

COLD CUTS & CHEESE	1/2 Portion	One Portion
Jamón Ibérico <small>(O)</small> <i>Iberian ham</i>	11,90	21,80
Manchego Boffard Reserva <small>(GO)</small> <i>Manchego sheep's cheese</i>	10,90	20,80
Degustación de Ibéricos <small>(AGO)</small> <i>Iberian selection of cold cuts</i>	10,90	20,80
Degustación de Quesos <small>(GO)</small> <i>Spanish variation cheese</i>	10,90	19,80
Jamón Ibérico & Manchego <small>(GO)</small> <i>Iberian ham & Manchego sheep's cheese</i>	11,90	20,80
Pan – Bread <small>AF</small>		1,90
Ali-oli* <small>AF</small>		1,90
Olivas*		2,50
Pan con Tomate* <i>Bread with Tomato</i> <small>AF</small>		4,50

Iberian products come from “El Valle de Los Pedroches”

* Vegetarian ** Main dish

COLD TAPAS

Anchoas del Cantábrico _D	5,90
<i>Cantabrian anchovies with tomato</i>	
Boquerones en vinagre _D	6,50
<i>Anchovies in Vinegar</i>	
Mojama de atún _D	9,80
<i>Smoked Tuna</i>	
Melva con tomate _D	7,50
<i>Bonito with Tomato Salad</i> (White tuna breast)	
Salmorejo cordobés _{ACFO}	6,90
<i>Andalusian cold tomato puree with hard-boiled egg and iberian ham</i>	
Ensalada Mixta* _O	6,90
<i>Brotes verdes, tomate, pepino y zanahoria</i>	
Mix salad with tomatoes, carrots and cucumber	

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FISH - TAPAS

Tosta de Salmón con crema fresca de aguacates <small>ADFG</small>	9,90
<i>Toast with Lachs and Avocado Crème Fraîche</i>	
Calamares fritos <small>AR</small>	11,80
<i>Fried squids</i>	
Boquerones fritos <small>AD</small>	9,90
<i>Fried anchovies</i>	
Pulpo a la gallega <small>R</small>	13,90
<i>Octopus boiled with powder pepper, olive oil and maldon salt</i>	
Gambas al Pil Pil <small>BO</small>	10,90
<i>Shrimp with garlic, wine and parsley</i>	
Calamares a la plancha con su ensalada** <small>OR</small>	21,90
<i>Grilled squids with salad</i>	
Steak de atún rojo con ensalada de aguacate** <small>DN</small>	23,90
<i>Tuna steak with avocado salat</i>	

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MEAT - TAPAS

Chorizo al vino <small>o</small>	9,70
<i>Spanish chorizo cooked with white wine sauce</i>	
Croquetas caseras <small>ACGFO</small>	6,90
<i>Homemade croquette</i>	
Pinchos morunos de pollo con Cous-Cous <small>LA</small>	8,90
<i>Spiced chicken skewers with CousCous</i>	
Solomillo de cerdo con cebolla caramelizada <small>o</small>	8,90
<i>Pork tenderloin with Pedro Ximenez</i>	
Entrecot de ternera con su guarnición**	22,90
<i>Beef entrecot with Garrison</i>	
Rabo de toro al estilo cordobés** <small>LO</small>	23,90
<i>Stewed oxtail cordobés style</i>	

WITH EGGS – CON HUEVOS

Tartar Lola <small>ABCFLMOP</small>	13,90
<i>Chunks of Iberian Ham, gherkins, capers, spring onion and egg yolk marinated in soy sauce.</i>	
Tortilla de Patatas* <small>C</small>	8,50
<i>Spanish omelette</i>	
Tortilla Ibérica <small>CGO</small> <i>(con queso Manchego y jamón Ibérico)</i>	11,90
<i>Spanish omelette with Manchego cheese and Iberian ham</i>	
Tortilla Campera <small>C</small> <i>(con pimientos y chistorra)</i>	10,90
<i>Spanish omelette with chorizo and pepper</i>	
Huevos rotos con paletilla Ibérica y ralladura de Manchego** <small>CGO</small>	16,90
<i>Fried eggs served over fried potatoes, Manchego cheese and Iberian</i>	

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VEGETARIAN TAPAS

Patatas Bravas* <small>GLO</small>	6,90
<i>Crispy fried potatoes with two sauces</i>	
Berenjenas con miel de caña* <small>A</small>	7,50
<i>Eggplants with sugar cane honey (molasses)</i>	
Torrecita de queso de cabra y berenjena asada con reducción de balsámico de chocolate* <small>AGO</small>	10,90
<i>Tower of eggplant, goat cheese and balsamic chocolate</i>	
Alcachofas Salteados* <small>O</small>	6,90
<i>Sautéed artichokes</i>	
Pimientos del Padrón*	6,50
<i>Peppers from Padron (small green fried peppers)</i>	