

TAPAS

01. EXTRA VIRGIN OLIVE OIL TASTING WITH GALICIAN ARTISAN BREAD	3,00
	
02. FUENTESAUCO CHICKPEAS STEAW WITH IBERIAN PORK MEAT, ASTURIAN CHORIZO AND TURNIP GREENS	8,00
Pairling: Paco y Lola	
03. TOMATO MONTEROSSA WITH ANDALUSIA MACKEREL AND SMOKED FLOWER SALT	11,00
Pairling: Vaquos verdejo	
04. CHILEAN SEAFOOD CEVICHE	13,00
Pairling: Paco y Lola	 
05. PUFF PASTRY STUFFED WITH SEASON WILD MUSHROOMS, FREE-RANGE CHICKEN AND IDIAZABAL D.O CHEESE	13,00
Pairling: 30 mil Maravedies	 
06. GUIJUELO IBERIAN HAM "SUPER" HOMEMADE CROQUETTES	8,00
Pairling: 30 mil Maravedies	  
07. "SUPER" HOMEMADE CROQUETTES OF THE WEEK	8,00
Pairling: 30 mil Maravedies	  
08. TRADITIONAL CANARY ISLAND POTATOES WITH PULLED MEAT & ALMOGROTE SAUCE	8,00
Pairling: Vaquos Roble	
09. SPANISH SCRAMBLED ECO EGGS WITH ARBIZU CHISTORRA SAUSAGE	13,00
Pairling: C��tar	

10. LIGHTLY COOKED MINI SPANISH OMELETTE ON THE SPOT 5,00

Pairling: 30 mil Maravedies



11. OUR SIGNATURE PATATAS BRAVAS WITH GALICIAN POTATOES 7,00

Pairling: 30 mil Maravedies



FRESHEST

01. GREENPEES & MINT HOT SOUP WITH CRUNCHY BITS OF IBERIAN HAM 7,00

Pairling: Mirela

02. GREEN SPROUTS SALAD WITH CRUNCHY IBERIAN HAM & LEEKS, POTATO AND SWEET POTATO IN CONFIT 13,00

Pairling: Mirela

03. WOK BATATA NOODLE WITH PRAWN AND VEGETABLES 13,00

Pairling: 30 mil Maravedies



04. RED TUNA TARTAR FROM ALMADRABA (BARBATE) 21,00

Pairling: 30 mil Maravedies



05. COW FROM GUADARRAMA TENDERLOIN STEAK TARTAR 19,00

Pairling: 30 mil Maravedies



06. CHEF'S STYLE COUNTRY CHICKEN SANDWICH WITH SEED BREAD (ASK) 9,00

Pairling: 30 mil Maravedies



ALLERGIES LEYEND



SEAFOOD



DAIRY



GLUTEN



NUTSS



EGSS



SOYA



SESAME



FISH



SULPHITES

IBERIAN MEATS AND CHEESES

01. GUIJUELO IBERIAN ACORN FED HAM WITH GALICIA BREAD

1/2 board:	10,00
Whole board:	15,00
DeHand sliced acorn fed top quality Iberian ham:	22,00
Pairling:	<i>Tobia</i>

04. SMOKED CHEESES BOARD

Idiazabal sheperd's cheese (Basque Country):	
San Simón da Costa Vaca (Galicia):	
Pairling:	<i>Habla del silencio</i>

03. STRONG CHEESES BOARD

Picón Tresviso Bejes 3 milks (Cantabria):	
Mahón Semi Mercer de baix Vaca (Menorca):	
Pairling:	<i>Viña 25</i>

02. ASSORTED IBERIAN SLICED MEATS BOARD

Board:	12,00
Pairling:	<i>Pago Capellanes</i>

05. TASTY CHEESES BOARD

La Cabezuela Cheese (Madrid):	
Truffle soft cheese, Sheep (Extremadura):	
Pairling:	<i>Pétalos del Bierzo</i>

06. MIX CHEESES BOARD

Majorero soft cheese (goat) (Canary Island)	
Dry Marantona (sheep) (La Mancha)	
Pairling:	<i>Vaquos crianza</i>

TWO CHEESES BOARD (200GR)

15,00

GRILL

01. ACORN FED TENDER PORK LOIN WITH LUMBER ROASTED RED PEPPERS 16,00

Pairling: Vaquos crianza

02. VEAL SIRLOIN STEAK FROM MADRID WITH WILD MUSHROOMS ROMESCO SAUCE 21,00

Pairling: Vaquos roble



03. IBERIAN PORK CHEEKS IN WINE SAUCE WITH MUSHED POTATOES AND CRUNCHY ARTICHOKEs FROM TUDELA 17,00

Pairling: Vaquos crianza



04. MARKET SEAFOOD (ASK) 15,00

Pairling: Paco y Lola



05. BONELESS T-BONE GUADARRAMA COW STEAK AGED MEAT WITH GARNISH (900-1200 gr APROX) 3,9/100gr

Pairling: Valduero crianza

06. GALICIAN COW FILLET STEAK WITH GARNISH (400GR) 23,00

Pairling: Valduero crianza

08. IBERIAN BURGER OF GALICIAN BEEF 14,00

Pairling: Pétalos del Bierzo



09. RED TUNA FROM ALMADRABA TATAKI AT CHEF'S TASTE 19,00

Pairling: Vaquo Verdejo



10. GRILLED RED TUNA SERVED WITH BLACK BUTTER, CAPERS AND GREEN ASPARAGUS 21,00

Pairling: Vaquo Verdejo



11. CRUNCHY COUNTRY CHICKEN WITH MALLORCA ALMONDS AND MEDITERRANEAN SAUCE 12,00

Pairling: Valduero crianza



ALLERGIES LEYEND



SEAFOOD



DAIRY



GLUTEN



NUTS



EGGS



SOYA



SESAME



FISH



SULPHITES

DESSERTS

- | | |
|---|-------------|
| 01. GIANDUJA BROWNIE AND GALICIAN CHOCOLATE ICE CREAM WITH CREAM OF LIQUOR | 6,00 |
|  | |
| 02. CANARY BANANA CRUMBLE WITH COCONUT ICE CREAM | 6,00 |
|  | |
| 03. GALICIAN CREPE STUFFED WITH CUSTARD AND VANILLA ICECREAM | 6,00 |
|  | |
| 04. CHESTNUTS PANNACOTTA WITH POMEGRANATE COULIS | 6,00 |
|  | |
| 05. CAKE OF THE WEEK (ASK) | 6,00 |

SPECIAL COFFEES XXL

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|--|-------------|
| 01. DOMINICANITO | 6,00 |
| Dominican rum, peppermint, cinnamon, vanilla ice cream and whipped cream | |
| 02. BOM BON BOUM! | 6,00 |
| Condensed milk, amaretto liquor, whipped cream and Galician cream liquor | |
| 03. MOJITO DE CAFÉ | 6,00 |
| Peppermint, rum and sugar | |
| 04. SAGASTA 28 ST. (ALCOHOL FREE) | 6,00 |
| Orange, lemon, condensed milk, vanilla ice cream, butter and whipped cream | |
| 05. ANXIOUS COCKTAIL (ALCOHOL FREE) | 6,00 |
| Condensed milk, soy milk, cocoa and watermelon | |

ALLERGIES LEYEND



SEAFOOD



DAIRY



GLUTEN



NUTS



EGGS



SOYA



SESAME



FISH



SULPHITES

RED WINES

VINO SAGASTA28 (CONSULTAR)

Glass:	2,00
Bottle:	13,00
Store:	4,50

TOBÍA SELECCIÓN 18 MESES RIOJA ALTA

Glass:	3,00
Bottle:	18,00
Store:	10,00

JUAN GIL 12 MONASTRELL JUMILLA

Glass:	3,00
Bottle:	17,00
Store:	10,00

TREINTA MIL MARAVEDÍES MADRID

Bottle:	18,00
Store:	11,00

COJÓN DE GATO SOMONTANO CRIANZA

Bottle:	17,00
Store:	8,50

VALDUERO CRIANZA RIBERA DEL DUERO

Bottle:	26,00
Store:	21,00

PÉTALOS DEL BIERZO BIERZO

Bottle:	21,00
Store:	13,00

VAQUOS ROBLE RIBERA DEL DUERO

Glass:	2,40
Bottle:	16,00
Store:	7,00

VAQUOS CRIANZA RIBERA DEL DUERO

Glass:	3,50
Bottle:	18,00
Store:	10,50

WHITE WINES

VAQUOS VERDEJO RUEDA

Glass:	2,20
Bottle:	13,00
Store:	6,00

PACO Y LOLA RÍAS BAIXAS - ALBARIÑO

Glass:	3,50
Bottle:	19,00
Store:	12,00

MOSCATO PENEDÉS

Glass:	2,20
Bottle:	15,00
Store:	6,00

MIREIA PENEDÉS

Glass:	2,20
Bottle:	15,00
Store:	6,00

OTHERS

LA GITANA MANZANILLA

Glass:	2,50
Bottle:	15,00
Store:	7,00

VIÑA 25 PEDRO XIMENEZ

Glass:	2,50
Bottle:	17,00
Store:	7,00

PAGO DEL VICARIO ROSADO

Glass:	3,00
Bottle:	18,00
Store:	4,50

DIVÓN CAVA BRUT NATURE

Glass:	3,00
Bottle:	15,00
Store:	6,50

APPETIZERS

SPRITZ APEROL

Glass:	4,00
Bottle:	18,00

HOMEMADE VERMOUTH

2,50

WHITE MARTINI

2,50

WINE WITH LEMON AND VERMOUTH

2,50

SANGRÍA

Glass:	2,50
Jug:	9,00

BEERS

TAP: AMBAR SPECIAL BLOND LAGER

Glass:	1,50
Double:	2,80

Pairing: Fish sushi

LA VIRGEN JAMONERA

4,00

Pairing: Iberian ham

VIRGEN 360 BLONDE EXTRA HOP

2,50

Pairing: Pickles

AMBAR 1900 BLONDE HIGH BREWING

3,00

Pairing: Vegetables

AMBAR EXPORT TOASTED

3,00

Pairing: Meats

AMBAR CAESARAUGUSTA WHEAT

4,00

Pairing: Grilled fish

AMBAR 0,0

2,50

AMBAR SIN GLUTEN

2,50

MAHOU CINCO ESTRELLAS

2,50

SPECIAL COFFEES XXL

01. DOMINICANITO 6,00
Dominican rum, peppermint, cinnamon,
vanilla ice cream and whipped cream

02. BOM BON BOUM! 6,00
Condensed milk, amaretto liquor,
whipped cream and Galician cream liquor

03. MOJITO DE CAFÉ 6,00
Peppermint, rum and sugar

04. SAGASTA 28 ST. (ALCOHOL FREE) 6,00
Orange, lemon, condensed milk,
vanilla ice cream, butter and whipped cream

05. ANXIOUS COCKTAIL 6,00
(ALCOHOL FREE)
Condensed milk, soy milk, cocoa and
watermelon