



CARTA TAPAS

GAZPACHO ANDALUZ

ENSALADILLA RUSA CON ATUN Y PULPO

HUEVOS FRITOS CON CHORIZO Y PANCETA AHUMADA

PULPO CON SALSA ROMESCO

FIDEUA NEGRA CON ALI-OLI GRATINADO

BOQUERONES EN VINAGRE

BOQUERONES FRITOS AL LIMON

ALBONDIGAS DE TERNERA

CROQUETAS DE ESPINACAS

POLLO AL CURRY

HAMBURGUESA DE TERNERA

TABLA DE IBÉRICOS: JAMÓN, CHORIZO, SALCHICHÓN Y QUESO

JAMÓN IBÉRICO

CALLOS CON GARBANZOS

ESTOFADO DE TERNERA CON ALCACHOFAS

JUDIONES CON FAISAN

REVUELTO DE SETAS Y AJETES

MACARRONES A LA CASTELLANA

MONTADO DE LOMO ADOBADO

CAZON FRITO EN ADOBO

MEJILLONES AL VAPOR

ALMEJAS A LA MARINERA

Santiago
Est. 1965



CALAMARES FRITOS

BACALAO CON TOMATE

TORTILLA ESPAÑOLA

CHOPITOS

TABLA DE QUESOS VARIADOS

GAMBAS AL AJILLO

LENTEJAS GUIADAS

PAELLA

PIMIENTOS RELLENOS DE CANGREJO

ALITAS DE POLLO GUIADAS

CARACOLES DE CAMPO

HUEVO FRITO CON PATATAS A LO POBRE

ENSALADA DE PULPO Y BOCAS DE MAR

GAMBAS COCIDAS 100GRS.

ENSALADA CON ATUN



TAPAS MENU

ANDALUSIAN GAZPACHO

RUSSIAN SALAD WITH TUNA AND OCTOPUS

FRIED EGG WITH CHORIZO AND SMOKED BACON

OCTOPUS WITH A ROMESCO (NUT AND PEPPER) SAUCE

BLACK NOODLE PAELLA (COOKED WITH GARLIC MAYONNAISE GRATIN)

FRESH ANCHOVIES MARINATED IN VINEGAR

FRIED ANCHOVIES WITH LEMON

BEEF VEAL MEATBALLS

SPINACK CROQUETES

CURRIED CHICKEN WITH RAISINS

BEEF BURGER

IBERIAN CHARCUTERIE BOARD: CURED HAM, CHORIZO, SALAMI AND CHEESE

IBERIAN CURED HAM FROM FREE-RANGE PIGS

TRIBE WITH CHICK PEAS

STEWED BEEF WITH ARTICHOKE

BIG WHITE BEANS WITH PHEASANT

SCRAMBLED EGGS WITH MUSHROOMS AND GARLIC SPROUTS

MACARONI CASTILLAN STYLE

MARINATED LOIN OF PORK

MARINATED FRIED DOGFISH

STEAMED MUSSELS

CLAMS IN WHITE WINE



FRIED SQUIDS

COD WITH TOMATO SAUCE

SPANISH OMELET

FRIED BABY SQUIDS

CHEESE BOARD

GARLIC FRIED PRAWNS

PAELLA RICE WITH A VARIETY OF INGREDIENTS

SWEET PEPPER WITH CRAB

CHICKEN WINGS IN SAUCE

FRESH SNAILS IN SAUCE

POOR MAN'S POTATOES WITH FRIED EGG

OCTOPUS SALAD WITH CRAB CHUNKS

PRAWNS

TUNNA SALAD