

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 KHAO 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