</b> <i>Wine with character typical Chardonnay with aromas of fresh apples en citrus fruit</i>	per bottle	€37,00
<b>Muga</b> <i>Powerful white wine with a rich texture and fresh acidity with a juicy and slightly fatty flavor</i>	per bottle	€27,95

## Vinos rosados

### Rosé wines

<b>De Casta Torres</b> <i>The wine has a delicate scent of iris and mimosa and smells of the fruits of plums and cherries.</i>	per bottle	€24,00
<b>Marqués de Riscal</b> <i>Fresh and creamy . Step tasty with hints of red fruit and acid touches. well integrated tannins. Final round</i>	per bottle	€31,50
<b>.Rioja Muga 'Rosado'</b> <i>Muga rosado is a pleasant balanced rose wine. Red fruit, dried flowers, herbs.</i>	per bottle	€31,00
<i>Combines well with grilled fish , paella, chicken , salads , tapas or just to drink.</i>		

## Vinos Gran Reserva

### Gran Reserva wines

<b>Ondalan Reserva-Rioja alavesa</b>	per bottle	€ 46,50
<i>The smell has a good concentration of ripe red fruit and roses. An elegant soft wine .</i>		
<b>Marqués de Riscal</b>	per bottle	€40,00
<i>A great complex and fleshy red wine with lovely tannins and a long, intriguing and velvety finish</i>		
<b>Reserva Ribera del Duero</b>	per bottle	€98,00
<i>Powerful , robust red wine with beautiful red fruit , chocolate and figs show . Typical Spanish wine with modest wood nuances.</i>		

## Champanes

### Champagnes

<b>Cava</b>	per bottle	€ 29,00
<b>Cava Rosado</b>	per bottle	€ 29,00
<b>Freixenet Cordón Negro</b>	200 cl	€8,50
<b>Cava</b>	375 cl	€17,00
<b>Moët</b>		€ 90,00

*Cava can be served mainly with Tapas , light meals to drink or to accompany white meat whose sauces are not spicy or thick : crab with salmon, seafood or fish, paellas, different types of birds and many summer dishes salads, cold or warm dishes.*

