

**BAR**

|  | <b>TAPA</b> | <b>PLATE</b> |
|--|-------------|--------------|
| BOQUERONES EN VINAGRE <b>Fresh anchovies in vinegar</b>  | \$170       | \$315        |
| ANCHOAS DEL CANTÁBRICO EN ACEITE DE OLIVA<br><b>Anchovies, from the catabrian sea, in olive oil</b>                        | \$170       | \$315        |
| MATRIMONIO "Marriage" - both kinds of anchovies  | \$170       | \$315        |
| ENSALADILLA RUSA<br><b>Spanish potato salad with hard-boiled egg, bonito tuna, Olives, veggies and homemade mayonnaise</b> | \$90        | \$155        |
| OLIVAS ALIÑADAS <b>Marinated olives</b>  |             | \$70         |

**PLATES**

|   | <b>TAPA</b>  | <b>PLATE</b> |
|---|--------------|--------------|
| JAMÓN IBÉRICO DE BELLOTA GUIJUELO<br><b>Iberian ham from acorn-fed, black-footed pigs from Guijuelo</b> | \$460 (40gr) | \$800 (80gr) |
| JAMÓN SERRANO HUNGARO 24 MESES (90 GR)<br><b>Hungarian serrano ham 24 months</b>                        |              | \$420        |
| TABLA DE QUESOS MANCHEGO 12 MESES (130 GR)<br><b>12 month cured manchego cheese plate</b>               |              | \$310        |
| TABLA DE QUESOS IBERICOS (130 GR)<br><b>Assorted iberian cheeses plate</b>                              |              | \$350        |

## AS ALWAYS

|   | TAPA          | PLATE         |
|---|---------------|---------------|
| CROQUETAS DE JAMÓN Iberian ham croquettes   | \$95 (4Pzas)  | \$165 (8Pzas) |
| PIMIENTOS DE PADRÓN<br>Padrón peppers, small green peppers, some spicy, some not          |               | \$195         |
| PIMIENTOS DE GERNIKA<br>Gernika peppers, small green peppers, not spicy                   |               | \$195         |
| TORTILLA DE PATATAS Spanish potato omelette   |               | \$225 (600gr) |
| CHISTORRA DE NAVARRA<br>Grilled cured pork sausage from navarre                           | \$90 (85gr)   | \$175 (170gr) |
| SALTEADO DE TXITORRA CON PIMIENTOS Y PAPAS<br>Sautéed chistorra with peppers and potatoes |               | \$225         |
| CHORICITOS A LA SIDRA Chorizo sausages in cider sauce                                     | \$140 (100gr) | \$275 (200gr) |
| GAMBAS AL AJILLO Shrimps with garlic  | \$150 (75gr)  | \$300 (150gr) |
| GAMBAS AL AJILLO CON JUDIONES<br>Shrimps with garlic and white beans                      | \$150 (90gr)  | \$300 (180gr) |
| MORCILLA BURGOS Blood sausage from burgos   |               | \$230 (120gr) |
| MORCILLA DE ARROZ Rice blood sausage  |               | \$160 (120gr) |
| CALAMAR A LA PLANCHA Grilled squid  |               | \$260 (250gr) |
| CALAMARES ANDLUZA Andalusian squid  |               | \$260 (250gr) |
| PULPO GALLEGA<br>Galician-style octopus, with potatoes, paprika and olive oil             |               | \$455 (250gr) |
| PULPO A LA PLANCHA Grilled octopus  |               | \$355 (200gr) |

## SALADS

|  | TAPA | PLATE |
|--|------|-------|
| TOMATES ALIÑADOS<br>Dressed tomatoes with oregano from la Palma and olive oil                                | \$65 | \$110 |
| BONITO CON COGOLLOS DE TUDELA Y PIMIENTO ASADO<br>Bonito tuna with tudela lettuce hearts and roasted peppers |      | \$280 |
| ESCALIVADA Roasted eggplant and red pepper with olive oil  |      | \$145 |
| ESCALIVADA CON BOQUERON O ANCHOA<br>Escalivada with anchovies or fresh anchovies in vinegar                  |      | \$290 |

## GRANDMA'S

|   | TAPA  | PLATE |
|---|-------|-------|
| LENTEJAS Lentils with chorizo, bacon and blood sausage                  |       | \$175 |
| CALLOS A LA MADRILEÑA<br>tripe with tomatoes, chorizo and blood sausage | \$110 | \$215 |
| ALBONDIGAS<br>Meatballs in tomato sauce with rice or fried potatoes     |       | \$205 |

## EXTRA

|                                    | RACIÓN |
|------------------------------------|--------|
| SALSA ALLI I OLI Garlic mayonnaise | \$40   |
| SALSA BRAVA Spicy tomato sauce     | \$40   |
| MAYONESA CASERA Mayonnaise         | \$40   |

## EXTRA BREAD

|                                  |      |
|----------------------------------|------|
| 1ER PANERA 1 <sup>st</sup> bread | \$00 |
| PANERA EXTRA extra bread         | \$30 |

## MEAT

|   | PLATE  |
|---|--------|
| CARRILLERA ESTOFADA CON PAPAS FRITAS (200GR)<br>Cheek stew with fried potatoes                | \$290  |
| LECHON CONFITADO (150 GR) Suckling pig confit   | \$360  |
| POLLO AL AJILLO (160 GR) Chicken with garlic and fried potatoes                               | \$180  |
| SOLOMILLO CABRALES (200 GR)<br>Sirloin steak with cabrales cheese sauce                       | \$345  |
| SOLOMILLO A LA PLANCHA CON PAPAS FRITAS (200 GR)<br>Grilled sirloin with fried potatoes       | \$345  |
| SECRETO IBERICO (200 GR) Iberic secret  | \$385  |
| TXULETON (1,050 GR) CON PAPAS FRITAS<br>Boneless rib eye steak (1,050 gr) with fried potatoes | \$1680 |
| CON PIMIENTOS DEL PIQUILLO With piquillo peppers  | \$1790 |

## SEAFOOD

## CHECK THE BLACKBOARD

### POTATOES

|  | PLATE |
|--|-------|
| BRAVAS Fried potatoes with spicy brava sauce   | \$175 |
| HUEVOS ROTOS fried potatoes with fried eggs  | \$115 |
| HUEVOS ROTOS CON JAMÓN SERRANO<br>Fried potatoes, fried eggs and serrano ham                         | \$210 |
| HUEVOS ROTOS CON SOBRASADA<br>Fried potatoes, fried eggs and cured pork sausage                      | \$175 |
| HUEVOS ROTOS CON TXISTORRA<br>Fried potatoes, fried eggs and Grilled cured pork sausage from navarre | \$175 |
| HUEVOS ROTOS CON GULAS<br>Fried potatoes, fried eggs and elver                                       | \$175 |

| <b>MONTADITOS, OVER A SLICE OF BREAD</b>   | <b>PIECE</b> |
|--|--------------|
| QUESO CREMA, SALMON Cream cheese and salmon  | \$115        |
| PIMIENTO ASADO CON BOQUERÓN<br>Roasted red pepper with fresh anchovy                           | \$105        |
| BRIE CON MERMELADA DE CEBOLLA ROJA<br>Brie cheese with red onion jam                           | \$100        |
| SOLOMILLO CON BRIE Sirloin steak with brie cheese  | \$115        |
| SOLOMILLO CON CEBOLLA POCHADA<br>Sirloin steak with poached onion                              | \$110        |
| LOMO ADOBADO CON QUESO Marinated pork loin with cheese   | \$95         |
| CHORIZO A LA SIDRA Chorizo sausages in cider sauce   | \$90         |
| MORCILLA CON PIMIENTO DE PADRÓN<br>Blood sausage with padrón pepper                            | \$95         |
| SOBRASADA CON MIEL O QUESO<br>Cured pork sausage from mallorca with honey or cheese            | \$95         |
| <b>PULGUITAS, SMALL GREAD WITH</b>   | <b>PIECE</b> |
| JAMÓN SERRANO CON PA AMB TOMÁQUET<br>Serrano ham in tomato spread bread                        | \$90         |
| SOLOMILLO CON QUESO BRIE Y CEBOLLA POCHADA<br>Sirloin steak with brie cheese and poached onion | \$125        |
| SOBRASADA CON QUESO Y MIEL<br>Cured pork sausage from mallorca with honey and cheese           | \$95         |

**DESSERTS**

|   |       |
|---|-------|
| PA AMB XOCOLATA, OLI I SAL<br>Homemade chocolate with salt, olive oil and bread toasts          | \$115 |
| TORRIJA<br>Dried bread soaked in milk with vanilla, deep fried and covered with sugar and honey | \$100 |
| CREMA CATALANA Catalan cream  | \$105 |
| SOUFFLÉ DE CHOCOLATE Chocolate soufflé  | \$130 |
| TARTA DE SANTIAGO Almond cake from Galicia  | \$120 |

**HAVE YOU CHECKED THE BLACKBOARD?**

## DRINKS

### BEER

|   |       |
|---|-------|
| ZURITO – CLARA/ OSCURA<br>Small glass of light or dark draft beer | \$50  |
| CAÑA - CLARA/ OSCURA<br>Glass of light or dark draft beer         | \$70  |
| TARRO - CLARA/ OSCURA<br>Jar of light or dark draft beer          | \$105 |
| CORONA 0.0  | \$70  |
| XAMPU<br>Xampú glass of draft beer with lemon soda                | \$70  |
| ESTRELLA GALICIA Galician light beer                              | \$120 |
| 1906 Galician light beer  | \$120 |
| MAHOU Light beer from madrid                                      | \$115 |
| MAESTRA DUNKEL Dark beer from madrid                              | \$120 |

### JALEO DRINKS

|   | GLASS | JUG   |
|---|-------|-------|
| TINTO DE VERANO Red wine with lemon soda    | \$100 | \$335 |
| SANGRIA                                     | \$100 | \$335 |
| CALIMOCHO Coke and red wine                 | \$100 | \$335 |
| REBUJITO Tio pepe jerez wine and lemon soda | \$130 |       |

### APERITIFS

|                                      | GLASS | BOTTLE |
|--------------------------------------|-------|--------|
| VERMUT ROFES vermut from reus, spain | \$130 | \$770  |
| APEROL SPRITZ                        | \$210 |        |
| CAMPARI                              | \$130 |        |
| OLOROSO                              | \$130 |        |
| MANZANILLA SOLEAR                    | \$105 |        |

## **JALEO DRINKS**

|   |       |
|---|-------|
| <b>MULE</b>   | \$195 |
| Mezcal, cucumber, lemon juice, natural syrup, lemon soda and candied with salt.                   |       |
| <b>COLA DE ALACRAN</b>  | \$195 |
| Mezcal, natural macerated pineapple, lemon juice, natural syrup, lemon soda and a touch of Tajín. |       |
| <b>PASSION</b>  | \$195 |
| Mezcal, red fruits (strawberry, blackberry and raspberry), lemon juice, grenadine and lemon soda. |       |
| <b>XCU</b>  | \$195 |
| Mezcal, ginger, lemon juice, natural syrup and lemon soda.  |       |
| <b>GIN-TONIC CITRICOS</b>   | \$195 |
| Gin, orange twist, yellow lemon, green lemon and tonic water.                                     |       |
| <b>GIN-TONIC FRUTPOS ROJOS</b>  | \$195 |
| Gin, macerated red fruits (strawberry, blackberry and raspberry) and tonic water.                 |       |
| <b>SALMONCITO</b>   | \$195 |
| Gin, campari, grapefruit juice, tonic water and a slice of grapefruit.                            |       |
| <b>ORUJO TONIC</b>  | \$195 |
| Herb pomace, manzanilla solear, grapefruit twist and tonic water.                                 |       |
| <b>AGUA DE VALENCIA</b>   | \$185 |
| Vodka, gin, orange juice and a touch of cava.   |       |
| <b>PACHARAN JALEO</b>   | \$185 |
| Pacharán, orange juice, sugar and a touch of cava.  |       |



**WATER – SOFT DRINK**

|                               |      |
|-------------------------------|------|
| VICHY CATALAN 250ML           | \$80 |
| TOPO CHICO                    | \$55 |
| AGUA MINERAL                  | \$55 |
| AGUA NATURAL                  | \$55 |
| LIMONADA <b>Lemonade</b>      | \$65 |
| NARANJADA <b>Orangeade</b>    | \$65 |
| REFRESCOS <b>Refreshments</b> | \$70 |

**HOT DRINKS**

|   |       |
|---|-------|
| EXPRESS   | \$60  |
| EXPRESS DOBLE   | \$115 |
| CORTADO <b>Macchiato</b>                                      | \$65  |
| AMERICANO <b>American</b>                                     | \$70  |
| CAPUCHINO   | \$70  |
| LATTE   | \$70  |
| BARRAQUITO  | \$155 |
| <b>Coffee, milk, condensed milk, brandy and a lemon twist</b> |       |
| CARAJILLO CASA  | \$155 |
| <b>Coffee with brandy and a lemon twist</b>                   |       |
| CARAJILLO (EXPRESO - LICOR 43)                                | \$185 |
| TE <b>Tea</b>   | \$55  |

**LIQUEURS – 2 OZ**

|   |       |
|---|-------|
| ANIS <b>Anisette</b>  | \$140 |
| ORUJO – HIERBAS O BLANCO <b>Distilled liquor from galicia</b> | \$140 |