

COFFEES & CHOCOLATES & INFUSIONS

Espresso, cortado or with milk	2.20€
Espresso Coffee double	2.50€
Capuccino <i>coffee with creamed milk and cocoa powder</i>	2.60€
Coffee bonbon <i>espresso coffee on condensed milk</i>	2.90€
Latte caramel <i>coffee with caramel, cream and creamed milk</i>	3.30€
Nutella Latte <i>coffee, Nutella, cream, creamed milk and cocoa</i>	3.65€
Viennese Coffee, <i>coffee with sugar and whipped cream</i>	3.30€
Carajillo <i>coffee with burnt Brandy</i>	4.50€
Irish double coffee <i>sugar, whiskey and whipped cream</i>	6.10€
Scottish burnt whisky coffee, <i>cream and vanilla ice cream</i>	6.50€
Sofraga <i>coffee with pomace cream and cream ice cream</i>	4.90€
Hot chocolate	2.65€
Colacao or Nesquik	2.50€
Infusions:	2.20€
Wake up breakfast <i>black tea</i>	
Imperial red tea <i>Pu-erth red tea, green tea and aromas</i>	
Cherry sencha green tea <i>green tea and cherry</i>	
Jasmine green tea <i>green tea, jasmine and aromas</i>	
White tea - <i>Pai Mu Tan white tea, low theine</i>	
Roiboos african cup <i>roiboos and aromas, theine free</i>	
Alexandra <i>dehydrated berries and hibiscus, theine free</i>	
Linden, camomile or mint	

* All products on this page are subject to a supplement of 0.30€ on the terrace.

GLASS OF WINE

WHITE WINES

Viña Calera Verdejo D.O. Rueda	3.20€
Cabra Loca Verdejo Arévalo	3.25€
Marqués de Vizhoja Albariño	3.20€
Mara Martín Godello D.O. Monterrei	3.50€
234 Chardonnay D.O. Somontano	3.60€
Marieta Albariño D.O. Rías Baixas semi-dry	3.60€
Satinela Semi-sweet D.O. Rioja	3.55€

ROSÉ WINES

Traslascuestas Rosado D.O. Ribera del Duero	4.10€
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SPARKLING & GENEROUS WINES

Mía Moscato Sparkling semi-sweet	3.50€
Yllera 5,5 Verdejo semi-sweet	3.60€
V22 Verdejo semi-sweet Arévalo	3.30€
Benjamín Brut Reserva Segura Viudas D.O. Cava	7.50€
Manzanilla La Guita Generous Palomino	3.60€
Fino Tío Pepe Generous Palomino	4.00€
Conde de la Cortina Sweet Pedro Ximénez	3.70€
Málaga Virgen Sweet Pedro Ximénez	3.80€
Gewürztraminer dulce <i>Bo. Enate D.O. Somontano</i>	5.90€
Tokaji Château Dereszla Aszú 5 Puttonyos Hungría	9.30€

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24.04.24

RED WINES

Sursum Corda Young Garnacha D.O. Cebreros	3.30€
Cebreros D.O.P Garnacha D.O. Cebreros	4.10€
Enate Cabernet-Merlot D.O.Somontano	3.60€
Arienzo Crianza Rioja D.O. Rioja	3.40€
Navajas Crianza D.O.Rioja	3.50€
Muga Crianza D.O. Rioja	6.00€
Valdubón Roble D.O.Ribera del Duero	3.50€
Baden Numen Roble D.O.Ribera del Duero	3.50€
Valdubón Crianza D.O. Ribera del Duero	4.10€
Baden Numen Crianza D.O. Ribera del Duero	4.75€
Emilio Moro D.O. Ribera del Duero	6.10€

VERMOUTH

Martini Rosso	4.20€
Martini Bianco	4.20€
Yzaguirre Red	4.20€
Yzaguirre White	4.20€
Petroni Red	6.10€
Petroni White	6.10€

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BEERS

Mahou 5 Estrellas <i>Barrel</i>	Caña 2.90€ / Glass 3.60€/ ½ 4.30€
Mahou 5 Estrellas Radler <i>Barrel</i>	Caña 2.90€ / Glass 3.60€/ ½ 4.30€
Mahou Tostada 0,0 <i>Barrel</i>	Caña 2.90€ / Glass 3.60€/ ½ 4.30€
Mahou Maestra <i>Barrel</i>	Caña 3.00€ / Glass 3.70€/ ½ 4.40€
Mahou 5 Estrellas 33 <i>cl</i>	3.75€
Mahou Mixta 33 <i>cl</i>	3.75€
1906 Estrella Galicia 33 <i>cl</i>	4.00€
San Miguel 0,0 33 <i>cl</i>	3.75€
Mahou 5 Estrellas Radler 33 <i>cl</i>	3.75€
Mahou 5 Estrellas Gluten Free 33 <i>cl</i>	4.20€
Mahou IPA 33 <i>cl</i>	4.30€
Mahou 0,0 Tostada 33 <i>cl</i>	4.00€
Mahou Maestra 33 <i>cl</i>	4.00€
Mahou Barrica Original 33 <i>cl</i>	4.90€
Alhambra Especial 33 <i>cl</i>	3.75€
Alhambra Reserva 1925 33 <i>cl</i>	4.30€
Alhambra Reserva Roja 33 <i>cl</i>	4.30€
Raíz Cuadrada Artesana Abulense 33 <i>cl</i>	4.80€

JUICES & SOFT DRINKS

Fresh Orange Juice <i>small</i>	2.55€
Fresh Orange Juice <i>large</i>	3.75€
Peach, pineapple or tomato juice	3.40€
Must <i>white</i>	3.40€
Soft drink <i>Coca Cola, Fanta lemon</i>	3.40€

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BREAKFAST & SNACKS

Timetable:

Breakfast: From opening time to 12:30 hours

Snacks: From 17:00 to 20:00 hours

COFFEE OR INFUSION +

Toast with extra virgin olive oil, tomato or marmalade Homemade apple sponge cake lemon or chocolate, chocolate neapolitan or traditional Spanish omelette	3.20€
Croissant with jam and butter (<i>plain or grilled</i>)	3.50€
Ham toast with extra virgin olive oil and tomato	5.40€
Pancakes (cream, chocolate, strawberry or caramel) 1pc 4.10€/2pcs 5.40€ Supplement exchange for Nutella 0.60 €	
Fresh orange juice <i>small</i> +	(suppl.) 1.60€
Fresh orange juice <i>large</i>	(suppl.) 2.30€















SWEET & SAVOURY

Toast with jam and butter, with extra virgin olive oil or with tomato	2.20€
Chocolate neapolitan or homemade apple sponge cake, lemon or chocolate	2.20€
Croissant with jam and butter (<i>plain or grilled</i>)	2.50€
Pancakes <i>with cream, chocolate, strawberry or caramel</i> 1 pc 3.20€ / 2 pcs 5.00€ Supplement exchange for Nutella 0.60€	
Toast of ham with extra virgin olive oil and tomato	5.00€
Fresh goat cheese toast <i>with thinly sliced turkey, pink tomato and walnuts</i>	8.90€
Avocado toast <i>with fresh goat cheese and cherry tomatoes</i>	8.90€

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** All gluten-free breakfasts and snacks are subject to a supplement of 1.00€.












APPETIZERS

- Patatas Bravas Sofraga Style with three sauces
Brava, Ali Oli and a Honey Mustard Sauce  8.95€
- Traditional 'Patatas Revolconas' with Pork Crackling 12.95€
- Seafood croquettes with a Cordoba style Salmorejo  13.10€
- Truffled Brioche Roll with thin slices of 'Bonnature' Ham and soft cheese  12.95€
- Airy bread rolls filled with roast Avila beef, chipotle mayo, pickles, confit "pomodorini" tomatos, rocket and local cured cheese 13.95€

- Toasted brioche with herb butter served with smoked salmon, guacamole, sour cream and trout caviar  13.95€
- Flautin XL Style bread with Andalusian style fried calamari with Kimchi souce  13.95€
- Chicken burger with a 150g patty, brie cheese, mushrooms and friseé lettuce  12.95€
- Classic beef burger with a 200g patty of local Avila beef in between a soft brioche bun, Iberian pork bacon, cured cheddar cheese and whisky sauce 13.95€

- Premium Avileña beef tenderloin Burger 150 grs. and Iberian secret, soft cheese, caramelised onion, pickle, rugula and sweet sauce 14.95€

- Vegan burger made with textured soy, local style bread buns, confit piquillo peppers, caramelized onions and rocket  12.95€
- Antequera airy bread rolls stuffed with slow braised ox tail, "tetilla" cheese and rocket  12.95€
- For the little ones:**
- Artisanal pizza with mozzarella cheese and 'Bonnature' ham  12.95€
- Classic burger with bacon, cheddar cheese and fries 12.95€

- Jam croquettes (6) and fries  10.90€
- Homemade breaded chicken tenders with Dijon mustard sauce and fries 14.95€


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*These dishes are served from 11 a.m. to kitchen closing time (ask your waiter)







STARTERS

Kidney beans <i>with slaughter meat</i>	9.95€
Croquettes nest  <i>boletus, iberian ham and garlic prawns</i>	15.95€
Free-range eggs with potatoes and Iberian ham 	17.95€
Foie nougat  <i>with raspberries and walnuts and raisins bread</i>	16.40€
Red tuna anti-salad  <i>with fried egg and crystal shrimps</i>	19.40€
French-style red tuna tartar  <i>with oil toast</i>	21.95€
Andalusian style jig squid  <i>with kimchi mayonnaise</i>	22.95€
Suckling lamb sweetbreads <i>sautéed with tender garlic</i>	27.00€
Anchovies from Santoña "00"  <i>with tomato carpaccio and oil toast.</i>	21.95€
Barraqueño and La Adrada cheese board  <i>selection of typical cheeses from Ávila with artisan jam and Santa Teresa's quince jelly</i>	22.95€
Our acorn-fed Iberian  <i>loin, salchichón and chorizo with grated tomato and extra virgin olive oil</i>	19.95€
Iberian field-fed cured ham 100 grs 	19.95€
Acorn-fed Iberian ham D.O Guijuelo 100 grs 	26.95€












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SALAD AND VEGETABLES

- Premium tomato salad  
tuna belly and local pickles 17.95€
- Montenebro cheese salad   
with caramelised onion, cured beef jerky, walnuts and Santa Teresa quince vinaigrette 16.95€
- Classic salad   
letucce hearts, tomato, avocado, asparagus, tuna, egg, marinated olives, corn and purple onion 15.95€
- Grilled vegetables
seasonal with extra virgin olive oil 15.95€

RICE & PASTA

- Calasparra rice with vegetables and boletus 17.40€
- A banda* rice with shrimp from Huelva and kimchi alioli 21.95€
     
- Boletus risotto with duck foie gras   17.95€
- Rice with grilled Avileña's T-bone steak 26.95€
- Iberian cheek cannelloni   
parmesan and truffle cream 23.40€

SEAFOOD


- Cod cheeks with pil pil sauce  
confited potatoes to rosemary and poached egg 22.95€
- Baked cod back with bilbaína sauce   21.95€
- Red tuna tataki     
wakame seaweed, chipotle mayonnaise and cured yolk 24.95€

Bread service 1.00€

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MEAT

Steak tartar  <i>of 'Avileña' veal tenderloin</i>	20.40€
Suckling lamb shoulder roasted in the traditional way 	29.95€
Roast suckling pig with confit potatoes 	26.95€
Grilled T-bone steak of 'Avileña' veal 700 grs. approx. 	29.40€
Grilled 60 days matured T-bone beef steak 1 kg approx. 	65.40€
Grilled entrecôte of 'Avileña' veal 	23.40€
Grilled sirloin of 'Avileña' veal  <i>with red wine sauce and seasonal vegetables</i>	24.95€
Suckling lamb chops  <i>with baked potatoes and grill oil</i>	26.40€
Acorn-fed Iberian pork loin  <i>with roasted potatoes with lemon, mushroom duxelles and Iberian ham</i>	23.40€

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HOMEMADE DESSERTS

Fine puff pastry cake, pastry cream and pippin apple accompanied by cinnamon ice cream		7.40€
Creamy cheesecake and artisanal red fruit jam		7.40€
Chocolate and walnuts brownie with vanilla ice cream		7.40€
Grandma's biscuit cake with hot chocolate sauce		6.95€
Tiramisú		6.95 €
Pomace cream ice cream		6.95€
Mango tart		7.40€
Natural fruit salad		6.95€
Ice Cream <i>chocolate, vanilla, Belgian cookie or tangerine</i>		5.95€

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FOOD ALLERGENS

