

BINILO MENU



GILDA BINILO **2.90€**

With pastrami and semi-cured cheese.

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 available.

MINI CROISSANT **6.00€**

Stuffed veal stew, its sauce and ronkari cheese.

RUSSIAN SALAD **10.00/ 17.00€**

With pickled mussels.

ANCHOVIES **10.00/ 17.00€**

With seasoned tomato and mango vinegar.

BEEF CARPACCIO **18.00€**

With semi-cured cheese, grated tomato and steak tartare dressing.

ALMITAS DE SORIA **10.00/ 17.00€**

Crispy pork crackling with piparra peppers, citrus zest and fried egg cream.

BURGOS BLACK PUDDING **14.00€**

With piquillo pepper ketchup.

HAM CROQUETTES **15.00€**

Seven pieces. Two euros per additional piece.

IBERIAN BACON VEIL **10.00/ 16.00€**

With long rustic bread sticks.

Gluten-free option available.

FRIED DOGFISH **19.00€**

With citrus mayonnaise.

ROASTED PEPPERS **12.00€**

Peppers roasted in-house with extra virgin olive oil and toasted bread.

PASTRAMI BIKINI **18.00€**

With cheese and tartar sauce.

SPANISH OMELETTE **17.00€**

With sobrasada and spicy honey.

CONFITED LEEK **15.00€**

With romesco sauce and cured cheese.

Gluten-free option available.

CHEESE PLATTER **18.00€**

Served with toasted bread and quince sauce.

Gluten-free option available.

Half portions only available at the bar and terrace



DRINKS



WINES BY THE GLASS



ALLERGENS



MEETBALLS 18.00€

With sherry sauce and roasted carrots.

HAMBURGER [THE CLASSIC ONE] 17.00€

Beef, cheddar cheese, gherkin, lettuce, tomato, rustic bread.

Served with french fries.

CHICKEN BURGER YAM KHAI DAO 15.00€

Crispy chicken thigh bathed in nippoko sauce and Thai fried egg salad. Served with french fries.

UDON 17.00€

With Thai sauce, vegetable gizzards and vegetables.

PEKING RIBS 20.00€

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

TROPICAL TACOS 20.00€

Five wheat tortillas accompanied by roast chicken, tropical pico de gallo and pineapple chipotle sauce. Supplement of €0.50 per additional tortilla.

OCTOPUS 23.00€

With tetilla cheese parmentier and its juices.

TRADITIONAL CIDER HOUSE COD 23.00€

Fried cod with green peppers.

IBERIAN FEATHER CUT 24.00€

Served with roasted creole potatoes.

CHEESECAKE 10.00€

Creamy cheesecake with quince chutney.

APPLE TARTLET 10.00€

Miso caramel, apple compote and Amaretto, vanilla ice cream and curry powder.

CHEESE PLATTER 18.00€

Served with toasted bread and quince sauce.

Gluten-free option available.

FILLOAS 7.50€

Thin crepe with chocolate cream.

TORRIJA 9.50€

Brioche bread with tiramisu cream and vanilla ice cream.

LEMON CAKE AND MERINGUE ICE CREAM 7.50€

SICILIAN PISTACHIO ICE CREAM 7.50€

KÍNDER ICE CREAM 7.50€

BREAD SERVICE/ GLUTEN-FREE BREAD 2.50€



DRINKS



WINES BY THE GLASS



ALLERGENS