



STARTERS

BREAD STICK WITH RUSSIAN SALAD AND ANCHOVY {Marinera}	2.00
RUSSIAN SALAD {Ensaladilla Rusa}	2.70
SEAFOOD SALAD {Ensaladilla de Marisco}	3.30
ROASTED OCTOPUS {Pulpo al horno}	3.00
SALMON ROLL {Rollito de salmón}	4.00
FRIED PRAWN IN BATTER {Caballito}	1.80
FRIED MUSSEL IN BATTER WITH BECHAMEL {Mejillón tigre}	1.80
LOCAL PORK, HAM AND CUTTLEFISH CROQUETTE {Croquetas de chato, jamón y sepia}	2.20
SPINACH, HAM AND PARMESAN CHEESE DUMPLING {Empanadilla de espinacas, jamón y parmesano}	2.20
SMALL SPANISH OMMELETTE, FOUR CHEESES AND QUAIL EGG {Delicia de patata}	3.50
FRIED POTATO NEST, MUSHROOM, HAM, CHEESE AND QUAIL EGG {Nido de patata}	4.00

**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT OR ALLERGY, PLEASE
LET YOUR SERVER KNOW. WE WILL DO OUR VERY BEST TO ACCOMMODATE
YOU.**

BEEF, "BOLETUS" MUSHROOM & CHEESE CREPE (CREPE DE TERNERA)	5.50
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CHICKEN SPICY ROLLED FAJITA (FAJITA DE POLLO)	4.50
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SALAD

HUERTANA: FRESH TOMATO, OLIVES AND SALTY CURED TUNA.	14.00
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TOGO: GEM LETTUCE, TUNA, ASPARAGUS AND MORRON PEPPERS	14.00
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TOAST

SALMON, TOMATE AND CAMARELIZED ONION TOAST (TOSTA MORATALLA)	6.50
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SOBRASSADA AND CHEESE TOAST (TOSTA MALLORQUINA)	5.00
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GOATS CHEESE & TOMATE JAM (TOSTA DIVORCIO)	5.50
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PORK SIRLOIN WITH REDUCTION OF PEDRO XIMENEZ WINE, AUBERGINE, PATE AND ONION (TOSTA TOGA)	6.50
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"SERRANO" HAM AND TOMATO (CATALANA)	5.00
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MINI BURGUER

ANGUS BEEF	3.50
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SANDWICH & SMALL SANDWICH

CREATE YOUR OWN SANDWICH WITH OUR INGREDIENTS: TUNA, ANCHOVIES, VEGETABLES, PORK LOIN, CHICKEN, HAM, BACON, SAUSAGE, MAYO, KETCHUP, CHEESE....

MEAT

LOCAL PORK SKEWER (BROCHETA DE CHATO)	5.00
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"PRESA" IBERICO PORK MEAT WITH "NIKEI" SAUCE	25.00
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ENTRECOT MATURED BETWEEN 30 AND 40 DAYS	35.00
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DESSERT

ASK OUR STAFF ABOUT OUR HOME-MADE DESSERT.	FROM 3.50
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THERE IS GLUTEN FREE DESSERT TOO.

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SHARING PLATES (DEPENDS ON THE SIZE)

PARMESAN CHEESE AND FRIED ALMONDS

YOUNG ELVER, SHRIMP AND GARLIC

(Saltado de gulas)

DEEP FRIED OR GRILLED SQUID

(Calamar a la andaluza o plancha)

"BOLETUS" MUSHROOM, ONION AND WALNUT

(Saltado de boletus)

SCRAMBLED EGG, MUSHROOM, PRAWNS AND "TRIGUEROS" ASPARAGUS

(Revuelto de trigueros, CHAMPIÑON Y GAMBA)

ZARANGOLLO- SCRAMBLED EGG WITH ZUCCHINI

(ZARANGOLLO)

SPICY POTATOES BRAVAS

(PATATAS BRAVAS)

SMOKED HAM WITH BLACK PEPPER, OLIVE OIL AND LEMON DRESSING

(JAMÓN AL PADO)

SCRAMBLED EGG, POTATOES AND HAM

(HUEVOS ROTOS CON JAMÓN)

PORK SIRLOIN WITH REDUCTION OF PEDRO XIMENEZ WINE

(SOLOMILLO DE CERDO AL PX)

BY UNITS

ROASTED SCALLOP, BECHAMEL AND CHEESE

(Vieira gratinada)

4.00

STUFFED AUBERGINE WITH BEEF BOLOGNESE AND CHEESE

(Berenjena rellena de morisco y jamón ahumado)

4.50

ARTTICHOKES WITH REDUCTION OF PEDRO XIMENEZ WINE

(Alcachofas al Pedro Ximenez)

3.00

STUFFED MUSHROOM WITH LOCAL PORK MEAT

(Champiñon relleno de secreto ibérico)

3.00

PIECE OF SIRLOIN PORK, BACON AND RANCH SAUCE OR HONEY MUSTARD SAUCE

(TACO DE SOLOMILLO IBERICO, BACON Y SALSA RANCHERA O MIEL Y MOSTAZA)

3.50

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