

THE TRADITIONAL

Beans from Moraña (Ávila), with slaughter	8.50
Potatoes scrambled with torreznos	8.00
Our ham croquettes reserve	9.90
Black pudding from Sotillo with crispy potato and apple puree.....	10.90
Shepherd's migas with egg and Palacios cured cheese	8.70
Gazpacho with croutons and bell peppers	7.90

SOMETHING TO SNAP

Creole empanadilla with Argentine chili pepper (Our star)	1.90
Peppers stuffed with blood sausage and caramelized pear, with garlic mousse (4 units)	9.90
Crispy spheres of potato, goat cheese and bacon, with red berries and reduction mustard and honey (4 units) (Second Prize Ávila in Tapas 2016)	9.90
Cecina de León with extra virgin olive oil and pepper	14.90
Scrambled eggs from El Barraco (Ávila), with Iberian ham	13.80
Beef sirloin carpacho from Ávila, with Grenache vinaigrette and old Palacios cheese flakes	12.50
Iberian ham or assorted Iberian ham.....	22.50
Table of Astorga jerky and Iberianam	18.50
Grilled squid, with ali oli and tomato toasts (6 units)	9.90
Mussels with the mystery of Palo Cortado, with a spicy touch	9.90
Melted Provolone cheese on tomato, with chili pepper and oregano	8,90
Ortiguillas with lemon aroma, with red mojo	14.90
Duo of Ávila cheeses (Palacios de Goda and Alta Moraña)	13.90

OUR SALADS

... Goat cheese, with quince vinaigrette and toasted peanuts	12.90
... With cured meat and cured cheese Alta Moraña (Ávila), with fruits and nuts	12.90
... Raf tomato, with belly and red onion	14.90
... Fresh cheese Elvira Garvía (Ávila), tomato Raf and pesto	12.90

CHARCOAL GRILLED MEAT

Argentine cut with Provençal tomatoes and chimichurri	19,00
Old beef steak with potatoes	24.50
Duck breast with orange sauce and glazed onion	18.90
Roasted rack of ribs at low temperature, with brandy and coca ... (Specialty)	17,70
Ávila beef steak with potatoes and creole sauce	23.50
Old beef steak with peppers and potatoes (2 people.)	41.50
Old beef tenderloin with potatoes	24.50
Avila beef tenderloin with potatoes	24.50
Ávila beef steak (2 people / 1Kg approx.) With potatoes	37.90

***And remember that we do all kinds of roasts on request and also to
take away,***

In addition, we vacuum pack our cuts to enjoy at home, contact us!

Fish according to availability or under previous reservation

MENU FOR TODAY

Valid from Monday to Thursday, and Friday mornings, not holidays

(Includes one drink per person and dessert or coffee)

STARTERS

Potatoes scrambled with torreznos

Goat cheese salad, roasted peanuts and quince vinaigrette

Shepherd's migas with egg and parmesan

Salad "The Witch", a very complete mixed

Marriage of Argentine empanadillas

Beans from La Moraña (Ávila), with slaughter

Gazpacho with croutons and bell peppers

SECONDS - OPTION 1:

Grilled duck breast with glazed onion

Rack of ribs roasted at low temperature, with brandy and coca ... (Specialty)

Argentine grilled cut with Provençal tomatoes and chimichurri

Neapolitan chicken schnitzel with potatoes

Grilled squid, with Santa Teresa ali oli and tomato toast

SECONDS - OPTION 2:

Grilled beef steak from Ávila (1 kg approx.) For two people,
with potatoes and creole sauce

DESSERTS

Yogurt foam with cereals and chocolate

Pineapple carpaccio with red berries

Ice Cream Cone with Chocolate Sauce

Yema de Ávila homemade (2 units)

THE PRICES OF THE MENUS ARE PER PERSON

Menu valid from Monday to Thursday and Friday mornings, excluding holidays

We have the regulatory information on allergens, contact us

Terrace supplement 2 euros per person. VAT included

DESSERTS

Yema de Ávila / Own elaboration ... (Unit)	1.20
Pineapple carpaccio with cream ice cream	6.70
Perito Moreno a la español, with PX, chocolate, lemon ice cream and nuts	6.50
Our artisan cheese cake, with red berries and almond tile	6.50
Lemon Sorbet with Cava.....	6.50
Biscuit cake with dulce de leche, cream and coffee, Argentine style	6.90
Chocolate volcano with vanilla cream, lemon ice cream and coffee subtleties (Approximate delay of 20 minutes)	7.50
Dulce de leche crepe with chocolate and walnuts	6.90
Alta Moraña yogurt foam, with cereals and chocolate	5.50
Brownie with liquid chocolate and cream ice cream	6.50
THE TASTE FOR ICE CREAM	5.90
Chocolate, cream or lemon ... And combine them to taste with one of these complements:	
Lacasitos or ...Oreo cookies or ...Nuts or ...Liquid chocolate	