

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>		21,00
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 Wagyu <i>Wagyu Cecina (salted, smoked and cured for 24 months)</i>	17,00	27,00
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 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>		24,50
Pimientos del Piquillo Pilpileados <i>Piquillo Peppers in pilpil Sauce</i>	12,50	19,00
Guisantes Lágrima de Llavaneras a la Parrilla con Caldo de Jamón <i>Grilled Llavaneras Teardrop Peas with Ham Broth</i>		24,50
Soups and Stews		
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

Steak Tartar de Solomillo de Ternera Gallega Ecológica

Organic Galician Beef Tenderloin Steak Tartar Unit 38,00

Chuleta de Ternera Gallega Ecológica

Organic Galician Veal Chop Kg 62,00

Chuletón de Vaca Simmental. *Origen Centroeuropa*

Simmental Beef T-bone steak. Central European Origin Kg 78,00

Chuletón de Vaca Premium, *Luismi Garayar*. Origen Galicia

Aged Galician bone-in rib-eye cow steak (by weight) Kg 96,00

Chuletón Extra de Vaca de Trabajo, *Jacinto*. Origen Norte de Portugal

Aged Portuguese bone-in rib-eye cow steak (by weight) Kg 110,00

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

Premium OX T-bone steak. Origin Galicia or North of Portugal Kg 138,00

Grilled Fish

Mero a la Parrilla

Grilled Grouper Fish Unit 38,00

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

Grilled wild Atlantic Sea Bass *(by weight)* Kg 66,00

Grilled Seafood and Caviar

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

Caviar Baerii Antonius Siberien 6 stars

30 gr 85,00

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.

