

Our Identity	1/2 Portion/Ea.	Full Portion
Tortilla de Betanzos, con Huevos de Corral de Gallina Joven (Tortilla entera) <i>Betanzos omelette made from free-range pullet eggs (whole omelette)</i>		19,00
Croquetas Cremosas de Jamón de Bellota, 100 % Ibérico Puro <i>Creamy croquettes with 100% pure-bred, acorn-fed Ibérico ham</i>	2,50 Ea.	
La Ensaladilla de Carmen <i>Carmen's salad</i>	7,80	13,90
Chistorra Artesana a la Parrilla con Pimientos de Padrón <i>Artisan red chistorra sausage with Padrón peppers</i>	8,50	13,50
Caracoles en Salsa <i>Snails in sauce</i>		19,00
Callos de Ternera Estofados <i>Beef tripe stew</i>	11,50	19,50
Charcuterie and Cheeses		
Cecina de Buey Gallego (24 meses de curación) <i>OX Cecina (salted, smoked and cured for 24 months)</i>	15,00	24,00
Jamón de Bellota, 100% Ibérico Puro. D.O. Dehesa de Extremadura <i>Acorn-fed 100% Iberico ham</i>	17,50	28,00
Disponemos de una amplia selección de Quesos Artesanos. <i>Consúltenos</i> <i>We have a carefully selected range of artisan cheeses. Don't hesitate to ask us about them.</i>		
Preserves and semi-preserves		
Anchoas de Santoña en aceite Sanfilippo <i>Sanfilippo Anchovies from Santoña in olive oil</i>		21,50
Boquerones en Vinagre con Aceitunas y Patatas Fritas <i>White Anchovies in vinegar with olives and chips</i>		15,00
From the Garden		
Ensalada Verde con Cebolleta <i>Green salad with spring onions</i>		8,80
Ensalada de Tomate de Temporada y Cebolleta <i>Seasonal tomato and spring onion salad</i>		13,50
Ensalada de Ventresca de Bonito, Tomate de Temporada y Cebolleta <i>White tuna belly, seasonal tomato and spring onion salad</i>		21,50
Pimientos del Piquillo Pilpileados <i>Piquillo Peppers in pilpil Sauce</i>	12,50	19,00
Soups and Stews		
Crema de Calabaza con Setas <i>Pumpkin Cream with Mushrooms</i>		15,00
Sopa de Pescado y Marisco <i>Fish and Seafood Soup</i>		21,00

'Cocido Madrileño' Chickpea Stew

Carmen's 'Cocido Madrileño' chickpea stew *(A member of the Spanish Chickpea Stew Academy)* 42,00

The price is per person and is only served when ordered by the entire table.

Barbecued Meats

by weight

Solomillo de Vaca a la Parrilla

Grilled Cow Sirloin Steak Unit 34,00
(add to your Sirloin Steak, 2 fried eggs with fried potatoes) 10,50

Chuleta de Ternera Gallega Ecológica

Organic Galician Veal Chop 500 g 29,50

Chuletón de Vaca Simmental. *Origen Centroeuropa*

Simmental Beef T-bone steak. Central European Origin 500 g 39,00

Chuletón Extra de Vaca de Trabajo. *Origen Galicia o Norte de Portugal*

Aged Galician bone-in rib-eye cow steak (by weight) 500 g 48,00

Chuletón de Buey Premium. *Origen Galicia o Norte de Portugal*

Premium OX T-bone steak. Origin Galicia or North of Portugal 500 g 69,00

Grilled Fish

Merluza a la Parrilla

Grilled Hake Unit 28,00

Lubina del Atlántico Parrilla. *Pieza entera, 2 personas. Precio por persona*

Grilled wild Atlantic Sea Bass 500 g 33,00

Lenguado del Cantábrico Parrilla. *Pieza entera (al peso)*

Grilled Cantabrian Sole 500 g 44,00

Rodaballo del Cantábrico Parrilla. *Pieza entera (al peso)*

Grilled Turbot from the Cantabrian Sea 500 g 42,00

Grilled Seafood

Bogavante del Cantábrico a la Parrilla. *Pieza 1 kg aprox.*

Grilled Cantabrian lobster. *Approx. 1 kg each* Kg 95,00
(add to your Lobster, 2 fried eggs with fried potatoes) 10,50

Garnishes

Patatas Fritas / Chips 6,90

Pimientos de Padrón / Padron Peppers 6,90

Cover charge (includes bread and appetiser): €3.50/person - Prices inclusive of VAT

Please let us know if you have any allergies or intolerances.

