

## To share

Jamón Ibérico 32,10 €

Served with tomato compote and toasts



Anchoas de Santoña "00" 26,50 €

Anchovies from Santoña "00" with tomato and chilli peppers



Rabas de calamar fritas 17,90 €

Deep fried calamari served with citrus ali-oli



Croquetas de buen jamón (6uds) 15,50 €

Homemade croquettes of jamón ibérico



Zamburiñas a la plancha 21,20 €

Seared baby scallop with a garlic "refrito" and wakame



Tabla de quesos artesanos 23,10 €

Assortment of Spanish cheeses, quince and nuts Payoyo, Idiazábal, Manchego, Picón de Tresviso, Tetilla, Mahón



## Starters

Ensalada de dados de tomate rosa ecológico 18,50 €

Organic tomato salad, mascarpone cheese, tuna, red onion and pesto



Tartar de salmón marinado 19,80 €

Salmon tar-tar served with apples, avocado, lettuces gourmet, mango mayonnaise and its eggs



Alcachofas de Tudela 24,10 €

Artichokes stuffed with cod "au gratin", crispy jamón, sautéed green beans and garlic emulsion



Salmorejo tradicional 15,00 €

Chillet tomato soup "salmorejo" served with jamon and egg



Ensalada de bonito del Norte 20,50 €

White tuna salad "in escabeche" served with heart of lettuce and pepper ragout



Timbal de verduras a la plancha 18,90 €

Grilled vegetable timbale with goat cheese "au gratin", honey vinaigrette, walnuts and raisins



Cangrejo de concha blanda (1ud.) 11,20 €

Soft shell crab, fried and served with a light ali-oli (unit)



Huevos camperos rotos 18,50 €

Fried organic egg, french fries and jamon iberico



## Fish

*Lomo de merluza de pintxo* 32,10 €

Poached hake in a garlic&parsley sauce “salsa verde” served with clams



*Lomo de merluza de pintxo* 32,10 €

Grilled hake served with vegetables



*Lomo de merluza de pintxo* 32,10 €

Fried hake served with bell peppers



*Bacalao de Faroe* 30,20 €

Cod fish served with oil, garlic and chilli sauce “pil pil”



*Arroz meloso de carabinero* 29,80 €

Creamy rice with jumbo prawn, scallops, fish and shellfish



## Meats

*Rabo de toro* 26,50 €

Traditional ox-tail stew served with vegetables and sweet potato puree



*Solomillo de vaca madurada* 33,50 €

Grilled old cow tenderloin, potato puree “Robuchon style” and vegetables



*Carpaccio de presa ibérica* 27,50 €

Iberian pork shoulder carpaccio served with arugula, parmesan cheese and Shimejis



*Lomo de carne roja de vaca* 85,00 €

Grilled matured old cow steak served with French fries and peppers (2 pax) - 800 grs.





## Desserts

### Torrija típica Café de Oriente (10min)

9,50 €

Café de Oriente's typical french toast with toffee, pepper glass and vanilla ice cream



### Tarta templada de queso

7,50 €

Warm cheese cake with its cake and raspberry sauce



### Tiramisú tradicional

8,50 €

Tiramisu



### Souflé de chocolate

8,50 €

Dark chocolate soufflé, tangerine sorbert and sweet croutons



### Pastel de limón

8,50 €

Lemon pie with sable, lemon cream, flambe meringue and ice cream



### Ensalada de frutas naturales

9,50 €

Fresh fruit festival and sorbet

### Tartas caseras:

8,20 €

Homemade tarts: carrot, chocolate, apple



### Surtido de sorbetes y helados

8,40 €

Sorbets and ice creams





- |                        |             |         |          |                      |
|------------------------|-------------|---------|----------|----------------------|
| Lupins                 | Gluten      | Sesame  | Molluscs | Soya and derivatives |
| Celery and derivatives | Crustaceans | Eggs    | Mustard  | Sulphites + 10%      |
| Peanuts                | Nuts        | Lactose | Fish     |                      |



## Sweet wines

### JEREZ / SHERRY

			
LUSTAU Solera East India 75 cl.	4,50 €	34,00 €	
LUSTAU Moscatel "Emilín" 75 cl.	4,50 €	34,00 €	
LUSTAU Pedro Ximénez "San Emilio" 75 cl.	4,50 €	38,00 €	

### TOKAJI (HUNGRIA)

1413 Édes Szamorodni	27,00 €
Furmint, Harslevelu, Moscatell, Oremus 50 cl.	
Disznoko 5 Putonios Aszu 2001 Furmint 50 cl.	35,00 €

### D.O. JUMILLA

Luzón Dulce 10 meses barrica Sauvignon Blanc 50 cl.	25,00 €
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### BORDEAUX - SAUTERNES (FRANCIA)

Château Violet-Lamothe 2014 Semillon y Sauvignon blanc 37,5 cl.	32,00 €
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### D.O. ALICANTE

Casta Diva Cosecha Miel 2013 Moscatel 50 cl.	25,00 €
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### VQA NIAGARA PENINSULA (CANADA)

Inniskillin Icewine Sparkling Vidal 2005 Riesling 50 cl.	95,00 €
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## Coffees

Expreso/ late ☹️	4,50 €
Capuchino ☹️	5,50 €
Double coffee ☹️	5,50 €
Regular coffee ☹️	4,50 €
Decaffeinated ☹️	4,50 €
Coffee with sweetened condensed milk ☹️	6,00 €
Irish coffee ☹️	9,90 €
Hot chocolate	4,50 €

## Teas

English ☹️	4,50 €
Black ☹️	4,50 €
Red fruits ☹️	4,50 €
Green mint ☹️	4,50 €
Gunpowder green tea ☹️	4,50 €
Rooibos basil tea ☹️	4,50 €
Pennyroyal mint ☹️	4,50 €
Red	4,50 €
Fresh orange juice	5,80 €

## Bakery

<u>Varied bakery</u>	5,50 €
Croissant (plain/grilled) 🌾☹️☹️☹️☹️	
Napolitana (chocolate/cream) 🌾☹️☹️☹️☹️	
Caracola 🌾☹️☹️☹️☹️	
Homemade cake 🌾☹️☹️☹️☹️	
Muffin (chocolate/toffee) 🌾☹️☹️☹️☹️	
Churros (four units) 🌾☹️☹️	5,50 €
Porra (unit) 🌾☹️☹️	2,00 €
Picatostes (unit) 🌾☹️☹️	1,80 €
French toast, butter and jam 🌾☹️☹️☹️	5,50 €

### Molletes

Olive oil and tomato / butter and jam 🌾☹️☹️☹️	5,50 €
Jamón ibérico and tomato 🌾☹️☹️	7,50 €
Smoked salmon and cheese 🌾☹️☹️☹️☹️🐟	7,50 €
Bacon and cheese 🌾☹️☹️☹️	7,50 €
“Inés Rosales” Sevillian oil cake, crispy and thin with sesame, anise and sugar 🌾☹️☹️	5,50 €
Spanish omelette (potatoes, onion and eggs) 🌾☹️☹️☹️	7,00 €



Lupins



Gluten



Sesame



Molluscs



Soya and derivatives



Celery and derivatives



Crustaceans



Eggs



Mustard



Sulphites + 10%



Peanuts



Nuts



Lactose



Fish



## Special breakfasts

Café de Oriente 🌾🍷🥚🍳 16,00 €

Coffee or tea, fresh orange juice, two eggs fried or scrambled, “jamón ibérico” or bacon, French fries, toasted bread, butter and jam

Healthy 🌾🍷🥚🐟🥑 16,00 €

Coffee or tea, fresh orange juice. avocado, smoked salmon, cheese cream, two poached eggs, quinoa salad, toasted bread, butter and jam

## To eat

Ham and cheese sandwich with French fries 🌾🍷🥚🍳 8,00 €

Ham and cheese sandwich, French fries and fried egg 🌾🍷🥚🍳🍳 10,00 €

Vegetal sandwich with French fries 🌾🍷🥚🍳 12,00 €

Scrambled of “jamón ibérico” and potatoes 🌾🍷🥚🍳 12,00 €

Scrambled of salmon and potatoes 🌾🍷🥚🐟 12,00 €

Natural yogurt with muesli 🌾🍷🥚 7,00 €

Fresh seasonal fruits with fresh orange juice 9,50 €

Traditional French toast with toffee, pepper crystal and vanilla ice cream 🌾🍷🥚🍳 9,50 €

Tarts: Chocolate, carrot or apple 🌾🍷🥚🍳 8,20 €

## Add to your breakfast

Cocktail Bloody Mary 9,90 €

Cocktail Mimosa 9,90 €

Cocktail Bellini 9,90 €

20 cl. Möet & Chandon Brut imperial 21,00 €

20 cl. Möet & Chandon Brut imperial ROSE 33,00 €