

LA SASTRERÍA



COLD DISHES

· SEASONED BLACK OLIVES	3,00 €
· IBÉRICO HAM	17,00 €
· MANCHEGO CHEESE	8,00 €
· TOASTED BREAD WITH EGGPLANT CAVIAR AND IBÉRICO HAM	4,00 €
· CANTABRIAN ANCHOVY WITH TOMATO (2 PIECES)	5,00 €

SOUPS

· CONSOMÉ	8,00 €
· ONION SOUP AU GRATIN	12,00 €
· MADRID STYLE TRIPE	12,00 €
· "CHORIZO" SAUSAGE IN CIDER	9,00 €
· SNAIL IN SAUCE	10,00 €

SALADS

· "ESCALIBADA" WITH VENTRESCA	12,50 €
· TOMATO WITH CHAPLAIN FISH	13,00 €
· GOAT CHEESE AND NUTS	12,50 €

PAELLA

· "A BANDA" (SEAFOOD)	16,00 €
· SEÑORET (SEAFOOD)	17,50 €
· CREAMY WITH COD AND ARTICHOKE	17,50 €
· SEAFOOD (MARISCO)	20,00 €
· "FIDEUÁ" PASTA WITH SEAFOOD	20,00 €
· MEAT AND VEGETABLES	15,50 €
· CHICKEN AND CHICKPEAS	16,00 €
· WITH MOUNTAIN CHARCUTERIE	17,50 €

DESSERT

· LEMON CAKE	8,50 €
· BLACK CHOCOLATE CAKE	7,00 €
· PUFF PASTRY WITH CREAM AND APPLE	6,50 €
· "MANTECADO" ICECREAM WITH ORANGE AND GRAND MARNIER	6,50 €
· LEMON SORBET WITH "CAVA"	6,00 €

HOT DISHES

· HAM AND CHICKEN CROQUETTE	2,00 €
· TEMPURA COD	14,00 €
· HOMEMADE POTATOES FRIES WITH "SALSA BRAVA" SAUCE	7,50 €
· VEAL "PEPITO" WITH EGGPLANT	8,00 €
· ARTICHOKE FLOWER WITH PARMESAN CHEESE CREAM	8,00 €
· SCRAMBLED EGGS WITH COD AND POACHED ONION	10,50 €
· BABY FAVA BEANS WITH HAM AND QUAIL EGGS	13,50 €
· CRUNCHY WITH CAMEMBERT CHEESE, "SOBRASADA" AND HONEY	4,00 €
· TELLINS	15,00 €
· ANDALUSIAN STYLE "BAHÍA" SQUID	20,00 €
· GRILLED "BAHÍA" SQUID	20,00 €
· ANDALUSIAN STYLE "CHOPITOS" (BABY SQUID)	13,00 €
· SAUTEED CRAYFISH	17,00 €
· SAUTEED GOATLING SWEETBREAD	15,00 €

FISH

· GRILLED SEABASS WITH GULAS AND VEGETABLE	19,00 €
· FISH FROM THE FISH MARKET	S/M
· SQUID IN ITS INK WITH WHITE RICE	17,50 €

MEAT

· ÁVILA SIRLOIN STEAK	23,00 €
· VEAL'S TAIL	19,00 €
· DUCK CONFIT WITH PEDRO XIMÉNEZ	18,00 €
· GOATLING CHOPS	18,00 €
· FRIED EGGS WITH POTATOES, "CHISTORRA" SAUSAGE AND HAM	15,00 €

· BREAD	1,00 €
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VAT INCLUDED

List of food allergens at customers' disposal

Reservations – 965 203 174 @lasastrieriarestaurante