

## DISH OF THE DAY

Ask our Staff

**GRILLED MENU** (Min 2 pers.)..... 20,00€

**STEW MENU** Spanish style (WEDNESDAY)..... 20,00€

*\*It includes a salad, bread and one drink.*

## SATURDAYS

**FULL STEW MENU** ..... 27,50€

*\*It includes a salad, bread, wine or beer, dessert and coffee.*

## SALADS

**FRESH LEAVES SALAD** ..... 9,50€

*(Fresh soft leaves, seasonal tomato, fresh and soft red onion)*

**TOMATO SALAD** ..... 12,50€

*With tomato from our fields, from the surroundings of Denia*

*(Seasonal tomato, slices of smoked salmon, candied garlic and prunes)*

**SPINACH SALAD** ..... 12,50€

*Spinach from Murcia's garden.*

*(Baby spinach leaves, blue cheese, nuts and bacon)*

## HAVE A SMALL BITE

**COLD SEASONAL SOUP** gazpacho, salmorejo, vichyssoise..... 5,50€

*The Chef decides*

**OCTOPUS SALAD** Our own recipe ..... 18,00€

**ANCHOVIES FROM SANTOÑA** ..... 18,50€

*Of course, it is from Santoña*

**BEEF JERKY** "arbequina" olive oil and oregano ..... 19,50€

*Galician beef ham*

**PLATTER OF SPANISH CHEESE** ..... 18,50€

*100 % Spanish cheese from cow, goat and sheep milk*

**BRAISED CURED CHEESE** ..... 10,50€

*A Valladolid delicacy...*

**HOMEMADE CROQUETTES OF IBERIAN HAM** ..... 9,50€

*Just like the ones grandma use to make*

**FRESH ANCHOVY BERMEANA STYLE** ..... 13,50€

*We make them like in Bermeo, Vizcaia...Yummy, Yummy...*

**"BROKEN EGGS"** with chistorra, chorizo, morcilla or ham ..... 11,50€

*Spanish tradition...Choose the one you like more*

**HOMEMADE CHICKEN PATE**..... 9,50€

*Made with leek, dried plums and free range chicken*

**CHISTORRA FROM NAVARRA** ..... 8,00€

*The best ones...the ones from always...*

## FISHES

**CATCH OF THE DAY BILBAINA STYLE** ..... 22,00€

*Ask our Staff about the catch of the day*

**FISH FROM THE LOCAL MARKET PER KILO** ..... 42,00€/kg

*To share... The one that cut and distributes, is left with the best part...*

## OUR SPECIALTY ON THE GRILL

### T-BONE STEAK

**NEGRA AVILEÑA** ..... 42,50€/kg

**RUBIA GALLEGA** ..... 52,50€/kg

*Matured from 30 to 45 days*

*The Cheff suggests one kilo for two*

**BEEF SIRLOIN** ..... 21,50€

*From the top of the loin*

**PICAÑA** ..... 14,50€

*The lower part of the loin... Fibrous and rear...*

**BURGER FROM RUBIA GALLEGA CHOPPED** ..... 15,50€

*With fried onion, lettuce, tomato, cheese and fried egg, french fries and mustard*

**POULTRY CHICKEN** with honey and lemon ..... 14,50€

*Boneless chicken thigh...healthy... very healthy...*

**IBERIAN PORK FILLET** ..... 16,00€

*From our Spanish Iberian pork...*

### ANOTHER SPECIALTIES

**SUCKLING PIG** From the Segovia'a market ..... 24,00€

*Slow cooked for 3 h and another 20 min to make it crisp*

**CACHOPO FROM AVILANIAN BEEF** with iberian ham y and mealtd cheese ..... 14,50€

*We do it like in Asturias*

**STEAK TARTAR** ..... 21,50€

*From our beef sirloin*

### SIDE DISH

**FRENCH FRIES** ..... 4,90€

**SEASONAL PEPPERS** ..... 8,90€

### DESSERT

*Homemade*

**BACO'S WHIM** ..... 6,50€

*The whim from our God, sweet... very sweet*

**ICE CREAM** ..... 6,50€

*Homemade*

**HOMEMADE CAKES WITH ICE CREAM** ..... 6,50€

*The ones that momy do*

**FRESH FRUIT** ..... 5,00€

*The bread has a cost of 1,50€.*

*VAT included.*