

Tradición from a chef's perspective

Vitello "TOMATO"..... 11€

Lightly pickled Baby Gem hearts
with marinated anchovies6€

"Banderilla XL", Skewers of Sardines,
marinated³ ways and Pickled peppers.....4€

"San Simón" Cheese and basil Waffle
with confit tomatoes and olives.....9€

"Espinagada", Loin of pork
and vegetable pastry (2 pieces) 10€

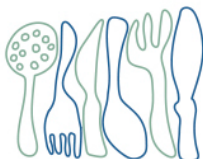
"Tigres", crumbed Octopus and
Scallop velouté (2 pieces)..... 10€

"Ropa Vieja", traditional meat
stew Croquettes (2 pieces)6€

Spanish Omelette with "Sobrasada"
and foam of Mahones cheese9€

Wood smoked beef tartar with foie gras custard.... 18€

El "Giussepito", Focaccia of Moorish spiced
foreloin of Iberico with "piquillo" peppers 17€

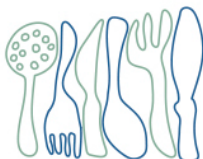


"Coca-Cristal", crackling toast

The Polyamory "Marriage", 3 anchovy, 3 ways	5€
Sliced pig's ear with "brava" sauce	5€
Beef Tartare with "Cecina" beef ham	5€
Vitello Tonnato	5€

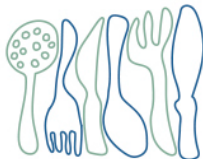
Main Courses

"Callos a la Madrileña", Veal's Tripe stew	15€
Oxtail cannelloni with Jerusalem artichoke veloute	19€
Grilled Octopus with "Romesco" and Leeks.....	21€
Loin of Sea Bass with a warm salad of potatoes and "ajada" dressing.....	22€
Rice in "Llauna" of Red Prawn and Squid (2 persons)	22€ p.p.
Beef rib braised slowly and glazed (2 persons)	25€ p.p.



Canteen's Tradition

"Gilda", anchovy, olive and pepper skewer.....	2€
Pickled Anchovies.....	8€
"Patatas Bravas", chunky chips with spicy sauce	7€
"Padrón" peppers.....	6€
Jar of fresh "Gazpacho" 300 ml. / 600 ml.	8€ / 14€
"Torrezno", crispy smoked confit pork's belly	11€
"Ensaladilla", creamy potato and tuna salad	7€
Large "Gordal" olives in a Moorish spice pickle.....	4€
Andalusian style crispy fried squid with saffron and lemon aioli.....	16€
Manchego cheese... with Quince Jelly	10€
"Mojama" of tuna with Mallorcan fried almonds.....	14€
Platter of cold cuts and sausages.....	15€
Platter of beef "Cecina" Ham	16€
Platter of Iberico Ham.....	19€
Basket of bread and Alioli	3€
Selection of sea food preserves seasoned our way.....	Check with our staff



Something Sweet...

An all time must... "Creme caramel"7€

Warm chocolate fondant with vanilla ice cream 8€

Traditional Rum Baba with Vanilla Chantilly
and blueberries (2 persons) 12€

Affogato Vanilla Ice Cream, "Dulce de Leche"
and espresso coffee6€

