



ENGLISH

APPETIZERS

GILDA BINILO

2.90€



COJONUDO BINILO

3.50€

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



FRIED PORK EAR SKEWER

3.90€

With tamarind sauce and garlic lactonesa.

Gluten-free option.



MINI CROISSANT STUFFED WITH OSSY-BEEF STEW, ITS
SAUCE AND ROKKARI CHEESE

6€



HALF PORTIONS

ONLY AT THE BAR AND THE TERRACE

ALMITAS DE SORIA WITH FRIED EGG CREAM

10€

Crispy pork crackling with piparra peppers and citrus zest.



PICKLED MUSSEL SALAD

10€



ANCHOVIES WITH SEASONED TOMATO AND MANGO VINEGAR

10€



IBERIAN PORK BELLY WITH LONG RUSTIC BREAD STICKS

10€

Gluten -free option.



COLD STARTERS

PICKLED MUSSEL SALAD

17€



ANCHOVIES WITH SEASONED TOMATO AND MANGO
VINEGAR

17€



BEEF CARPACCIO WITH SEMI-CURED CHEESE, GRATED
TOMATO AND SEAK TARTARE DERESSING

18€



HOT STARTERS

ALMITAS DE SORIA WITH FRIED EGG CREAM

17€

Crispy pork crackling with piparra peppers and citrus zest.



BURGOS BLACK PUDDING WITH PIQUILLLO PEPPER KETCHUP [3 PEOPLE]

14€

HAM CROQUETTES [7 PIECES. (2€ PER ADDITIONAL PIECE)]

15€



IBERIAN PORK BELLY WITH LONG RUSTIC BREADSTICKS

16€

Gluten-free option.



FRIED DOGFISH WITH CITRUS MAYONNAISE

19€



MAIN DISHES

PASTRAMI BIKINI WITH CHEESE AND TARTAR SAUCE **18€**



POTATO OMELETTE WITH ONION **14€**



SOBRASADA AND SPICY HONEY OMELETTE **17€**



KARAAGE CHIKEN, NAMASU [CARROT AND DAIKON SALAD] AND SWEET AND SOUR KIWI SAUCE **17€**



LEEK CONFIT WITH ROMESCO SAUCE AND CURED CHEESE **15€**

Gluten-free option



HOMEMADE MEATBALLS WITH SHERRY SAUCE AND ROASTED CARROTS

18€



HAMBURGER [THE CLASSIC ONE]

17€

Beef, cheddar cheese, gherking, lettuce, tomato, rustic crystal bread.
Served with french fries.



RIGATONI BOLOGNESE

17€



PEKING RIBS

20€

Ribs with Asian barbecue sauce, our pico de gallo and smoked chipotle mayonnaise [midly spicy].



TROPICAL TACOS

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

22€

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

Gluten-free option.



TRADITIONAL CIDER HOUSE COD

23€

Fried cod with green peppers.



IBERIAN FEATHER

24€

With roasted potatoes



DESSERTS

CHEESECAKE

10€

Creamy cheesecake and quince chutney.



APPLE TARTLET

10€

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



FILLOAS

7.50€

Thin crepe with chocolate cream.



TORRIJA

9.50€

Brioche bread with tiramisu cream and vanilla ice cream.



ICE CREAM

LEMON PIE AND MERINGUE ICE CREAM

7.50€



SICILIAN PISTACHIO ICE CREAM

7.50€



KINDER ICE CREAM

7.50€



OUR COCTAIL PAIRING

APEROL SPRITZ

8.00€

Aperol, Cava, Soda

PASTRAMI BIKINI

ANCHOVIES

DUCK MAGRET

GRAMÓFONO

8.00€

Campari, Red Vermouth, Palo cortado, Soda

ALMITAS DE SORIA

FRIED PORK EAR SKEWER

BEEF CARPACCIO

OYSTER MARTINI

6.50€

Oyster gin, Dry Vermouth, Olive

GILDA BINILO

PICKLED MUSSEL SALAD

FRIED DOGFISH

MED GILMET

6.50€

Gin, Provençal herbs, Lime

COJONUDO BINILO

PEKING RIBS

KARAAGE CHICKEN

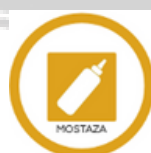
SUPPLEMENTS

BREAD SERVICE

2.50€

TERRACE SUPPLEMENT 0.50 € PER ORDERED ITEM

ALLERGENS



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

CANTÓ 5 [D.O. RUEDA]

3.00€/ 16.00€

Verdejo y sauvignon blanc

LA VAL [D.O. RIAS BAIXAS]

3.20€/ 24.00€

100% albariño

LA OLA [D.O. RIAS BAIXAS]

4.80€/ 28.00€

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€/ 25.00€**

Tempranillo y cabernet sauvignon

CILLAR ROSADO DE SILOS [D.O. RIBERA DEL DUERO]
3.50€/ 25.00€

Tempranillo

VILLARRICA CRIANZA [D.O. CA. RIOJA] **3.00€/ 19.00€**

100% tempranillo

TORELLÓ BRUT RESERVA [CORPINAT 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€**



MANZANILLA LUSTAU PAPIRUSA

3.80€

PEDRO XIMENEZ [D.O. JEREZ]

7.50€

Lustau San Emilio

PALO CORTADO [D.O. JEREZ]

6.00€

PALO CORTADO LUSTAU

5.80€

DRINKS MENU



AGUA SOLAN DE CABRAS 0,5	2,50€
AGUA SOLAN DE CABRAS 0,75	3,50€
AGUA SOLAN DE CABRAS CON GAS	3,00€
REFRESCOS	3,00€
COPA DE MAHOU	3,00€
CAÑÓN MAHOU	5,00€
COPA DE MAESTRA	3,50€
CAÑÓN MAESTRA	5,50€
MAHOU RESERVA	3,50€
o'o TOSTADA MAHOU	3,00€
MAHOU SIN GLUTEN	3,00€
CORONA	3,50€
CALIMOCHO	6,00€
TINTO DE VERANO	6,00€