



## STARTERS - APERITIF

	Ración	Tapa
Shrimp omelete	3,50 €/udad.	
Jabugo ham	29,00 €	
Aranda rice black pudding	14,00 €	7,50 €
Ham croquettes	12,50 €	7,00 €
Prawn tempura	18,00 €	
Garlic Prawns	17,00 €	9,00 €
Fried eggs with potatoes ham and peppers	14,50 €	
Fried eggs with potatoes Aranda rice black pudding	13,00 €	
Fried eggplants with honey	13,00 €	7,00 €
Cantabrian anchovies with grated tomato	24,00 €	13,00 €
Stewed beef quesadilla	13,00 €	
Wamba salad	12,00 €	7,00 €
Tomato with tuna belly	15,00 €	8,00 €
Goat cheese salad with basil oil and honey	16,50 €	
Vegetable salad	12,00 €	
Confit Artichokes	18,00 €	
Burrata salad with basil pesto and confit tomato	16,00 €	
Spicy potatoes	14,00 €	
Bravioli potatoes with chistorra	14,00 €	
Andalusian style or grilled baby squids with poached onion	20,00 €	10,00 €
Sevillian Hake	22,00 €	11,50 €



## TAPAS (4,50€ all tapas)

\*Only available at the bar or high tables

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 €

## SOUPS

Stew soup 7,50 €

Madrid cocido stew in individual clay pot 23,50 €

Extra broth 5,00 €

## FISH

Cod with tomato 25,50 €

Grilled octopus 23,00 €

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

Hake made to order 25,00 €

Tuna tartare 30,00 €

Fish of the day S.M



## MEAT

Castile veal fillet	24,00 €
Old beef T-bone steak (per kilo)	60€/Kg
Old cow tenderloin	29,00 €
Spanish oxtail stew	20,00 €
Asturian Cachopo veal fillet with Iberian Ham and Manchego Cheese	28,50 €
Roast suckling pig	31,00 €
LALA Cannelloni	18,00 €
Steak tartare to your liking	35,00 €
Veal escalope	24,00 €
Suckling lamb chops	27,50 €
Madrid-style tripe stew	18,00 €

## EXTRAS

Sauce	2,00 €
With vegetables	4,00 €

## DESSERTS

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



## DRINKS

Water Solan de Cabras	3,90 €
Vichy Catalán	3,90 €
Soft drinks	3,50 €
Mahou beer	4,00 €
Gluten-Free pint	4,50 €
Alhambra 33cl bottle	4,00 €
Toasted beer 33cl bottle	3,90 €
Fresh orange juice	4 €
Fruit juice	3 €
Cocktails	9 €
Sangria pitcher	15 €
Tinto de verano	3,90 €
Glass of wine	3,90 €

## WINES

### Red Wines

D.O Rioja	
Martinez Lacuesta crianza	19,50 €
Sierra de Cantabria	25,00 €
Cosme Palacio	28,00 €
Finca La Montesa	29,00 €
Luis Cañas crianza	27,00 €
Azpilicueta crianza	26,00 €
Muga crianza	33,00 €
Amaren reserva	49,00 €
Remelluri	44,00 €
Señorio de San Vicente	65,00 €
200 Monges	70,00 €



D.O Ribera del Duero	
La Nava	24,00 €
Vicenta Mater	32,00 €
Arzuaga crianza	34,00 €
Matarromera crianza	34,00 €
Espinela	19,00 €
Hacienda Solano	38,00 €
Portia	26,00 €
Carmelo Rodero crianza	38,00 €
PSI	65,00 €
Pago de los Capellanes	37,00 €
Tomas Postigo	56,00 €
Malabrigo	49,00 €
Emilio Moro crianza	34,00 €
Cepa 21	32,00 €
Pago de Carraovejas	51,00 €
Malleolus	49,50 €
Vega Sicilia Valbuena 5th year	220,00 €
D.O Toro	
Vitorino	62,00 €
Piedra Crianza	25,00 €
D.O Somontano	
Viñas del Vero Cabernet Sauvignon	27 €
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	23 €
D.O Extremadura Habla del Silencio	26 €
D.O. Castilla La Mancha Arrayán	25 €
D.O Castilla León Mauro	54 €
Abadía Retuerta	47 €
White	
Martínez Lacuesta Rueda Verdejo	17,50 €
Loma del Picón, Godello	17,50 €
Pazo San Mauro Albariño	26,00 €
Pazo Señorans	28,00 €
Alma Semidulce	15,50 €
Protocolo Verdejo	15,50 €
Valdesil Godello	29,00 €
Orquídea Sauvignon blanc	18,00 €
Belondrade y Lutron Verdejo	54,00 €
Rosé	
Martínez Lacuesta rosado	17,50 €
Sparkling	
Moët Chandon	80,00 €
Veuve Clicquot	90,00 €
Laurent Perrier	80,00 €
Juvee y Camps	38,00 €
Ruinart	90,00 €
Moët Chandon Rosé	90,00 €