

## Starters

BREAD BASKET <sup>(1)</sup>	2.50
HOUSE-MADE RUSSIAN SALAD <sup>(1-4-5-7-14)</sup> Potato, carrot, egg, tuna, pickles, and homemade mayonnaise.	8.50
BUTTER BEAN HUMMUS <sup>(6-8)</sup> With peanut paste, marinated butter beans, pickles, and sweet potato chips.	9.00
100% ACORN-FED IBERIAN HAM <sup>(13)</sup> Hand-cut. 100-gram portion.	26.00
ARTICHOKES Confited in extra virgin olive oil, seared on the Jospers. Flake salt and lemon zest. Per unit.	4.50
PATATAS BRAVAS <sup>(5)</sup> Twice-cooked potatoes, homemade brava sauce, and mild aioli.	8.00
BEEF EMPANADAS <sup>(1-13)</sup> Classic Argentine fried empanadas, filled with beef. Per unit.	4.00
VEGETABLE EMPANADAS <sup>(1-14)</sup> Filled with spinach, cheese, and caramelized onion, oven-baked. Per unit.	4.00
HAM CROQUETTES <sup>(1-5-14)</sup> Creamy croquettes with Iberian style ham. 3 units.	9.50
ANDALUSIAN-STYLE CALAMARI <sup>(1-3)</sup> Battered squid rings coated in wheat flour and fried. Served with a lemon wedge.	12.00
PADRÓN PEPPERS Fried and served with flake salt.	6.50
GALICIAN-STYLE OCTOPUS SKEWER <sup>(3)</sup> In the Jospers grill: confit potato, extra virgin olive oil, and smoked paprika from La Vera.	19.00
PROVOLETA <sup>(14)</sup> Grilled cheese, confit tomatoes, and fresh basil.	12.00
PROVOLETA WITH OREGANO <sup>(14)</sup> Grilled cheese, oregano, and extra virgin olive oil.	12.00
FRIED ANCHOVIES <sup>(4)</sup> Lightly battered, served with a lemon wedge.	12.00
SWEETBREADS <sup>(13)</sup> Veal, grilled in Jospers oven.	15.00
OYSTERS <sup>(3)</sup> Valenciana with lemon. Per unit.	3.90
PORK CHORIZO <sup>(13)</sup>	3.50
BLOOD SAUSAGE BONBON <sup>(13)</sup>	3.50

## Salads

CEASAR <sup>(1-5-13-14)</sup> Lettuce, chicken, croutons, parmesan and homemade dressing.	14.00
BURRATA <sup>(14)</sup> Bed of arugula, cherry tomatoes, pesto sauce, extra virgin olive oil and Pedro Jiménez.	15.50
TOMATO AND TUNA BELLY <sup>(4)</sup> Fresh tomato, red onion, black olives and tuna belly in extra virgin olive oil.	14.00
FROM THE GARDEN Mixed greens, tomatoes, carrot, and red onion.	7.00
SEAFOOD SALAD <sup>(3,13)</sup> Mussels in a mild escabeche, mixed greens, and piquillo peppers.	18.00

## René’s Favorites

BEEF MILANESA <sup>(1-5-7-13-14)</sup> Classic Argentine milanese, breaded veal cutlet fried to order.	16.50
NEAPOLITAN MILANESA <sup>(1-5-7-13-14)</sup> Beef milanese with homemade tomato sauce, cooked ham and melted cheese.	19.50
ROASTED EGGPLANT MILANESA <sup>(1-5-7-14)</sup> With homemade tomato sauce, arugula and parmesan cheese.	13.50

## Our Jospers Selection

*All our meats are served with a side dish.*

HIGH LOIN <sup>(13)</sup> Galician beef. 350 gram portion.	24.00
AGED T-BONE STEEAK <sup>(13)</sup> Price according to weight.	Per KG 69.00
SIRLOIN <sup>(13)</sup> 250 gram portion.	26.50
LOW LOIN <sup>(13)</sup> Galician beef. 300 gram portion.	21.00
CATCH OF THE DAY <sup>(4)</sup> Fresh fish according to availability.	Market Price
FREE-RANGE CHICKEN TIGH Boneless and marinated cut.	14.00
IBEREIAN PORK SECRETO <sup>(13)</sup> 250 gram portion	17.00
JOSPER GRILLED VEGETABLE PLATTER <sup>(13)</sup>	8.00

## Side Dishes

FRENCH FRIES Optional: Provenzal, Parmesan Cheese, or Bacon.	7.00 2.00
MASHED POTATOES <sup>(14)</sup>	8.00
FRIED SWEET POTATOES	7.00
FRIED EGGS 2 units.	3.50

## Homemade Desserts

FLAN <sup>(5-14)</sup> Classic, with dulce de leche and whipped cream.	6.00
CHEESECAKE <sup>(5-14)</sup>	7.00
CHOCOLATE MOUSSE <sup>(5-9-14)</sup> 70% chocolate and caramelized almonds.	7.00
DULCE DE LECHE CREPES <sup>(1-5-14)</sup> Optional with whipped cream.	7.00
MILLE-FEUILLE <sup>(1-5-14)</sup> With layers of puff pastry and custard cream.	7.00
VARIETY OF ICE CREAMS <sup>(5-14)</sup> Check available flavors and toppings.	6.50

## Children’s Menu

<i>Includes drink and ice cream.</i>	12.00
CHICKEN FINGERS <sup>(1-5-14)</sup> Battered chicken strips, with mashed potatoes or french fries.	

RENÉ

Allergens: 1 Glúten - 2 Crustaceans- 3 Mollusks- 4 Fish- 5 Egg- 6 Lupins- 7 Mustard  
8 Peanuts - 9 Nuts - 10 Soy- 11 Sesame- 12 Celery- 13 Sulfites- 14 Dairy