
Savory dishes

Russian Salad

FULL PORTION 11€ · HALF PORTION 6€

Andalusian-Style Fried Baby Squid

FULL PORTION 19€ · HALF PORTION 10,5€

Iberian Ham Croquettes ^(8 pcs.)

FULL PORTION 13,5€ · HALF PORTION 7€

Prawns in Gabardine ^(6 uds.)

FULL PORTION 17€ · HALF PORTION 9€

Boneless Chicken Wings ^(6 uds.)

FULL PORTION 15€ · HALF PORTION 8€

Tuna Belly & Piquillo Pepper Salad

Confit piquillo peppers, tuna belly in olive oil and spring onion

FULL PORTION 18€ · HALF PORTION 9,5€

House Salad

Tudela baby lettuce hearts, roasted tomato, tuna in olive oil, spring onion, anchovy, marinated white anchovy, hard-boiled egg and olives

FULL PORTION 18€ · HALF PORTION 9,5€

Pink Tomato Salad with Tuna Belly, Confit Piquillo Peppers and Spring Onion

FULL PORTION 19€ · HALF PORTION 10€

Artichoke

Tudela artichoke confit in olive oil, grilled and presented as a flower

Subject to seasonal availability

5€

Peas with Butifarra Sausage

Tender Maresme peas, butifarra del perol sausage and solera wine, served with low-temperature egg

16€

Cheeseburger

Double smash burger of dry-aged beef, double cheddar, pickle, onion, ketchup and mustard in our artisan brioche bun, served with homemade fries or salad

14€

Beef Tenderloin with Café de Paris Sauce

Tribute to Chef Madame Boubier

29,5€

Steak Tartare



27€

Bluefin Tuna Carpaccio

24€

Meatballs in Porcini & Portobello Sauce

FULL PORTION 19€ · HALF PORTION 10,5€

Toasted Rustic Bread with Olive Oil & Tomato

FULL PORTION 8€ · HALF PORTION 4,5€

Bread

1€

Spanish Omelettes

“Velazqueña” Omelette

14€

Spicy Omelette

15€

Truffle Omelette

19€

Escalope

Escalope milanese (>30cm)

23€

SIDES FOR YOUR ESCALOPE

Two poached eggs with truffle

7€

French fries

4€

Confit piquillo peppers

6€

Onion rings

4€

Dressed baby lettuce hearts

4€

Desserts

Cheesecake

7,5€

Apple Pie

8,5€

Chocolate Dessert

7,5€

W I N E S

WHITE WINES

D.O. SOMONTANO

El Mielero	glass 3,5€ / 20€
RIESLING, GARNACHA BLANCO	
Enate 234	glass 3,5€ / 20€
CHARDONNAY	
Enate Gewürztraminer	23€
GEWÜRZTRAMINER	

D.O. RUEDA

Tarsus	glass 3,5€ / 20€
VERDEJO	
José Pariente	30€
VERDEJO BARREL FERMENTED	

D.O. RÍAS BAIXAS

Pazo San Mauro	glass 4,5€ / 26€
ALBARIÑO	

D.O. VALDEORRA

Gaba Do Xil o Barreiro	25€
GODELLO	

D.O. MOSCATO D'ASTI

Tosti	glass 4€ / 23€
MOSCATO BLANCO	

ROSE WINES

D.O. RIOJA

Aurora	glass 3,5€ / 20€
PINOT NOIR, SAUVIGNON BLANC AND CHARDONNAY	

D.O. VT 3 RIBERAS

Chivite Las Fincas	22€
GARNACHA TINTA, TEMPRANILLO	

D.O. AOC COTÈS DE PROVENCE

Miraval Rosé	33€
CINSAULT, GARNACHA TINTA, SYRAH AND VERMENTINO	

RED WINES

D.O. CAMPO DE BORJA

Tres Picos	27€
GARNACHA	

Palmeri Navalta	40€
GARNACHA	

D.O. CALATAYUD

Honoro Vera	glass 3,5€ / 20€
GARNACHA	

D.O. CASTILLA Y LEÓN

Mauro	56€
SYRAH, TEMPRANILLO	

D.O. RIOJA

Azpilicueta Crianza	glass 3,5 / 20€
TEMPRANILLO	

Marqués de Vargas Reserva	31€
TEMPRANILLO, GRACIANO	

Las Cenizas	33€
TEMPRANILLO, GRACIANO	

Contino Reserva	44€
TEMPRANILLO, GRACIANO, MAZUELA, GARNACHA TINTA	

Ysios Finca El Nogal	55€
TEMPRANILLO	

D.O. RIBERA DEL DUERO

Tarsus Crianza	25€
TINTA FINA	

Tarsus Roble	glass 4€ / 23€
TINTA FINA	

Abadía de Acón Joven	20€
TEMPRANILLO	

Conde de San Cristobal Crianza	26€
TINTA FINA	

Protos 27	33€
TINTA DEL PAÍS	

Pago de Carraovejas	50€
TINTA FINA, CABERNET SAUVIGNON, MERLOT	

Mil Setenta and Seis	55€
TINTA FINA	

PSI Dominio de Pingus	59€
TINTA FINA	

Pago de Anguix	31€
TINTA FINA	

Cava

D.O. CAVA

Juve & Camps	glass 6€ / 30€
RESERVA DE LA FAMILIA	
XAREL.LO, MACABEO, PARELLADA	

Juve & Camps Rosé	35€
RESERVA DE LA FAMILIA ROSÉ	
XAREL.LO, PINOT NOIR, GARNACHA TINTA	

Champagne

Mumm Grand Cordon	glass 9€ / 55€
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Jean Dumangin Brut	50€
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Ayala Brut Majeur	50€
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Moët & Chandon Imperial Brut	60€
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Veuve Clicquot YT	65€
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Mumm Grand Cordon Rosé	65€
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Bollinger Special Cuvée	80€
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All wines contain sulfites.