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# TABLAS

## TO SHARE

	<i>Half</i>	<i>Portion</i>
Portion of 100% acorn-fed Iberian ham	15,90€	29,50€
Portion of cured meat. 80gr	11,15€	19,50€
Portion of Lacón (pork shoulder). 100gr	6,95€	11,90€
Cheese Platter   🍷	8,75€	15,50€
Assortment of Iberian meats   🍷	8,90€	16,75€
Smoked Fish Platter   🐟	8,90€	16,75€

# TOAST

## TASTY BITES

Foie with honey and truffle   🍷🍷	9,90€
Black pudding of burgos with cheese au gratin   🍷🍷	6,90€
Lacón (pork shoulder) with cheese au gratin   🍷🍷	8,40€
Sobrasada with honey and cheese au gratin   🍷🍷	7,20€
Smoked cod with roasted peppers   🍷🐟	7,90€
Smoked salmon with cream cheese   🍷🍷🐟	8,90€
Ibèrian ham with salmorejo   🍷	8,90€
Marriage with salmorejo   🍷🐟	9,90€

# NATIONAL CLASSICS

## AUTHENTIC TATES

Cordovan Salmorejo   0	5,50€
Spanish potato salad with bonito   0 0	10,50€
Prepared seasonal tomato	9,50€
Burrata with traditional Spanish pisto   0	11,20€
Asadillo manchego with smoked codfish   0	10,50€
Tortilla pincho   0	4,20€
Gildas (Unit)   0	2,50€
Anchovies in vinegar (Unit)   0	2,10€
Cantabrian anchovies (Unit)   0	2,60€
Galician empanada   0 0	5,60€
Rashers from Soria   0 0 0	6,90€
Ham croquettes   0 0	12,00€
Padrón peppers	4,50€

# DESSERTS

## SWEET MOMENTS

Cheesecake   0 0 0	5,50€
Egg pudding   0 0	5,90€
Tocino de cielo (Custard dessert)   0	5,90€
Chocolate cake   0 0 0	5,80€
Rice pudding   0	4,90€

# VERMUT

## FROM MADRID

### Zarro "De Grifo" (draught beer)

3,00€

*Aroma pronounced by its herbaceous notes. Intense taste, with bitter notes on the palate, due to the wormwood and cinchona.*

### El Chulapo

3,50€

*Aromas of mountain herbs with hints of nuts. In the mouth is fleshy, with an explosion of flavors, emerging flavors of thyme and juniper with hints of cardamom and ripe orange leaving a long finish.*

### Zecchini Madrid Edition

4,00€

*Essentially citrus and peach aromas, with hints of vanilla and white flowers, making it sweeter. Elegant taste, with good acidity, spice and a smooth bitterness.*

## OTHERS FROM THE LAND

### Yzaguirre

3,50€

*It is a sweet vermouth. In nose is intense, with notes of herbs and spices. In mouth is balanced, with a smooth bitter finish.*

### Petroni

4,50€

*Aromas of ripe fruits, vanilla and sweets. With a taste of balsamic, medicinal and spicy notes.*

### Martínez Lacuesta Reserva

5,50€

*Extra dry. Made by cold maceration of more than 20 plants and aromatic herbs. Floral aromas of chamomile and mint on a vanilla background.*

# BEERS

## FROM MADRID

### **Mahou clásica "de barril" (Keg beer)** 3,50€

*The classic of classics. Golden color, bright appearance and moderate body. It stands out for its smooth flavor and good balance in the mouth. Its aroma is lightly fruity, with floral tones of hops.*

### **Mahou 5 estrellas** 4,00€

*It stands out for its golden color. The result: a good taste balance that lingers on the palate. A beer with a creamy and consistent foam, with a characteristic, moderate and smooth flavor and a fruity aroma.*

### **Mahou 0,0 tostada** 4,00€

*Toasted color from the malts and with golden highlights. With dense and tasty foam. The aromas of hops consume this beer.*

## HANDMADE BEERS, FROM HERE TOO

### **Rubia "La Cibeles"** 4,50€

*A very light and refreshing Light Hybrid Pale Ale, with a certain aroma of floral hops and a slight citrus aftertaste. It is brewed with different varieties of hops, predominantly lion hops; and with one of the best waters in the world: Madrid water.*

### **Trigo Limpio "La Virgen"** 4,50€

*Version of the classic German Hefeweizen. The best brewer's yeast mixed with the patience and tranquility of a summer Sunday at the beach. Extremely refreshing, with banana and clove aromas. Naturally cloudy.*

### **Viejo Madrid "La Cibeles"** 5,00€

*Created in commemoration of the old beers that were brewed in Madrid more than 100 years ago. German Lager Helles style, its body is quite light, combined with a malty flavor that is not cloying*

### **IPA "La Virgen"** 5,50€

*IPA is our fresh hopped with citra and cascade hops for a citrusy and resinous flavor. Its intense hop flavor and malty balance make it a delight for the most demanding brewers.*

### **David's Ale "La Cibeles"** 5,50€

*Toasted beer David's Ale, as its name suggests, is a very personal revision of the Scottish style by master brewer David Castro. A beer to unleash the senses. Aromas of caramel and toffee, a characteristic that transfers to a sweetness in the taste, with traces of raisins and nuts. Very slightly hoppy and, therefore, not bitter at all.*

### **Morena "Morena" "La Cibeles"** 6,00€

*Brewed with a selection of roasted malts, top-fermenting yeast and low hopping. It has a very light body and mild flavors of coffee and cocoa. Naturally carbonated beer with a light foam crown. It has a slightly bitter taste.*

# WINES

## FORTIFIED WINES

	<i>Glass</i>	<i>Bottle</i>
Fino TÍO PEPE <i>Palomino</i>	3,50€	18,00€
Manzanilla SOLERA 1847 <i>Palomino fino, Pedro Ximénez</i>	3,50€	18,00€
Oloroso seco ALFONSO OLOROSO <i>Palomino fino</i>	4,00€	19,50€
Amontillado VIÑA AB <i>Palomino</i>	4,00€	19,50€
Palo cortado LEONOR 122 <i>Palomino fino</i>	6,00€	30,00€

## CAVAS & CHAMPAGNES

	<i>Glass</i>	<i>Bottle</i>
Cava Agustí Torelló Brut <i>D.O. CAVA. Xare-lo, Macabeo y Parelada</i>	6,50€	26,00€
Cava Agustí Torelló Rosé <i>D.O. CAVA. Xare-lo, Macabeo y Parelada</i>		28,00€
Mumm Cordon Rouge <i>D.O. CHAMPAGNE. Pinot Noir</i>		56,00€
Bollinger Special Cuvée <i>D.O. CHAMPAGNE. Pinot Noir, Chardonnay Pinot Meunier</i>		78,00€

## WHITE WINES

	Glass	Bottle
Frizzante Homenaje <i>D.O. NAVARRA. Chardonnay</i>	3,50€	18,00€
Blanco Nieva o Tres olmos <i>D.O. RUEDA. Verdejo</i>	3,50€	18,00€
Castiñeira <i>D.O. RIAS BAIXAS. Albariño</i>	4,00€	19,00€
Viña Pomal <i>D.O. RIOJA -Viura y Malvasía-</i>	4,00€	19,00€
Navaherreros <i>D.O. MADRID. Albillo y Macabeo</i>	5,00€	22,00€
Habla de ti <i>D.O. EXTREMADURA. Sauvignon blanc</i>		22,00€
Itsasmendi Txacoli <i>D.O. BIZKAIKO. Txakolina</i>		20,00€
Finca Río Negro <i>D.O. CASTILLA. Gewürztraminer</i>		23,00€
Casar de Burbia Godello <i>D.O. BIERZO. Godello</i>		21,00€

## RED WINES

	Glass	Bottle
Vilicus Crianza <i>D.O. RIOJA. Tempranillo</i>	3,50€	18,00€
El Lagar de Isilla roble <i>D.O. RIBERA DEL DUERO. Tinta del país</i>	4,00€	19,00€
Tagonius Roble <i>D.O. MADRID. Cabernet Sauvignon, merlot y Syrah</i>	3,50€	18,00€
Viernes de Godelia <i>D.O. BIERZO. Mencía</i>	4,00€	19,00€
Honoro Vera <i>D.O. JUMILLA. Monastrell</i>	3,50€	18,00€
Casar de Burbia <i>D.O. Bierzo. Mencía</i>		22,00€

## RED WINES

	<i>Bottle</i>
Camins del Priorat <i>D.O. PRIORAT. Bobal</i>	29,00€
Termes <i>D.O. UTIEL REQUENA. Bobal</i>	32,00€
30.000 Maravedies <i>D.O. MADRID. Garnacha</i>	23,00€
Abadía retuerta <i>D.O. CASTILLA Y LEÓN. Tempranillo, cabernet, merlot y syrah</i>	36,00€
Malleolus <i>D.O. RIBERA DEL DUERO. Tempranillo</i>	43,00€
Roda <i>D.O. RIOJA. Tempranillo</i>	46,00€

## ROSÉ WINES

	<i>Glass</i>	<i>Bottle</i>
Pavia <i>I.G.P. Casilla y León. Pinot Noir</i>	4,00€	19,00€
Chivite Las Fincas <i>D.O. MADRID. Garnacha</i>		21,00€
Seynu Rosé <i>D.O. PROVENZA. Syrah, Garnacha, Mouvedre y Cinsault</i>		25,00€

## SWEET WINES

	<i>Glass</i>	<i>Bottle</i>
Nectar PX <i>D.O. MONTILLA-MORILES. Pedro Ximénez</i>	3,50€	16,00€
Casta Diva "Cosecha miel" <i>D.O. ALICANTE. Moscatel</i>	6,00€	23,00€

**"And if you left wanting more,  
you can take home any morsels"**

*Check the prices of our products in store.  
\* Supplement of 8 euros per bottle corkage.*

*V.A.T included.*