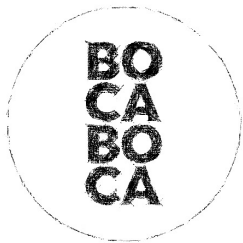




Come y bebe que la vida es breve



THE CLASSICS

- Liquid croquettes, filled with ibérico ham bechamel 1,50 piece
- Prawn russian salad with carabinero (red prawn) foam 11
- Gilda of anchovie or sardine (piparra peppers and olives) 1,90
- Sardines marinated in vinegar with garlic and parsley 8,50
- Smoked sardine toast with crushed tomatoes 3,50 piece
- Ox leg ham cured 18 months with fried almonds 15
- Assorted cured cheeses with quince and carmelized wallnuts 15
- Stilton cheese with quince, carmelized wallnuts and toasts 14
- Authentic brava paprika spanish spicy sauce
with potatoes and alioli 8
- Spanish omelette done to order liquid inside 8
- As well with black truffles 11

FROM THE GARDEN WITH SOMETHING MORE

- Iberico tomatoe salad with Gilda vinagrette 14,50
- As well with burrata and trufle oil 16
- Tuna belly salad with iberian tomatoes, spring onions
and pickles 15,50
- Salmorejo spanish cold tomatoe cream with goat cheese and
ibérico ham 8,50
- Padron peppers 8,50
- Artichoke flowers with maldon salt 14
- As well with ibérico ham 16
- Eggplant chips with sugar cane honey 8,50



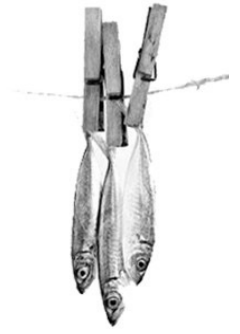
OUR CANS FROM GALICIA

- Tuna belly salad with iberian tomatoes, spring onions
and pickles 15,50
- Mussels in escabeche sauce 7,50
- Baby scallops in seafood sauce 7,50

*In case of any allergies please comunicate our staff before ordering.
We have alergens menú to your disposal.*

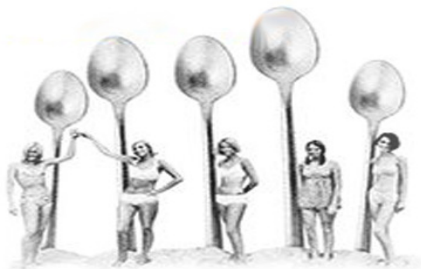
FROM THE SEA

- Calamari rabas fried in panko with lemon 9
Fried sadines andalucian style 9,50
Salmon semi marinated in beetroot with wasabi emulsion
and soy gel 15
Diced raw yellowfinn tuna with pinenuts and asian sauces 17,50
Broken eggs with diced fries and big shrimp gambon 15,50
Baby calamary cooked in its own ink with white rice 21
Codfish confit with panadera potatoes in bilbaína garlic sauce 18



FROM THE FIELDS

- Torreznos, crunchy fried pork belly from Soria
with tom yam kung thai sauce 9
Gao bao sándwich with pork ribs, hoisin/honey sauce 2piece 10
Authentic mexican tacos with chicharrones,
pico de gallo and guacamole (2piece) 14
Sweetbreads with maldon salt or garlic oil, to choose 13
Crunchy pig ears in paprika with brava spicy sauce 7,50
My grandmothers meatball recepy with white rice and diced fries 13,50
Roastbeef from matured old cow with edamame and chinese mushrooms 16,50
Classic steak tartar. 18
Tenderloin of cebon (old cow) diced with lemon-grarlic demiglace sauce
and french fries cubes 21
Entrecotte with fries and padrón peppers 25
Half deboned roasted duck with sweet potatoe mousse
and port wine sauce, for 2 people 25
Cachopo xxl breaded filet filled with iberico ham and cheese, fries,
for sharing 30
Steak of 1kg from selected national beef with a minimum 40 day dry age,
fries and padron peppers, for sharing 60



SIDE DISHES

- Lettuce greens 4
Panadera potatoes 4
Truffle parmentier 5
French fries 4

Bread and service 1,90

All prices will have a 10% suplement in the terrace.



D.O. CA. RIOJA

OINOS MAGNUM CRIANZA	(TEMPRANILLO)	36,00 €
OINOS CRIANZA	(TEMPRANILLO)	21,00 €
ÍZADI CRIANZA	(TEMPRANILLO)	19,00 €
CONDE DE SALCEDA RESERVA	(TEMPRANILLO)	35,00 €
PROELIO VIÑEDOS VIEJOS	(GARNACHA)	27,00 €
ABALOS ROBLE	(TEMPRANILLO)	16,00 €

D.O. EL BIERZO

LOSADA	(MENCÍA)	25,00 €
PEIQUE RAMÓN VALLE	(MENCÍA)	19,00 €

D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGUA MAGNUM	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	36,00 €
PRADOREY FINCA VALDELAYEGUA	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	21,00 €
ADARO CRIANZA	(TEMPRANILLO)	32,00 €
LA CELESTINA CRIANZA	(TEMPRANILLO)	25,00 €
FINCA RESALSO	(TINTO FINO)	21,00 €
EMILIO MORO	(TINTO FINO)	35,00 €
MALLEOULUS	(TEMPRANILLO)	43,00 €
PRUNO	(TEMPRANILLO, CABERNET SAUVIGNON)	25,00 €

D.O. MADRID

CLUM	(CABERNET SAUVIGNON, MERLOT, SYRAH, TEMPRANILLO)	18,00 €
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D.O. JUMILLA

CASA LA HERMITA CRIANZA	(CABERNET SAUVIGNON, MONASTREL Y SYRAH)	18,00 €
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D.O. TORO

FLOR DE VETUS	(TINTA TORO)	19,00 €
ITURRIA	(TINTA TORO, GARNACHA)	25,00 €

V.T CASTILLA

VENTA LA OSSA SYRAH	(SYRAH)	28,00 €
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SELECCIÓN DE VINOS POR COPAS

BLANCOS

D.O. RÍAS BAIXAS

VALMIÑOR	(ALBARIÑO)	3,20 €
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D.O. RUEDA

CABALLERO DE OLMEDO	(VERDEJO Y VIURA)	3,00 €
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TINTOS

D.O. CA. RIOJA

OINOS CRIANZA	(TEMPRANILLO)	3,20 €
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D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGÜA	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	3,20 €
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ESPUMOSOS

D.O. CHAMPAGNE

POL COCHET BRUT NATURE	(PINOT NOIR Y CHARDONAY)	49,00 €
POL COCHET BRUT BLANC DE BLANCS	(CHARDONAY)	58,00 €

BLANCOS

D.O. RÍAS BAIXAS

VALMIÑOR	(ALBARIÑO)	21,00 €
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D.O. BIERZO

LOSADA	(GODELLO)	24,00 €
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D.O. RUEDA

CABALLERO DE OLMEDO	(VERDEJO Y VIURA)	16,00 €
MARQUES DE CACERES	(VERDEJO)	18,00 €

D.O. MADRID

CLUM	(MALVAR Y SAUVIGNON BLANC)	18,00 €
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DESSERTS

Chesse cake tribute to 'La Viña'
from San Sebastian 7

Chocolate coulant with almond ice cream
and raspberry sauce 7

Arab cake filled with pastry cream
and chocolate/coconut soup 7

Chocolate hot croquettes 1,90 piece

Greek yogurt cream with cookie crumble
and red forest fruits 5,50

Ice creams, please ask for our flavors 5,50

Stilton cheese with quince, carmelized wallnuts
and toasts 14

Assorted cured cheeses with quince
and carmelized wallnuts 15



All prices will have a 10% suplement in the terrace