

Our classics

Chef's Style Patatas Bravas  	7€	9,5€
El Aura-style Pork Cracklings with Black Garlic Mayonnaise 	11,5€	16€
Assortment of Creamy Croquettes     	8€	11€
Grandma's Shrimp Salad with Mackerel Spheres   	7€	9,5€
Mini Flamenquines Platter (Blue Cheese, Bull's Tail, and Cordoban)    		13€
Mazamorra (a traditional Spanish almond soup)  	9€	11€
Foie Gras Coins with PX Reduction     	3,7€ (unit)	

To share with

Eggplant Chips with Cane Honey or Salmorejo  	8€	10€
Salmorejo with Ham and Extra Virgin Olive Oil 	7€	9,5€
Broken Eggs with Ham and Potatoes 		11€
Mollete with Breaded Small Squids and Special House Mayonnaise    		9€
Ask about our Retinta Beef		16,9€
Burger (varies weekly)      		
Salchichón Tartare with Cured Egg Yolk   		10,5€
Puff Pastry Pizza with Goat Cheese, Spinach, and Cherry Tomatoes    		13,5€
Veal "Cachopo" with Ham and Cheese, served with French Fries and Egg   	Price according to weight	
Blinis with Burgos Blood Sausage, Caramelized Onion, and Goat Cheese   	11,9€ (4 units)	
Foie Gras Ravioli with Candied Almonds and Egg Yolk     		13,5€
Cheek Risotto with Parmesan Tile 		13,5€
Potato and Bull's Tail Cannelloni with Fake Risotto, gratin with aioli  		16,5€
Beef Gyoza with Sautéed Rice and Sweet Chili Sauce    	11,9€ (6 units)	
Fresh Mushroom Puntalente with Parmesan Tile  		13,5€



Our "tapas y raciones"

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Cold dishes

Chicken Curry Salad with Guacamole and Sesame Tiles 	11,5€
Warm Prawn Salad with Soy Vinaigrette and Parmesan Foam 	11,5€
Almadraba Tuna Tartare with a Bed of Salmorejo and Mojito Reconstruction 	13,5€
Marinated Salmon Skewer with Guacamole and Creamy Cheese 	10€ (3 units) Extra unit 3€

Fish and more

Grilled Baby Squid with Baker's Potatoes 	14€
Low-Temperature Cooked Salmon with Oriental Rice Noodles 	17,5€
Gratinated Cod with Hollandaise Sauce and Baker's Potatoes Gratinated with Cheese 	17,5€
Crystal Shrimp with Fried Eggs and Colombian Garlic Mayonnaise 	14,9€
Soy-Flamed Tuna with Wacame Seaweed Salad 	13,5€
Roasted Octopus with Pimentón de la Vera Parmentier 	S/M

Meats

Grilled Pork Chops with French Fries and Green Sauce or Spicy Mojo Picon 	A/M
Iberian Pork Shoulder with Wedge Potatoes and Mojo Picon Sauce 	19,5€
T-bone Steak with French Fries and Padrón Peppers	A/M
Whole Slow-Cooked Knuckle of Pork in its Own Juices with Small Potatoes	16,5€

Recommendations

In our restaurant, we offer weekly specials not listed on the menu. Please inquire with our staff for more information



Gourmet Menú

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Our desserts

Homemade Fig Marmalade Cheesecake  	6,5€
Homemade Carrot Cake    	6,5€
Pineapple Ravioli with Lemon Mousse and Coconut Milk  	6€
Homemade Grandmother's Cake  	6€
Ask about our off-menu desserts	6,5€

Child food

Breaded Chicken Breast with Potatoes  	9,5€
Spaghetti with Tomato Sauce 	9,5€
Ham Croquettes with French Fries   	9,5€
Chicken Nuggets with French Fries      	9,5€
French Fries with Egg 	9€



Child and desserts

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Beers and sodas

	 Caña	 Copa	 Maceta		
Cruzcampo	2,0€	2,5€	3,2€	Sparkling water	3,25€
Radler	2,0€	2,5€	3,2€	Pepsi	2,5€
Cruzcampo Sin alcohol	2,0€	2,5€	3,2€	Pepsi Max	2,5€
				Pepsi Max Zero	2,5€
				Kas de naranja	2,5€
				Schweppes Limón	2,5€
				Aquarade	3,0€
				Lipton	3,0€
				Tinto de verano (homemade)	3,5€
				Tónica /Sprite	3/2,5€
				Tinto de verano La Casera sin alcohol	2,7€
				Mosto	3,0€
				Caffee	Takeout 1,7€ For here 1,6€
				Infusion or tea	Takeout 1,8€ For here 1,7€

Wines

Red wines	Wine Glass	Bottle
Vino de la casa Ribera	3,25€	18€
Vino de la casa Rioja	3,25€	18€

White wines	Wine glass	Bottle
Aura Verdejo	3,25€	18€
Fino Eléctrico	1,9€	13€
Nekora Frisante	3,25€	18€

Bread service
Bread service (suitable for celiacs)

1,5€
2€

Only "regañás"

2,5€

Drinks

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Vinos Tintos

<u>• D.O RIBERA DEL DUERO</u>	<u>UVA</u>	<u>BOTELLA</u>
Matarromera Crianza	Tempranillo	32.00 €
Vizcarra Crianza	Tempranillo	21.00 €
Lleiroso Crianza	Tempranillo	23.00 €
Melior 9 "Matarromera"	Tempranillo	19.00 €
Misiva	Tempranillo	19.00 €
<u>• D.O DE LA MANCHA</u>		
Finca La Antigua Syrah	Syrah	19.00 €
Claus	Tempranillo	18.00 €
<u>• D.O EXTRAMADURA</u>		
Habbla del Silencio	Tem/Syrah/ C. Sauvignn	20.00 €
<u>• D.O JUMILLA</u>		
Juan Gil Amarillo	Monastrell	19.00 €
Juan Gil Plata	Monastrell	22.00 €
<u>• D.O TORO</u>		
Flor de Vetus	Tinta Toro	20.00 €
Orot	Tinta Toro	20.00 €
<u>• D.O CIGALES</u>		
Valde Los Frailes Crianza "Matarromera"	Tempranillo	19,90 €
<u>• D.O MALAGA-SIERRA DE MALAGA</u>		
Los Aguilares	Temp/Garnacha/Syrah	20.00 €
Pinot Noir	Pinot Noir	45.00 €
<u>• PAGO FLORENTINO</u>		
Pago Florentino "Arzuaga"	Cencibal	23.00 €
<u>• RIBERA DE QUESLES</u>		
Guelbenzu	C. Suavignon/Graciano/Siryah	18.00 €
<u>• D.O RIOJA</u>		
Bujanda	Tempranillo	18.00 €
Tunante de Azabache	Tempranillo	18.00 €
Lan- D 12	Tempranillo	20.00 €
Carlos Moro	Tempranillo	28.00 €

Nuestros Vinos

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Nuestra Solera

• D.O MONTILLA-MORILES	UVA	BOTELLA	COPA
Fino en rama "Los Naranjos"	P. Ximenez	12.00 €	1.90 €
Fino C.B "Alvear"	P. Ximenez	12.00 €	1.90 €
Fino "Cebolla"	P. Ximenez	16.00 €	2.10 €
• D.O MARCO DE JEREZ			
Oloroso Alfonso	Palomino Fino	19.00 €	4.00 €
• D.O JEREZ-XEROS-SMERRY			
Don Pablo Amontillado	Palomino	21.00 €	4.00 €
Don Pablo Oloroso	Palomino	21.00 €	4.00 €
• CORDOBA D.O M-MORILES			
Ximenum 4 Generaciones	P. Ximenez	23.00 €	

Vinos Blancos

• D.O RUEDA			
José Pariente	Verdejo	22.00 €	
Flor de Vetus	Verdejo	19.00 €	
Aura	Verdejo	18.00 €	
Aura	Sauvignon Blanc	19.00 €	
• D.O RIAS BAIXAS			
Viña Caeira "Carlos Moro"	Albariño	22.00 €	
• D.O RIBEIRO			
Camiño Dos Faros	Treix/Torrontes/Palomino	20.00 €	
Habla de ti	Extremadura	20.00 €	
• PAGO FLORENTINO			
Pago Mota "Arzuaga"	Chardonnay	18.00 €	
• VINO MESA			
Fan D. Oro "Arzuaga"	Chardonnay	24.00 €	

Nuestros Vinos

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