



To share

Jamón Ibérico 32,50 €

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 18,90 €

Deep fried calamari served with citrus ali-oli



Surtido de croquetas 18,00 €

con patatas paja (9 uds.)

Assortment of homemade croquettes (9 uds.)
(Jamón Ibérico, boletus, smoked cod)



Zamburiñas a la plancha (6 uds.) 25,50 €

Seared baby scallops with ajilimojili and wakame seaweed (6 uds.)



Tabla de quesos artesanos 28,00 €

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



Starters

Ensalada Café de Oriente 19,50 €

Café de Oriente's salad: Lettuce, chicken, feta cheese, dry onion, crispy bacon, cherry tomato, hard-boiled egg, white asparagus, nuts and house vinaigrette



Ensalada de tomate rosa ecológico 18,50 €

Organic rose tomato salad, arbequina olive oil, slices of tuna and fresh onion



Salmorejo cordobés 15,00 €

Traditional chilled tomato soup "Salmorejo" served with jamón ibérico and hard-boiled egg



Tartar de atún macerado 24,50 €

Wild tuna tar-tar, avocado, watermelon, gourmet lettuce and mayo-kimchi



Alcachofas de Tudela 24,10 €

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



Cangrejo de concha blanda (1 ud.) 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



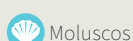
Altramuces



Gluten



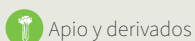
Sésamo



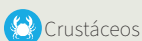
Moluscos



Soja y derivados



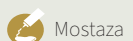
Apio y derivados



Crustáceos



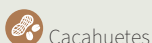
Huevos



Mostaza



Sulfitos + 10%



Cacahuetes



Frutos de cáscara



Leche



Pescado



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



Arroz a banda 59,00 €

Fish and shellfish PAELLA served with ali-oli (2 Pax)



El bacalao de Madrid 28,50 €

Cod "Madrid Style": fried served with vegetables and a light spice sauce "brava"



Meats

Paella mixta (2 pax) 58,00 €

Fish and meat Paella (chicken, Iberian pork, squid, mussels, langoustines and vegetables)



Lomo de vaca madurada (330 gr.s) 33,50 €

Grilled matured old cow striploin served with French fries and peppers

-Sauces to choose:

Cheese, Port wine or Mustard



Bread, appetizer and petit fours 2,00 € (p.p.)

Nuestra hamburguesa de chuleta de vaca vieja 25,50 €

BURGER of old cow chop "on plate" served with bacon, lettuce, organic tomato, onion, pickles, Idiazabal cheese, pineapple chutney and fried potatoes





Desserts

Torrija típica Café de Oriente (10min)

9,50 €

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



Nuestra mousse de limón

8,50 €

Lemon mousse Alaska style with a fruit cake



Canutillos rellenos

9,50 €

Puff pastry corn stuffed with cream in calvados aroma, fried mint and tofe



Peras al vino

8,50 €

Pear poached in red wine stuffed with cream cheese



Sopa de chocolate blanco

8,50 €

White chocolate soup and yogurt served with macerated strawberries, pepper ice cream and sponge cake



Ensalada de frutas naturales

9,50 €

Fresh fruit festival and sorbet

Tartas caseras:

8,20 €

Homemade tarts: carrot, chocolate, apple



Surtido de helados en tulipa

8,40 €

Assorted ice creams



Sorbete de limón

8,50 €

Lemon and sparkling wine sorbet



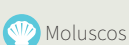
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Gluten



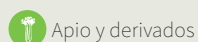
Sésamo



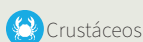
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Soja y derivados



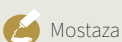
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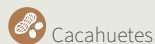
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Mostaza



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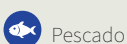
Cacahuets



Frutos de cáscara



Leche



Pescado



Sweet wines

JEREZ / SHERRY

	Glass	Bottle
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	35,00 €
Furmint 50 cl.	

D.O. JUMILLA

Luzón Dulce 10 meses barrica	25,00 €
Sauvignon Blanc 50 cl.	

BORDEAUX - SAUTERNES (FRANCIA)

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

D.O. ALICANTE

Casta Diva Cosecha Miel 2013	25,00 €
Moscatel 50 cl.	

VQA NIAGARA PENINSULA (CANADA)

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

