



SOUPS	Ración	Tapa
Stew soup	6,00 €	
Madrid cocido stew in individual clay pot	20,50 €	
STARTERS - APERITIF		
Jabugo ham	29,00 €	16,00 €
Aranda rice black pudding	13,00 €	7,00 €
Ham croquettes	12,50 €	7,00 €
Prawn tempura	17,00 €	10,00 €
Fried eggs with potatoes		
ham and peppers	14,50 €	
Aranda rice black pudding	13,00 €	
Black pudding snacks	13,00 €	7,00 €
Fried eggplants with honey	12,00 €	7,00 €
Cantabrian anchovies with grated tomato	22,00 €	12,00 €
Stewed beef quesadilla	12,00 €	
Wamba salad	11,50 €	6,50 €
Tomato with tuna belly	14,00 €	8,00 €
Fried bacon "torreznos"	15,50 €	
Goat cheese salad with basil oil and honey	15,50 €	
Candied artichokes in flower	16,00 €	9,00 €
Vegetable salad	12,00 €	
Tomato and avocado tartare	12,50 €	
Spicy potatoes	11,50 €	
Bravioli potatoes with chistorra	13,00 €	
Romana style or grilled baby squids with poached onion	17,00 €	9,00 €
Sevillian Hake	20,00 €	10,50 €
Shrimp Scampi	16,00 €	9,00 €



SPECIALS

Creamy big red prawn rice (*minimum 2 servings*) 24,50 € ración

DISHES OF THE DAY

Monday: Rice with chicken and vegetables 12,50 € ración

Tuesday: Lentils 9,00 €

Wednesday: Old beef lasagna with cheese 12,50 €

Thursday: Asturian "Fabada" bean stew 10,00 €

Friday: Wamba chicken 11,00 €

FISH

Cod with tomato 24,50 €

Grilled octopus 22,00 €

Salmon tartare 20,00 €

Tuna tartare with avocado and mango 22,00 €

Grilled Tuna with poached onion and tomato sauce on the side 25,00 €

Hake made to order 24,50 €

Fish of the day S.M

MEAT

Suckling lamb chops 25,00 €

Castile veal fillet 24,00 €

Old beef T-bone steak (per kilo) 60€/Kg

Old cow tenderloin 28,00 €

Steak tartare made to order 28,00 €

Spanish oxtail stew 20,00 €

Asturian Cachopo veal fillet with Iberian Ham and Manchego Cheese 28,50 €

Roast suckling pig 25,00 €

Oxtail meatballs 19,00 €

Veal escalope 24,00 €

Lala cannelloni 18,00 €



TAPAS (4,50€ all tapas)

Beef with brie	
Beef with caramelized onion	
Marinated salmon with ali oli	
Tomato with ham	
Goat cheese with caramelized onion	
Squid sandwich with ali oli	
Bread and appetizer	1,90 €

DESSERTS

Apple fritters, house specialty	7 €
House custard	5 €
Rice pudding	5 €
Homemade cheesecake	7 €
Chocolate and cheese cake	7 €
Filloa creps stuffed with cream and chocolate	6 €
Assorted Ice cream	4 €
Assorted dessert	20 €

DRINKS

Water Solan de Cabras	3,50 €
Vichy Catalán	3,90 €
Soft drinks	3 €
Mahou beer	3,20 €
Fresh orange juice	4 €
Fruit juice	3 €
Cocktails	8 €
Sangria pitcher	15 €
Tinto de verano	3,20 €



WINES

Red Wines

D.O Rioja	
Martinez Lacuesta crianza	18,50 €
Sierra de Cantabria	21,00 €
Cosme Palacio	26,50 €
Luis Cañas crianza	27,00 €
Azpilicueta crianza	26,00 €
Muga crianza	29,00 €
Amaren reserva	49,00 €
Remelluri	31,00 €
Señorio de San Vicente	47,00 €
200 Monges	52,00 €
D.O Ribera del Duero	
Arzuaga crianza	30,00 €
Matarromera crianza	32,00 €
Espinela	18,00 €
Carmelo Roderro crianza	33,00 €
PSI	55,00 €
Pago de los Capellanes	36,00 €
Tomas Postigo	48,00 €
Malabrigo	47,00 €
Emilio Moro crianza	32,00 €
Cepa 21	30,00 €
Pago de Carraovejas	48,00 €
Malleolus	49,50 €
Vega Sicilia Valbuena 5th year	220,00 €
D.O Toro	
Vitorino	62,00 €



D.O Somontano	
Viñas del Vero Cabernet Sauvignon	25 €
Viñas del Vero Merlot	25 €
D.O Madrid	
Las Letras roble	26 €
El Hombre Bala	33 €
Dama	26 €
Lirio Rosado	25,€
Licinia	39 €
D.O Jumilla	
Juan Gil	19,00 €
D.O Extremadura	
Habla del Silencio	19,00 €
D.O Castilla León	
Mauro	47 €
Abadía Retuerta	37 €
White	
Martínez Lacuesta Rueda Verdejo	17,50 €
Pazo San Mauro Albariño	26,00 €
Pazo Señorans	26,00 €
Protocolo Verdejo	15,50 €
Valdesil Godello	24,00 €
Orquídea Sauvignon blanc	18,00 €
Belondrade y Lutron Verdejo	48,00 €
Rosé	
Martínez Lacuesta rosado	17,50 €
Sparkling	
Moët Chandon	70,00 €
Veuve Clicquot	80,00 €
Laurent Perrier	70,00 €
Juvec y Camps	34,00 €
Ruinart	80,00 €
Moët Chandon Rosé	80,00 €