

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>		23,00
Croquetas Cremosas de ... elaboradas por Carmen cada día		
<i>Creamy Croquettes of ... handcrafted by Carmen every day</i>	2,90 Ea.	
La Ensaladilla de Carmen		
<i>Carmen's salad</i>	8,50	15,90
Chistorra Artesana a la Parrilla con Pimientos de Padrón		
<i>Artisan red chistorra sausage with Padrón peppers</i>	9,50	15,50
Caracoles en Salsa		
<i>Snails in sauce</i>		19,00
Callos de Ternera Estofados		
<i>Beef tripe stew</i>	13,50	19,50
Butifarra de Olot a la Parrilla, con Mongetes del Ganxet		
<i>Grilled Olot Butifarra Sausage with Ganxet Beans</i>		22,00
Charcuterie and Cheeses		
Cecina de Wagyu		
<i>Wagyu Cecina (salted, smoked and cured for 24 months)</i>	22,00	34,00
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>		14,50
Ensalada de Ventresca de Bonito, Tomate de Temporada y Cebolleta		
<i>White tuna belly, seasonal tomato and spring onion salad</i>		25,50
Pimientos del Piquillo Pilpileados		
<i>Piquillo Peppers in pilpil Sauce</i>	13,50	19,50
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.

From June 1st to September 15th, the Cocido will be served by request only.

Barbecued Meats

by weight

Steak Tartar de Solomillo de Ternera Gallega Ecológica		
Organic Galician Beef Tenderloin Steak Tartar	Unit	31,00
Solomillo de Vaca a la Parrilla		
Grilled Galician Beef Tenderloin	Unit	34,00
<i>(add to your Sirloin Steak, 2 fried eggs with fried potatoes)</i>		10,50
Chuletón de Vaca Simmental. <i>Origen Centroeuropa</i>		
Simmental Beef T-bone steak. Central European Origin	Kg	85,00
Chuletón de Vaca Gallega		
Galician Aged Cow Rib Steak	Kg	96,00
Chuletón Extra de Vacas Autóctonas Ancestrales		
Extra Bone-in Ribeye from Ancestral Native Cows (by weight)	Kg	110,00
Chuletón de Buey Premium. <i>Origen Galicia o Norte de Portugal</i>		
Premium OX T-bone steak. Origin Galicia or North of Portugal	Kg	138,00

Grilled Fish and Seafood

Chipirones en su Tinta con arroz		
<i>Basque-Style Baby Squid in Ink with Rice</i>	Unit	26,00
Merluza a la Parrilla		
Grilled Hake	Unit	28,00
Lubina del Atlántico Parrilla. Pieza entera (al peso)		
Grilled wild Atlantic Sea Bass. Whole fish (<i>by weight</i>)	Kg	66,00
Bogavante del Cantábrico a la Parrilla. Pieza 1 kg aprox.		
Grilled Cantabrian lobster. Approx. 1 kg each	Kg	95,00
<i>(add to your Lobster, 2 fried eggs with fried potatoes)</i>		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
Pimientos del Piquillo Pilpileados / Piquillo Peppers in pilpil Sauce	13,50	19,50

Cover charge (includes bread and appetiser): €3.50/person

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

