

cold tapas

Mix olives in herbs	12 pln
Beef tartare	45 pln
Tuna in olive oil	42 pln
Plate of Manchego cheese	35 pln
Plate of black truffle cheese	60 pln
Plate of Spanish cheese	45 pln
Serrano ham with salmorejo 100g	34 pln
Plate of Jamon Joselito Bellota	95 pln

JOSELITO[®]
DECLARADO EL MEJOR JAMÓN DEL MUNDO

Anchoa with tomato

23 pln

warm tapas

Peppers de Padron Cabrales	19 pln
Peppers de Padron	24 pln
Patatas bravas	18 pln
Chorizo in red wine	27 pln
Prawns in piri piri sauce	32 pln
Squids with salsa verde	27 pln
Foie gras Coca Cola	31 pln
Chistorra in tempura	24 pln
Crispy squids	25 pln
Sobrasada with egg	23 pln
Oyster mushroom with Joselito	30 pln

Galician style octopus

59 pln

Octopus with romesco

53 pln

soups

Gazpacho	25 pln
Prawn soup	33 pln
Fabada asturiana	27 pln

salads

Salad with prawns	39 pln
Chicken Caesar salad	36 pln
Shrimp Caesar salad	43 pln





main courses

Roasted lamb, potato and mushrooms	62 pln
Roasted sea bream	59 pln

WE RECOMMEND

extras

French Fries	12 pln
Mashed potatoes	12 pln
Salad	12 pln
Tomatoes with onion	12 pln
Green beans	12 pln
Spinach	12 pln

desserts

Crema catalana	21 pln
Fresh fruit tart	21 pln
White chocolate parfait	24 pln

steaks



Beef Tenderloin Hereford	45 pln / 100g
Beef Sirloin Hereford	28 pln / 100g
Rib eye Jack Daniels	45 pln / 100g
Sirloin from Galicia Spain	69 pln / 100g
Sirloin Wagyu (Kobe Style)	150 pln / 100g

for each steak we serve 2 sauces: chimichurri and pepper

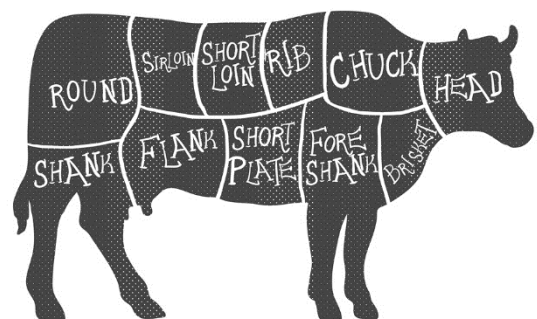
ORGANIC (ECO)

beef

(PYRENEES MOUNTAINS)

Rib eye <i>with bone</i>	43 pln / 100g
Sirloin <i>with bone</i>	43 pln / 100g

! Ask waiter about size of your steak.



Dear Guests, we add 12,5% service for a table more than 4 people

