

Entrantes

STARTERS

MEDIA

ENTERA

Jamón Ibérico de Bellota (100g)

CURED IBERIAN ACORN-FED HAM

12,50

19,50

Caña de lomo ibérica de bellota (100g)

SLICED IBERIAN ACORN-FED PORK LOIN SAUSAGE

12,50

19,50

Queso añejo



MATURED CHEESE

9,50

15,50

Mojama de atún



CURED TUNA LOIN

15,50

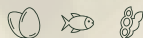
Ensalada mixta



MIXED SALAD

11,50

Ensaladilla de la casa



HOUSE POTATO SALAD

5,50

11,50

Boquerones en vinagre



PICKLED ANCHOVIES

7,50

12,50

Pimientos del Padrón



FRIED PADRÓN PEPPERS
'SOME ARE HOT, SOME ARE NOT'

6,50

10,50

Salmorejo cordobés (con huevo y jamón)



COLD CREAMY TOMATO SOUP SERVED WITH HAM AND HARD-BOILED EGG

5,50

11,50

Berenjenas fritas



FRIED AUBERGINES (EGGPLANT)

5,50

10,50

Croquetas caseras



HOMEMADE CROQUETTES

6,50

11,50

Flamenquín cordobés



BREADED PORK LOIN ROLL STUFFED WITH CURED HAM

13,50

De la huerta

FROM THE ORCHARD

Habitas finas con huevos fritos y jamón		14,50
BABY BROAD BEANS WITH FRIED EGGS AND HAM		
Alcachofas confitadas con jamón		14,50
ARTICHOKE CONFIT WITH CURED HAM		
Espinacas con garbanzos, huevos fritos y jamón	  	12,50
SPINACH WITH CHICKPEAS, FRIED EGGS AND CURED HAM		
Pisto casero con huevos fritos		12,50
SPANISH RATATOUILLE WITH FRIED EGGS		

Pescaíto frito

DEEP-FRIED FISH

		MEDIA	ENTERA
Boquerones	 	6,50	12,50
FRIED ANCHOVIES			
Pijotas	 	8,50	14,50
FRIED CODLING			
Bacalao	 	8,50	15,50
FRIED COD			
Choco	  	8,50	15,50
FRIED CUTTLEFISH			
Calamar fino	  		22,50
PREMIUM FRIED SQUID			

Mariscos y pescados

SEAFOOD AND FISH

Gamba blanca a la plancha o cocidas (200 gr)		22,50
WHITE SHRIMP (GRILLED OR STEAMED)		
Almejas finas marinera (250 gr)		21,50
SEAFOOD STYLE CLAMS		
Calamar fino plancha de potera	 	25,50
GRILLED LINE-CAUGHT SQUID		
Corvina plancha		18,50
GRILLED MEAGRE		
Pulpo a la gallega	 	22,50
GALICIAN-STYLE OCTOPUS		
Lomo de bacalao con tomate	 	18,50
COD LOIN WITH TOMATO SAUCE		
Revuelto de bacalao	  	14,50
SCRAMBLED EGGS WITH COD AND POTATOES		
Atún rojo plancha	 	24,50
GRILLED RED TUNA		
Tartar de atún rojo	      	24,50
RED TUNA TARTARE		
Cocochas de merluza	 	29,50
HAKE CHEEKS		

Carnes

MEAT

Rabo de toro con papas fritas



19,50

STEWED OXTAIL WITH FRENCH FRIES

Solomillo de cerdo ibérico plancha



18,50

GRILLED IBERIAN PORK FILLET STEAK

Presas ibérica plancha



21,50

GRILLED SHOULDER OF IBERIAN PORK

Chuletitas de cordero lechal plancha



19,50

GRILLED BABY LAMB CHOPS

Lomo bajo de rubia gallega madurado



26,50

GALICIAN BLONDE BEEF STEAK DRY AGED

Mollejas de cordero lechal



18,50

GRILLED MILK-FED LAMB SWEETBREADS

Postres caseros

HOMEMADE DESSERTS

Tarta de queso con frambuesa



6,50

RASPBERRY CHEESECAKE

Tocinillo de cielo



6,50

SPECIAL CRÈME CARAMEL

Brownie con helado



7,50

BROWNIE WITH ICE CREAM

Tarta de zanahoria



6,50

CARROT CAKE

Pastel cordobés



5,50

CÓRDOBA CAKE

Sorbete de limón



5,50

LEMON SORBET

Tarta imperial flambeada con anís



6,50

ALMOND SLICE FLAMBÉED IN ANISETTE

Servicio de pan

BREAD

1,50

Servicio de palillos

BREADSTICKS

0,40

I.V.A. INCLUIDO | VAT INCLUDED

Alérgenos / Allergens



GLUTEN
GLUTEN



HUEVOS
EGGS



PESCADO
FISH



CRUSTÁCEOS
CRUSTACEANS



CACAHUETES
PEANUTS



SOJA
SOYA



APIO
CELERY



LÁCTEOS
MILK



FRUTOS SECOS
NUTS



MOSTAZA
MUSTARD



SÉSAMO
SESAME



SULFITOS
SULPHITES



ALTRAMUCES
LUPINS



MOLUSCOS
SHELLFISH



TANINOS
TANNINS