

COFFEES & CHOCOLATES & INFUSIONS

Espresso, cortado or with milk	2.20€
Espresso Coffee double	2.50€
Capuccino <i>coffee with creamed milk and cocoa powder</i>	2.60€
Coffee bonbon <i>espresso coffee on condensed milk</i>	2.90€
Latte caramel <i>coffee with caramel, cream and creamed milk</i>	3.30€
Nutella Latte <i>coffee, Nutella, cream, creamed milk and cocoa</i>	3.65€
Viennese Coffee, <i>coffee with sugar and whipped cream</i>	3.30€
Carajillo <i>coffee with burnt Brandy</i>	4.50€
Irish double <i>coffee sugar, whiskey and whipped cream</i>	6.10€
Scottish <i>burnt whisky coffee, cream and vanilla ice cream</i>	6.50€
Sofraga <i>coffee with pomace cream and cream ice cream</i>	4.90€
Hot chocolate	2.65€
Colacao or Nesquik	2.50€

Infusions: 2.20€

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

WHITE WINES

Viña Calera Verdejo D.O. Rueda	3.20€
Cabra Loca Verdejo Arévalo	3.25€
Marqués de Vizhoja Albariño	3.20€
Marieta Albariño D.O. Rías Baixas semi-dry	3.60€
234 Chardonnay D.O. Somontano	3.60€
Mara Martín Godello D.O. Monterrei	3.50€
Satinela Semi-sweet D.O. Rioja	3.55€

ROSÉ WINES

7L Rosé Tempranillo, Garnacha y Cabernet Sauvignon	3.50€
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SPARKLING & GENEROUS WINES

Mía Moscato Sparkling semi-sweet	3.50€
Yllera 5,5 Verdejo semi-sweet	3.60€
V22 Verdejo semi-sweet Arévalo	3.30€
Benjamín Brut Reserva Segura Viudas D.O. Cava	7.50€
Manzanilla La Guita Generous Palomino	3.60€
Fino Tío Pepe Generous Palomino	4.00€
Conde de la Cortina Sweet Pedro Ximénez	3.70€
Málaga Virgen Sweet Pedro Ximénez	3.80€

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18.01.24

RED WINES

Sursum Corda Young Garnacha D.O. Cebreros	3.30€
Cebreros D.O.P Garnacha D.O. Cebreros	4.10€
Enate Cabernet-Merlot D.O.Somontano	3.60€
Arienzo Crianza Rioja D.O. Rioja	3.40€
Navajas Crianza D.O.Rioja	3.50€
Muga Crianza D.O. Rioja	6.00€
Valdubón Roble D.O.Ribera del Duero	3.50€
Baden Numen Roble D.O.Ribera del Duero	3.50€
Valdubón Crianza D.O. Ribera del Duero	4.10€
Baden Numen Crianza D.O. Ribera del Duero	4.75€
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€

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BEERS

Mahou 5 Estrellas <i>Barrel</i>	Caña 2.90€ / Glass 3.60€/ ½ 4.30€
Mahou 5 Estrellas Radler <i>Barrel</i>	Caña 2.90€ / Glass 3.60€/ ½ 4.30€
Mahou Tostada 0,0 <i>Barrel</i>	Caña 2.90€ / Glass 3.60€/ ½ 4.30€
Mahou Maestra <i>Barrel</i>	Caña 3.00€ / Glass 3.70€/ ½ 4.40€
Mahou 5 Estrellas 33 <i>cl</i>	3.75€
Mahou Mixta 33 <i>cl</i>	3.75€
1906 Estrella Galicia 33 <i>cl</i>	4.00€
San Miguel 0,0 33 <i>cl</i>	3.75€
Mahou 5 Estrellas Radler 33 <i>cl</i>	3.75€
Mahou 5 Estrellas Gluten Free 33 <i>cl</i>	4.20€
Mahou IPA 33 <i>cl</i>	4.30€
Mahou 0,0 Tostada 33 <i>cl</i>	4.00€
Mahou Maestra 33 <i>cl</i>	4.00€
Mahou Barrica Original 33 <i>cl</i>	4.90€
Alhambra Especial 33 <i>cl</i>	3.75€
Alhambra Reserva 1925 33 <i>cl</i>	4.30€
Alhambra Reserva Roja 33 <i>cl</i>	4.30€
Raíz Cuadrada Artesana Abulense 33 <i>cl</i>	4.80€

JUICES & SOFT DRINKS

Fresh Orange Juice <i>small</i>	2.55€
Fresh Orange Juice <i>large</i>	3.75€
Peach, pineapple or tomato juice	3.40€
Must <i>white</i>	3.40€
Soft drink Coca Cola, Fanta lemon	3.40€

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BREAKFAST & SNACKS

Timetable:

Breakfast: From opening time to 12:30 hours

Snacks: From 17:00 to 20:00 hours

COFFEE OR INFUSION +

Toast with extra virgin olive oil, tomato or marmalade

Homemade apple sponge cake lemon or chocolate,
chocolate neapolitan or traditional Spanish omelette 3.20€

Croissant with jam and butter (*plain or grilled*) 3.50€

Ham toast with extra virgin olive oil and tomato 5.40€

Pancakes (cream, chocolate, strawberry or caramel) 1pc 4.10€/2pcs 5.40€

Supplement exchange for Nutella 0.60 €

Fresh orange juice *small* + (suppl.) 1.60€

Fresh orange juice *large* (suppl.) 2.30€

SWEET & SAVOURY

Toast with jam and butter,
with extra virgin olive oil or with tomato 2.20€

Chocolate neapolitan or homemade apple sponge cake,
lemon or chocolate 2.20€

Croissant with jam and butter (*plain or grilled*) 2.50€

Pancakes

with cream, chocolate, strawberry or caramel 1 pc 3.20€ / 2 pcs 5.00€

Supplement exchange for Nutella 0.60€

Toast of ham with extra virgin olive oil and tomato 5.00€

Fresh cheese seed toast
with thinly sliced turkey, pink tomato and walnuts 8.90€

Avocado seed toast
with fresh goat cheese and cherry tomatoes 8.90€

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** All gluten-free breakfasts and snacks are subject to a supplement of 1.00€.

APPETIZERS

Sofraga fried potatoes with three sauces 
spiced, alioli and Dijon and honey 8.95€

Revolconas potatoes with rasher of bacon 12.95€

Seafood croquette with salmorejo of Cordova 13.10€


Homemade chicken fingers *dijon sauce and chips*  14.95€

Cooked ham and cheddar cheese sándwich 
artisan bread and chips 8.95€

Low temperature Avileño roast sandwich 
artisan bread, sheep cheese, Dijon and honey sauce 12.95€

Salmon sandwich 
artisan bread, cheese with dill, rugula and semi-dried tomatos 12.95€

Chicken burger 
brie cheese, mushrooms and escarole 12.95€

Avileña veal burger 
with red peppers jam and cured cheese 12.95€



































Premium Avileña beef tenderloin Burger 150 grs.
and Iberian secret, soft cheese, caramelised onion, pickle, rugula and sweet sauce 14.95€



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









STARTERS

Kidney beans <i>with slaughter meat</i>	9.95€
Croquettes nest     	15.95€
<i>boletus, iberian ham and garlic prawns</i>	
Free-range eggs with potatoes and Iberian ham 	17.95€
Foie nougat      	16.40€
<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     	21.95€
<i>with oil toast</i>	
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"  	21.95€
<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>	
Our acorn-fed Iberian 	19.95€
<i>loin, salchichón and chorizo with grated tomato and extra virgin olive oil</i>	
Iberian field-fed cured ham 100 grs 	19.95€
Acorn-fed Iberian ham D.O Guijuelo 100 grs 	26.95€












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SALAD AND VEGETABLES

Premium tomato salad  	17.95€
<i>tuna belly and local pickles</i>	
Montenebro cheese salad   	16.95€
<i>with caramelised onion, cured beef jerky, walnuts and Santa Teresa quince vinaigrette</i>	
Classic salad   	15.95€
<i>letucce hearts, tomato, avocado, asparagus, tuna, egg, marinated olives, corn and purple onion</i>	
Grilled vegetables	15.95€
<i>seasonal with extra virgin olive oil</i>	

RICE & PASTA

Calasparra rice with vegetables and boletus	17.40€
A <i>banda</i> rice with shrimp from Huelva and kimchi alioli      	21.95€
Boletus risotto with duck foie gras  	17.95€
Rice with grilled Avileña's T-bone steak	26.95€
Iberian cheek cannelloni   	23.40€
<i>parmesan and truffle cream</i>	

SEAFOOD








Cod cheeks with pil pil sauce  	22.95€
<i>confited potatoes to rosemary and poached egg</i>	
Baked cod back with bilbaína sauce  	21.95€
Red tuna tataki     	24.95€
<i>wakame seaweed, chipotle mayonnaise and cured yolk</i>	

Bread service 1.00€

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MEAT

Steak tartar     	20.40€
<i>of 'Avileña' veal tenderloin</i>	
Suckling lamb shoulder roasted in the traditional way 	29.95€
Roast suckling pig with confit potatoes 	26.95€
Grilled T-bone steak of 'Avileña' veal 700 grs. approx. 	29.40€
Grilled 60 days matured T-bone beef steak 1 kg approx. 	60.40€
Grilled entrecôte of 'Avileña' veal 	23.40€
Grilled sirloin of 'Avileña' veal 	24.95€
<i>with red wine sauce and seasonal vegetables</i>	
Suckling lamb chops 	26.40€
<i>with baked potatoes and grill oil</i>	
Acorn-fed Iberian pork loin  	23.40€
<i>with roasted potatoes with lemon, mushroom duxelles and Iberian ham</i>	

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HOMEMADE DESSERTS

Fried milk with doughnut cream
and Belgian biscuit ice cream 7.40€



Creamy cheesecake with almond crumble 7.40€



Chocolate and walnuts brownie with vanilla ice cream 7.40€



Grandma's biscuit cake with hot chocolate sauce 6.95€



Pomace cream ice cream 6.95€



Mango tart 7.40€



Natural fruit salad 6.95€

Ice Cream
chocolate, vanilla, Belgian cookie or tangerine 5.95€



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FOOD ALLERGENS

Gluten Crustacean Eggs Fish Peanuts Soya Milk Nuts Celery Mustard Sesame Sulphite Shellfish Lupins

