

BREAKFAST & SNACKS



































Timetable:

Breakfast: From opening time to 12:30 hours

Snacks: From 16:30 to 19:30 hours

COFFEE OR INFUSION



Toast with extra virgin olive oil and tomato 	3.40€
Toast with marmalade and butter (strawberry or peach)  	3.40€
Homemade apple, lemon or chocolate sponge cake   	3.40€
Chocolate Neapolitan or Croissant   	3.40€
Grilled coissant with jam and butter(strawberry or peach)   	3.70€
Waffle with chocolate, cream and strawberries   	6.95€
Ham toast with extra virgin olive oil and tomato 	6.20€
Pancakes with cream (chocolate, strawberry or caramel) 1pc 4.90€ - 2pcs 6.20€ Supplement exchange for Nutella 0.60 €   	
Fresh goat cheese toast <i>with thinly sliced turkey, pink tomato and walnuts</i>   	7.90€
Avocado toast <i>with fresh goat cheese and cherry tomatoes</i>   	7.90€
Seed bread toast      <i>with Cordoban salmorejo, avocado and marinated salmon</i>	7.90€
Artisan yogurt bowl with fresh fruit and cereals  	6.00€
Brioche ham and Gouda cheese sandwich  	6.00€
Assorted prepared fruit	6.95€



Fresh orange juice <i>small</i>	(suppl.) 1.70€
Fresh orange juice <i>large</i>	(suppl.) 2.50€

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

** 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



9.40€

Traditional 'Patatas Revolconas' with pork crackling

12.95€

Truffled brioche roll with thin slices of 'Bonnature' jam 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



14.95€

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



13.95€

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 12:30 a.m. to kitchen closing time (ask your waiter)

STARTERS










Kidney beans <i>with slaughter meat</i>		10.95€
Croquettes nest	    	16.95€
<i>boletus, iberian ham and garlic prawns</i>		
Free-range eggs with potatoes and Iberian ham		17.95€
Foie nougat	   	17.40€
<i>with raspberries and walnuts and raisins bread</i>		
Red tuna anti-salad	    	19.40€
<i>with fried egg and crystal shrimps</i>		
French-style red tuna tartar <i>with oil toast</i>	    	21.95€
Andalusian style jig squid	  	22.95€
<i>with kimchi mayonnaise</i>		
Suckling lamb sweetbreads		27.00€
<i>sautéed with tender garlic</i>		
Anchovies from Santoña "00"	 	22.95€
<i>with tomato carpaccio and oil toast.</i>		
Barraqueño and La Adrada cheese board	 	22.95€
<i>selection of typical cheeses from Ávila with artisan jam and Santa Teresa's quince jelly</i>		
Iberian field-fed cured ham 100 grs		19.95€
Acorn-fed Iberian ham D.O Guijuelo 100 grs		26.95€
Aorn-fec Iberian presa loin		23.40€
<i>DO Guijuelo with fresh tomato and bread toasts</i>		
Morels with foie gras cream	  	31.40€
<i>and low-temperature egg</i>		

Bread service 1.00€










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**These dishes on this page are served at restaurant opening hours (ask your waiter)











SALAD AND VEGETABLES

Premium tomato salad <i>tuna belly and local pickles</i>	 	18.95€
Montenebro cheese salad <i>with caramelised onion, cured beef jerky, walnuts and Santa Teresa quince vinaigrette</i>	  	17.95€
Classic salad <i>letucce hearts, tomato, avocado, asparagus, tuna, egg, marinated olives, corn and purple onion</i>	  	15.95€
Salted vegetables <i>and seasonal mushrooms</i>		18.40€

RICE & PASTA

Calasparra rice with vegetables and boletus		18.40€
<i>A banda</i> rice with shrimp from Huelva, squid laces and codium algae	   	22.95€
Boletus risotto with duck foie gras		18.40€
Rice with grilled Avileña's T-bone steak		26.95€
Iberian cheek cannelloni <i>parmesan and truffle cream</i>	  	23.40€

SEAFOOD

















Cod cheeks with pil pil sauce <i>confited potatoes to rosemary and poached egg</i>	 	23.95€
Baked cod back with vizcaina sauce	  	22.95€
Red tuna tataki <i>wakame seaweed, chipotle mayonnaise and cured yolk</i>	    	24.95€

Bread service 1.00€

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MEAT
































Steak tartar     	21.40€
of 'Avileña' veal tenderloin	
Suckling lamb shoulder roasted in the traditional way 	30.40€
Roast suckling pig with confit potatoes 	27.40€
Grilled T-bone steak of Avileña veal 700 grs. approx. 	29.40€
Grilled T-bone steak of "premium" national cow 	75€/kg
Grilled 45/60 days matured T-bone beef steak 1 kg approx. 	125€/kg
Grilled entrecôte of 'Avileña' veal 	24.40€
Grilled sirloin of 'Avileña' veal 	
with red wine sauce and seasonal vegetables	26.95€
Suckling lamb chops 	26.40€
Grilled 40 days madurated "Super extra" beef picana 	27.40 €
Acorn-fed Iberian pork loin  	24.40€
with roasted potatoes with lemon, mushroom duxelles and Iberian ham	

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HOMEMADE DESSERTS

25.01.23

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€
Chocolate coulant with pistachio heart and white chocolate soup	   	7.40€
Tiramisú	   	6.95 €
Pomace cream ice cream	   	6.95€
Passion fruit cream with white chocolate foam		6.95€
Natural fruit salad		6.95€
Ice Cream		
<i>chocolate, vanilla, Belgian cookie or tangerine</i>	   	5.95€

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

COFFEES & CHOCOLATES & INFUSIONS

Espresso, cortado or with milk	2.30€
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25.01.23

Espresso Coffee double	2.60€
Capuccino <i>coffee with creamed milk and cocoa powder</i>	2.70€
Coffee bonbon <i>espresso coffee on condensed milk</i>	3.10€
Latte caramel <i>coffee with caramel, cream and creamed milk</i>	3.50€
Nutella Latte <i>coffee, Nutella, cream, creamed milk and cocoa</i>	3.75€
Viennese Coffee, <i>coffee with sugar and whipped cream</i>	3.50€
Carajillo <i>coffee with burnt Brandy</i>	5.00€
Irish <i>double coffee sugar, whiskey and whipped cream</i>	6.40€
Scottish <i>burnt whisky coffee, cream and vanilla ice cream</i>	6.90€
Sofraga <i>coffee with pomace cream and cream ice cream</i>	5.50€
Hot chocolate	2.75€
Colacao or Nesquik	2.60€

Infusions:	2.30€
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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

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GLASS OF WINE

25.01.23

WHITE WINES

Viña Calera Verdejo D.O. Rueda	3.30€
Cabra Loca Verdejo Arévalo	3.30€
Marqués de Vizhoja Albariño	3.30€
Mara Martín Godello D.O. Monterrei	3.60€
234 Chardonnay D.O. Somontano	3.70€
Marieta Albariño D.O. Rías Baixas semi-dry	3.70€
Satinela Semi-sweet D.O. Rioja	3.65€

ROSÉ WINES

Traslascuestas Rosado D.O. Ribera del Duero	4.20€
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SPARKLING & GENEROUS WINES

Mía Moscato Sparkling semi-sweet	3.60€
Yllera 5,5 Verdejo semi-sweet	3.70€
Mareita Semi-sec Albariño D.O Rias Baixas	3.70€
Satinela Semi-sweet D.O.P Rioja	3.65€
Benjamín Brut Reserva Segura Viudas D.O. Cava	9.50€
Manzanilla La Guita Generous Palomino	3.70€
Fino Tío Pepe Generous Palomino	4.10€
Conde de la Cortina Sweet Pedro Ximénez	3.80€
Málaga Virgen Sweet Pedro Ximénez	3.90€
Gewürztraminer dulce Bo. Enate D.O. Somontano	6.00€
Tokaji Château Dereszla Aszú 5 Puttonyos Hungría	9.65€

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RED WINES

Cebreros D.O.P Garnacha D.O. Cebreros	4.10€
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25.01.23

Enate Cabernet-Merlot D.O.Somontano	3.65€
Arienzo Crianza Rioja D.O. Rioja	3.60€
Navajas Crianza D.O.Rioja	3.60€
Muga Crianza D.O. Rioja	6.00€
Valdubón Roble D.O.Ribera del Duero	3.60€
Baden Numen Roble D.O.Ribera del Duero	3.60€
Valdubón Crianza D.O. Ribera del Duero	4.20€
Baden Numen Crianza D.O. Ribera del Duero	4.85€
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€
Lacuesta reserva	6.60€

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BEERS

Mahou 5 Estrellas <i>Barrel</i>	Caña 3.00€ / Glass 3.70€/ ½ 4.40€
Mahou 5 Estrellas Radler <i>Barrel</i>	Caña 3.00€ / Glass 3.70€/ ½ 4.40€
Mahou Tostada 0,0 <i>Barrel</i>	Caña 3.00€ / Glass 3.70€/ ½ 4.40€

25.01.23

Mahou Maestra <i>Barrel</i>	Caña 3.10€ / Glass 3.80€/ ½ 4.50€
Mahou 5 Estrellas 33 cl	3.90€
Mahou Mixta 33 cl	3.90€
1906 Estrella Galicia 33 cl	4.10€
San Miguel 0,0 33 cl	3.90€
Mahou 5 Estrellas Radler 33 cl	3.90€
Mahou 5 Estrellas Gluten Free 33 cl	4.30€
Mahou IPA 33 cl	4.50€
Mahou 0,0 Tostada 33 cl	4.10€
Mahou Maestra 33 cl	4.10€
Mahou Barrica Original 33 cl	4.90€
Alhambra Especial 33 cl	3.90€
Alhambra Reserva 1925 33 cl	4.40€
Alhambra Reserva Roja 33 cl	4.50€
Raíz Cuadrada Artesana Abulense 33cl	4.80€

JUICES & SOFT DRINKS

Fresh Orange Juice <i>small</i>	2.65€
Fresh Orange Juice <i>large</i>	3.90€
Peach, pineapple or tomato juice	3.50€
Must <i>white</i>	3.50€
Soft drink <i>Coca Cola, Fanta lemon</i>	3.50€

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FOOD ALLERGENS



GLUTEN



CRUSTACEAN

25.01.23



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



SULPHITE

LUPINS



SHELLFISH

