



**TYPICAL "TAPAS" MENU AND CHARCOAL-ROAST CHICKEN**

**NIBBLES MENU FOR THE TABLE CENTRE AND INDIVIDUAL MAIN DISH**

CURED ACORN-FED PORK SHOULDER

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SEMI-CURED CHEESE IN OLIVE OIL

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HOMEMADE "MARINATED ESCABECHE" MUSSELS

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RUSSIAN POTATO SALAD WITH LANGOUSTINES

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"MOJETE" COD SALAD (SALT COD, FRESH RED TOMATO AND OLIVE OIL)

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PACKED CHUNK OF WHITE TUNA WITH HOMEMADE TOMATO

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FRIED CALAMARI

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SET MEAL

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**OUR CHARCOAL-ROAST CHICKEN WITH GARNISH  
(1/2 CHICKEN PER PERSON).  
WITH POTATOES WITH A SPICY TOMATO SAUCE "BRAVA"**

DESSERT

APPLE TART WITH VANILLA ICE CREAM

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DRINKS

DRAUGHT BEERS

RUEDA WHITE WINE (FENOMENAL)

CASTILIAN RED WINE (SOSPECHOSO)

MINERAL WATERS FROM MADRID

COFFEES AND TEAS.

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PRICE INCLUDING V.A.T.: 65€

**MENUS SERVED FROM MONDAY TO THURSDAY**

(FRIDAYS, SATURDAYS AND EVES OF BANK HOLIDAYS, 20% SUPPLEMENT)  
(MENUS OFFERED FROM JANUARY TO NOVEMBER. SPECIAL MENUS IN DECEMBER)