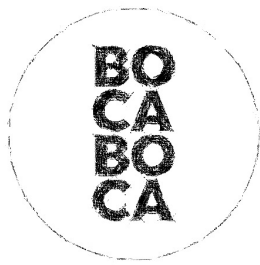




Come y bebe que la vida es breve



THE CLASSICS

- Liquid croquettes, filled with ibérico ham bechamel 10,90
Prawn russian salad with carabinero (red prawn) foam 9,90
Gilda of anchovie or sardine (piparra peppers and olives) 1,90
Sardines marinated in vinegar with garlic and parsley 7,50
Smoked sardine toast with crushed tomatoes 3,50/piece
Iberico ham with tomatoe toast 13,90
Ox leg ham cured 18 months with fried almonds 13.90
Assorted cured cheeses with quince and carmelized wallnuts 13,90
Stilton cheese with quince, carmelized wallnuts and toasts 12,50
Authentic brava paprika spanish spicy sauce with potatoes and alioli 7,50
Spanish omelette done to order liquid inside 6,90
As well with sobrasada chorizo or truffles 7,90/9,90



FROM THE GARDEN WITH SOMETHING MORE

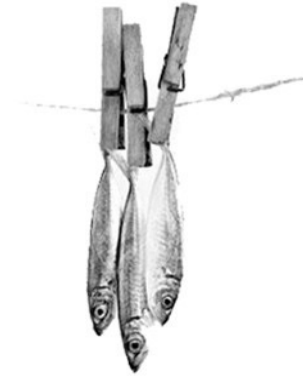
- Iberico tomatoe salad with Gilda vinagrette 12,50
As well with burrata and truffle oil 15
Tuna belly salad with iberian tomatoes, spring onions and pickles 13,90
Salmorejo spanish cold tomatoe cream with goat cheese and ibérico ham 8,50
Padron peppers 7,90
Artichoke flowers with maldon salt 12,90
As well with ibérico ham 14,90
Eggplant chips with sugar cane honey 7,90



*In case of any allergies please comunicate our staff before ordering.
We have alergens menú to your disposal.*

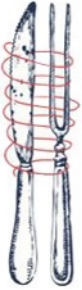
OUR CANS FROM GALICIA

- Tuna belly salad with iberian tomatoes, spring onions
and pickles 13,90
Mussels in escabeche sauce 6,90
Baby scallops in seafood sauce 6,90



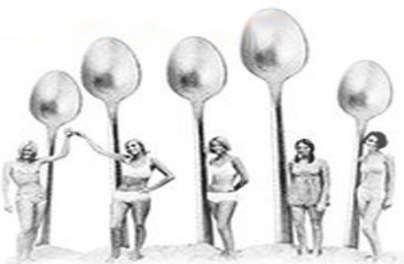
FROM THE SEA

- Calamari rabas fried in panko with lemon 8,50
Fried sadines andalucian style 8,90
Salmon semi marinated in beetroot with wasabi emulsion
and soy gel 13,50
Diced raw yellowfinn tuna with pinenuts and asian sauces 16,50
Broken eggs with diced fries and big shrimp gambon 13,50
Baby calamary cooked in its own ink with white rice 19,50
Codfish confit with panadera potatoes in bilbaína garlic sauce 16,90



FROM THE FIELDS

- Torreznos, crunchy fried pork belly from Soria
with tom yam kung thai sauce 8,90
Sweetbreads with maldon salt or garlic oil, to choose 12,90
Madris style tripe stew 15
Crunchy pig ears in paprika with brava spicy sauce 7,50
Gao bao sándwich with pork ribs, hoisin/honey sauce 2piece 8,50
My grandmothers meatball recepy with white rice and diced fries 12,90
Roastbeef from matured old cow with edamame and chinese mushrooms 15,90
Tenderloin of cebon (old cow) diced with lemon-grarlic demiglance sauce
and french fries cubes 19,90
Entrecotte with fries and padrón peppers 23,90
Half deboned roasted duck with sweet potatoe mousse
and port wine sauce, for 2 people 24,90
Cachopo xxl breaded filet filled with iberico ham and cheese, fries,
for sharing 27,90
Steak of 1kg from selected national beef with a minimum 40 day dry age,
fries and padron peppers, for sharing 59,90



SIDE DISHES

- Lettuce greens 4
Panadera potatoes 4
Truffle parmentier 5
French fries 4

Bread and service 1,90

All prices will have a 10% suplement in the terrace.

WINE MENU

RED WINES

D.O. CA. RIOJA

OINOS MAGNUM CRIANZA	(100% Tempranillo)	30,00 €
OINOS CRIANZA	(100% Tempranillo)	17,00 €
VIÑA ARDANZA RESERVA	(80% Tempranillo y 20% Garnacha)	25,00 €
MARTELO	(Tempranillo, Mazuelo, Garnacha y Viura)	27,00 €

D.O. EL BIERZO

LOSADA	(Mencía)	19,00 €
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D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGUA MAGNUM	(Tinta fina, Cabernet Sauvignon y Merlot)	34,00 €
PRADOREY FINCA VALDELAYEGUA	(Tinta fina, Cabernet Sauvignon y Merlot)	19,00 €
ADARO CRIANZA	(100% Tempranillo)	28,00 €
LA CELESTINA CRIANZA	(100% Tempranillo)	21,00 €
FINCA RESALSO	(Tinto Fino)	19,90 €
EMILIO MORO	(Tinto Fino)	29,00 €
MALLEOULUS	(100% Tempranillo)	39,00 €

RED WINES WITH NO DENOMINATION

V.T CASTILLA

VENTA LA OSSA SYRAH	(100% Syrah)	19,90 €
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OUR SELECTION OF WINES BY THE GLASS

RED

D.O. RÍAS BAIXAS

VALMIÑOR	(Albariño)	2,90 €
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D.O. RUEDA

CABALLERO DE OLMEDO	(Verdejo y Viura)	2,50 €
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WHITE

D.O. CA. RIOJA

FINCA SAN MARTIN	(100% tempranillo)	2,80 €
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D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGÜA	(Tinta fina, Cabernet Sauvignon y Merlot)	3,00 €
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CHAMPAGNE

D.O. CHAMPAGNE

POL COCHET BRUT NATURE	(Pinot Noir y Chardonay)	35,00 €
POL COCHET BRUT BLANC DE BLANCS	(Chardonay)	39,00 €

WHITE WINES

D.O. RÍAS BAIXAS

VALMIÑOR	(Albariño)	19,00 €
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D.O. BIERZO

LOSADA	(100% Godello)	18,00 €
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D.O. RUEDA

CABALLERO DE OLMEDO	(Verdejo y Viura)	14,00 €
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MARQUES DE CACERES

MARQUES DE CACERES	(100% Verdejo)	17,00 €
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D.O. MADRID

CLUM	(Malvar y Sauvignon Blanc)	17,00 €
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DESSERTS

Chesse cake tribute to "La Viña"
from San Sebastian 7

Chocolate coulant with almond ice cream
and raspberry sauce 7

Arab cake filled with pastry cream
and chocolate/coconut soup 7

Chocolate hot croquettes 1,50 per piece

Greek yogurt cream with cookie crumble
and red forest fruits 5,50

Ice creams, please ask for our flavors 5,50

Stilton cheese with quince, carmelized walnuts
and toasts 12,50

Assorted cured cheeses with quince
and carmelized walnuts 13,90



All prices will have a 10% suplement in the terrace