

PLEASE ASK THE WAITER ABOUT YOUR INTOLERANCES OR TABOO FOODS FOR RECOMMENDATIONS DURING YOUR EXPERIENCE.

TO START	
WE ARE PASSIONATE ABOUT TRADITIONAL FLAVORS, WITH A TOUCH OF INNOVATION.	
LEON CURED BEEF (D.O.P.)	17,50 €
With a touch of virgin olive oil and toasted almonds.	
SPRING-CAUGHT "00" ANCHOVIES (*) FROM THE CANTABRIAN SEA Served with grated tomato and toasted bread.	20,00 €
ARTISAN CHEESE CART 🚳 🚯 Variety of cheeses.	23,50 €
CROQUETAS 8 PCS 🚯 🔘 🛞 🛞 🛞 🚳	12,40 €
SINGLE CROQUETA (B) (D) (D) (D) (D) (D) (D) (D) (D) (D) (D	1,95 €
GOAT CHEESE BALLS () (*) (*) (*) (*) (*) (*) (*) (*) (*)	1,95 € (Each)
Breaded and served with caramelized onions and honey.	
SAUTÉED SNOW PEAS, ARBEQUINA OLIVE OIL, 🛛 🔊 🖉	13,80 €
CORDOBAN SALMOREJO 🔞 🛞 🕼 🖉	11,20 €
Served with Iberian ham shavings, hard-boiled egg, cherry tomatoes, and olive oil ice cream.	
ZUCCHINI FLOWERS 🔘 🛞 🚯 🛞 💿 🦃 😕	6,20 € (Each)
Stuffed with creamy cheese, lightly battered, and served on a bed of ratatouille.	
MANCHEGO RATATOUILLE 🛛 🕲 🔘 🚯	13,60 €
Your choice of fried egg or goat cheese.	
ALCARAVEA SALAD WITH NORTHERN 🔞 🙆 🞯 🙆 🖟 ALBACORE TUNA BELLY	15,80 €
Homemade with Galician potatoes, shrimp, and free-range eggs.	
ALCARAVEA SALAD WITH OCTOPUS 🛛 🙆 🕐 🎯 🛈 🕼	15,80 €
Homemade with Galician potatoes, shrimp, and free-range eggs.	

MOLUSCOS

FRUTOS SECOS APIO

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SULFITOS VEGETARIANO VEGANO

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PESCADO CRUSTÁCEOS

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MOSTAZA

"A WELL-MADE SALAD IS A POEM OF FRESH INGREDIENTS AND BALANCED FLAVORS." - JULIA CHILD

CHICKEN AND THREE CHEESE SALAD () () () () () () () () () () () () ()	15,90 €
LAMB'S LETTUCE SALAD (a) (b) (b) (b) Lamb's lettuce, goat cheese, bacon, raisins, pine nuts, cherry tomatoes, and mint.	15,30 €
PEELED TOMATO SALAD WITH SPRING ONION Ø AND ARBEQUINA OLIVE OIL	13,90 €
PEELED TOMATO SALAD WITH NORTHERN (B) ALBACORE TUNA BELLY	18,90 €
PEELED TOMATO SALAD WITH (2) CANTABRIAN ANCHOVIES	19,20 €
TOMATO AND PUGLIAN BURRATA	17,90 €
FOIE AND SICILIAN SUN-DRIED 🛞 🛞 🔘 🕼 TOMATO SALAD	16,70 €
Mixed greens, cherry tomatoes, Sicilian sun-dried tomatoes,	

Mixed greens, cherry tomatoes, Sicilian sun-dried tomatoes, grated foie, toasted bread, and cranberry reduction.



WE CONTINUE

"THE ONLY THING THAT I LIKE MORE THAN TALKING ABOUT FOOD IS EATING." - JOHN WALTERS

AVOCADO, MANGO, AND VARIETY OF 🛛 😰 🌢 🛞 🖄 TOMATOES TARTARE	12,70 €
Made with three types of tomatoes, mustard, and pickles, served with Pane Carasatu.	
CONFIT ARTICHOKE Ø (a) (b) With Romesco sauce.	5,40 €
FRIED ARTICHOKES 💿 🔮 🚯 🕲 🗐 🗐 💿 With Gorgonzola and Grana Padano D.O.P. sauce.	16,30 €
CONFIT LEEK (b) With Gorgonzola sauce and gratinated Idiazabal cheese.	6,80 €
WILD SAUTÉED (*) (b) With leek cream, prawns, caramelized onions, and orange caramel.	16,50 €
BROAD BEAN PETALS ()) With Iberian ham and free-range egg yolk.	18,50 €
BAKED PROVOLONE 🔘 🛞 🚯 Oven-baked and melted with a confit tomato sauce.	14,20 €
SELECTED BURGOS BLACK PUDDING (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	11,50 €
VILLADA BLACK PUDDING (PALENCIA) (*) (*) (*) Sautéed to perfection with pine nuts.	14,80 €
SHRIMP FRITTER @ (2) (2) (2) (2) (2) (2) (2) (2) (2) (2)	2,90 € (Each)
HOMEMADE TORREZNOS FRIED BACON @ @ @ @ @ @ @ @ @	14,50 €
SCORPIONFISH CAKE 🖉 🕲 🖗 🍪 🌡 🛞 With Piquillo pepper sauce.	15,60 €



WITH A PAIR!

"DON'T ASK FOR THE MOON, WE HAVE FRESH EGGS." - PAUL NEWMAN

BROKEN EGGS WITH IBERIAN HAM	14,65 €
BROKEN EGGS WITH IBERIAN HAM AND ()) PADRÓN PEPPERS	15,85 €
BROKEN EGGS WITH GOAT CHEESE (a) (a)	14,85 €
BROKEN EGGS WITH PRAWNS, @ 00 GARLIC SHOOTS, AND SPRING ONION	17,90 €
BROKEN EGGS WITH CHISTORRA SAUSAGE	14,95 €
BROKEN EGGS WITH BURGOS BLACK PUDDING () 🛞 🔘	15,20 €
BROKEN EGGS WITH VILLADA BLACK PUDDING	15,90 €
SPANISH OMELETTE FILLED WITH (b) (0) (e) TRUFFLE FOAM	15,80 €
BROKEN EGGS WITH IDIAZABAL CHEESE (b) (i) AND WHITE TRUFFLE OIL	15,10 €



OUR MEATS	
"ONE OF THE VERY BEST THINGS ABOUT LIFE IS THAT WE MUST REGULARLY STO WHATEVER IT IS WE ARE DOING AND DEVOTE OUR ATTENTION TO EATING." - LUCIANO PAVAROTTI	P
ALCARAVEA'S ACORN-FED IBERIAN	21,80 €
Topped with caramelized onions and melted Brie or Iberian ham.	
DICED BEEF TENDERLOIN (b) (b)	27,80 €
With Café de Paris sauce.	
IBERIAN ACORN-FED SECRETO	25,50 €
BERIAN ACORN-FED PRESA	25,80 €
BERIAN PORK CHEEKS OR BEEF CHEEKS () () () () () () () () () () () () ()	25,60 €
DUCK MAGRET (B) With caramelized onion and cranberry sauce.	24,00 €
CORDOBAN-STYLE ARTISAN FLAMENQUÍN (*) (1) (*) (*) (*) (*) (*) (*) (*) (*) (*) (*	10,90 €
DRY-AGED RIBEYE Aged for a minimum of 45 days.t	64,00 € / KG
MINI BURGERS () () () () () () () () () () () () ()	22,50 €
STEAK TARTARE 💿 💧 🖉 🛞	26,50 €
Hand-cut and spiced to your preference.	



OUR FISH	
"THERE IS NO LOVE MORE SINCERE THAN THE LOVE OF FOOD." - GEORGE BERNARD SHAW	
GRILLED OCTOPUS (b) (b) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	25,20 €
FRESH SQUID (B) (B) Grilled with garlic parsley oil and black salt.	6,90 € per 100 GRS
ANDALUSIAN-STYLE SQUID 🔮 🌚 🚳 🕐 🚳 🛈 🚯	19,60 €
ROMAN-STYLE LINE-CAUGHT HAKE (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	26,00 €
CONFIT COD () () () Choice of ratatouille or garlic shoots with prawns.	19,90 €
COD BITES 🚳 🖗 🛈 🕲 🕙 🍘 🍘 🖗 🖉 In squid ink tempura.	21,00 €
BLUEFIN TUNA TARTARE * 🞯 🖉 💧 🕸 🗞 🖄	24,50 €

* Frozen Fish



ALCARAVEA SWEET

"THERE IS NO PROBLEM THAT A GOOD DESSERT CANNOT SOLVE." - ANONYMOUS

BAKED CHEESECAKE 🚯 🔘 🚳	6,60 €
HOMEMADE TIRAMISU 🚯 💿 😫 🖉 🔕 🚳 🚳	7,10 €
THIN APPLE TART WITH VANILLA 🚯 🖗 🔘 🚳 🖉 🚳 ICE CREAM	8,15 €
MADRID'S TOCINO DE CIELO 💿 🚳	6,20 €
CHEESECAKE WITH DULCE DE LECHE 🛞 🕼 🔘 🚳	6,20 €
WARM VALRHONA CHOCOLATE TART (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	8,30 €
CHOCOLATE COULANT 🚯 💿 🚳 🥥 🛞	8,30 €
BRIOCHE FRENCH TOAST WITH (*) (*) (*) (*) (*) (*) (*) (*) (*) (*)	7,50 €

BREAD AND BREADSTICKS SERVICE - €1.40 PER PERSON 10% ADDITIONAL CHARGE FOR TERRACE SERVICE CHECK OUR SPECIALS AND OFF-MENU FISH OPTIONS. RICE DISHES PREPARED TO ORDER. GROUP MENUS AVAILABLE.

