



ENGLISH



APPETIZERS

- GILDA BINILO [1] 2.90€

- COJONUDO BINILO [3, 5, 6, 10] 3.50€

Pani-puri stuffed with chorizo and apple curry, hummus and quail egg.

- FRIED PORK EAR SKEWER [5, 6, 8] 3.90€

With tamarind sauce and garlic *lactonesa*.

Gluten-free option.



FOR THE BAR AND THE TERRACE

- HALF PORTION OF ALMITAS DE SORIA WITH FRIED EGG CREAM [3, 5, 6] **10€**

Crispy pork crackling with *piparra* peppers and citrus zest.

- HALF PORTION OF PICKLED MUSSEL SALAD [2, 3] **10€**

- HALF PORTION OF ANCHOVIES WITH SEASONED TOMATO AND MANGO VINEGAR [4] **10€**

- HALF PORTION OF IBERIAN PORK BELLY WITH LONG RUSTIC BREADSTICKS [6] **10€**



COLD STARTERS

- PICKLED MUSSEL SALAD [2, 3] 17€
- ANCHOVIES WITH SEASONED
TOMATO AND MANGO VINEGAR
[4] 17€
- BEEF CARPACCIO WITH SEMI-CURED
CHEESE, GRATED TOMATO AND
STEAK TARTARE DRESSING [4] 18€



HOT STARTERS

- ALMITAS DE SORIA WITH FRIED EGG CREAM [3, 5, 6] **17€**

Crispy pork crackling with *piparra* peppers and citrus zest.

- BURGOS BLACK PUDDING WITH PIQUILLO PEPPER KETCHUP [3 PEOPLE] **14€**

- HAM CROQUETTES [7 PIECES (2€ PER ADDITIONAL PIECE) [1, 6] **15€**

- IBERIAN PORK BELLY WITH LONG RUSTIC BREADSTICKS [6] **16€**

Gluten-free option.

- FRIED DOGFISH WITH CITRUS MAYONNAISE [4, 6] **19€**



MAIN DISHES

- PASTRAMI BIKINI WITH CHEESE AND TARTAR SAUCE [1, 6, 7] 18€

- COLD BIKINI [3, 6, 7, 8, 9] 19€

Smoked salmon, wakame and grated egg salad.

- POTATO OMELETTE WITH ONION [3] 14€

- SEASONAL OMELETTE: WITH, VEGETABLE RATATOUILLE AND FRIED PIG'S EAR [3, 9] 17€

- KARAAGE CHICKEN, NAMASU [CARROT AND DAIKON SALAD] AND SWEET AND SOUR KIWI SAUCE [4, 8] 17€

- CONFIT LEEK [3, 5, 6, 7,] 17€

With coconut and leek cream, leek chips, pil-pil sauce and feta cheese.

Gluten-free option.



- HAMBURGER (THE CLASSIC ONE) [3, 5, 6, 7, 8] **17€**

Beef, cheddar cheese, gherkin, lettuce, tomato, rustic crystal bread. Served with chips.

- PEKING RIBS [6, 8] **20€**

Ribs with Asian barbecue sauce, our *pico de gallo* and smoked chipotle mayonnaise (mildly spicy).

- TROPICAL TACOS [6,10] **20€**

Five wheat tortillas accompanied by roast chicken with vegetables, orange, tropical pico de gallo, chipotle sauce and roasted pineapple.

Supplement of €0.50 for each additional wheat tortilla..

- MATURED DUCK MAGRET [1, 6, 8] **22€**

On smoked cauliflower purée, red fruit hoisin and lemon cream. Served with lamb's lettuce and orange salad.

Gluten-free option.



DESSERTS

- LEMON TART AND MERINGUE ICE CREAM [1,6] 7.50€

- SICILIAN PISTACHIO ICE CREAM [1, 6, 10] 7.50€

- KINDER ICE CREAM [1, 6, 10] 7.50€

- CHEESECAKE [1, 3, 6] 10€

Creamy cheesecake, ladyfinger sponge cake and quince jelly mousse.

Gluten-free option.

- APPLE TARTLET WITH PEACH JAM AND VANILLA ICE CREAM [3, 6, 10, 11] 10€

With apple and peach toffee, apple compote and Amaretto, vanilla ice cream and curry powder.

- BROWNIE, FIGS AND PANNA COTTA CITRUS [3, 5, 6, 10] 10€

Chocolate brownie, figs, orange panacotta and chocolate cream.



SUPPLEMENTS

BREAD SERVICE 2.50€

TERRACE SUPPLEMENT: €0,50€ PER
ORDERED ITEM

ALLERGENS

LACTOSE [1]

MOLLUSCS [2]

EGG [3]

FISH [4]

DAIRY PRODUCTS [5]

GLUTEN [6]

MUSTARD [7]

SOY [8]

SESAME [9]

NUTS [10]

SULPHITES [11]



WINES BY THE GLASS

- JAVIER SANZ (D.O. RUEDA) 3,00€/19,00€
(100% verdejo)
- CARABALLAS (ECOLÓGICO) (D.O. RUEDA) 3,50€/23,00€
(100% verdejo)
- LA VAL (D.O. RIAS BAIXAS) 3,20€/24,00€
(100% albariño)
- VAL DO GALIR (D.O. VALDEORRAS) 3,20€/24,00€
(100% godello)
- ARANO CRIANZA (D.O. RIBERA DEL DUERO) 3,00€/38,00€
(100% tempranillo)
- PRUNO CRIANZA (D.O. RIBERA DEL DUERO) 3,00€/22,50€
(tempranillo y cabernet sauvignon)



- VILLARRICA CRIANZA (D.O. CA.
RIOJA) 3,00€/19,00€
(100% tempranillo)
- CANTO 5 (D.O. RUEDA) 3,00€/16,00€
(verdejo y sauvignon blanc)
- CILLAR ROSADO DE SILOS (D.O.
RIBERA DEL DUERO) 3,50€/25,00€
(tempranillo)
- TORELLÓ BRUT RESERVA
(CORPINNAT,
PENEDES) 4,50€/33,00€
(xarel•lo, macabeo, parellada)
- CROFT TWIST FINO SPRITZ (D.O.
JEREZ-XÉRÈS-SHERRY Y
MANZANILLA) (PALOMINO
FINO) 3,00€/15,00€
- PEDRO XIMENEZ (D.O. JEREZ) 4,50€
- AMONTILLADO LUSTAU (D.O.
JEREZ) 4,00€
- PALO CORTADO LUSTAU (D.O.
JEREZ) 6,00€



DRINKS MENU

- SOLAN DE CABRAS WATER
0,5 2,50€
- SOLAN DE CABRAS WATER
0,75 3,50€
- SOLAN DE CABRAS SPARKLING
WATER 3,00€
- SOFT DRINKS 3,00€
- CAÑA MAHOU 3,00€
- CAÑÓN MAHOU 5,00€
- CAÑA MAESTRA 3,50€
- CAÑON MAESTRA 5,50€
- MAHOU RESERVA 3,50€
- o'o TOSTADA MAHOU 3,00€
- MAHOU GLUTEN FREE 3,00€



- CORONA BEER 3,50€
- CALIMOCHO 6,00€
- TINTO DE VERANO 6,00€



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