

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

Mero a la Parrilla

Grilled Grouper Fish Unit 38,00

Virrey a la Parrilla

Grilled Red Pomfret Unit 47,00

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

Grilled wild Atlantic Sea Bass (by weight) 500 g 33,00

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

Grilled Cantabrian Sole (by weight) 500 g 44,00

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

Grilled Turbot from the Cantabrian Sea (by weight) 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

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

