



EL GRILL

TIME

Thursday: 1:00 PM to 11:00 PM (last order in kitchen at 10:00 PM)
Friday and Saturday: 1:00 PM to 1:00 AM (last order in kitchen at 11:00 PM)
Sunday: 1:00 PM to 7:00 PM (last order in kitchen at 6:00 PM)

STARTERS

100% acorn-fed Iberian ham tumaca and bread peaks (1, 14)	25.00	Tomato salad Km0 belly, mozzarella, pesto, arugula and green sprouts sprouts (4, 9, 11, 13)	14.60
Steak Tartare Prepared at Table accompanied by toast (1, 9, 11, 14)	28.00	Seasonal Tropical Salad mesclun, cheese, guava, fresh fruit, honey vinaigrette (1, 3, 11, 12, 14)	14.00
Salmon tartar with avocado (4,9,14)	18.90	Caprese salad with tomato, mozzarella, pesto (9,5,6,9,10,12)	11.00
Cheese Board (9)	18.00	Grilled vegetables with roasted garlic oil	16.90
Escaldon de Gofio (1,4,10,12,14)	13.00	Pumpkin and Passion Fruit Cream and coconut milk	10.50
Garlic Shrimp (7,8,11 14)	13.00	Carpaccio de Calabacin with Parmesan, toasted walnuts (9.13)	13.00
Grilled Cheese of your choice with mojos <i>Canaries or Gofio and Honey</i> (1,6,9,11,14)	13.00	Fish Soup (1,4,9,10,13)	9.50
Almogrote croquettes Mayonnaise with paprika from La Vera and gofio (6 units) (1, 3, 9, 14)	10.00		
Garlic Shrimp Croquettes mayonnaise with paprika from La Vera and gofio (6 units) (1, 3, 9, 14)	10.00		

MAIN

Low-temperature cod with rosemary vegetables (4, 7, 9, 11)	19.90
Confit cod with sweet potato puree and candied onion (4,7,9,11)	19.90
Salmon in sweet sauce and sautéed arugula (4, 9)	23.00
Grilled Octopus with confit potato with butter and rosemary (7, 8, 11, 14)	18.90
Slow-cooked ribs with vegetables and potatoes (9, 14)	22.80
Crispy chicken breast with vegetables and French fries (1, 3, 8, 12)	17.90
Cheek in its own juice in the traditional potato parmentier style (1, 5, 14)	21.80
Chickpea Curry with Vegetables and Basmati Rice (1, 5, 14)	15.00

If you have any allergies, please consult our staff.



PAELLAS

Seafood Paella with clams, mussels and fish (depending on the season) (4, 7, 14) for 2 people	40.00
Chicken and Rabbit Paella with peas and vegetables (7, 14) for 2 people	35.00
Vegetarian Paella with Brussels sprouts, broccoli, green sprouts, wheaten asparagus, vegetables (7, 14) for 2 people	28.00

Importante: los arroces se preparan para un mínimo de dos personas.
El tiempo de preparación es de 25 min.

OUR GRILL

		TO SHARE	
Steak		BLACK ANGUS STEAK	80.00 x kg
with vegetables and potatoes (1, 3, 8, 14)	21.80	with Grilled Vegetables and Potatoes of your choice (1, 3, 8, 14)	
Picanha with vegetables and potatoes (1,3,8,14)	22.00	GRILLED MEAT 1676	39.00
		cut of Steak house meat, (1, 3, 8, 14)	(2 people)
Solomillo De Ternera con verduras y papas	23.00	PINK MEAT MIGUEL VERGARA	59.00 x kg
		with vegetables and potatoes (1,3,8,14)	
Iberian pluma with vegetables (1,3,8,14)	22.00	Castilian salad (10,12) (Lettuce and onion)	5.00
Segovian Style Suckling Pig	32.00 x pieza	<i>Padrón peppers</i> (1, 8, 9, 14)	5.00
with vegetables and potatoes		<i>Wrinkled potatoes with mojo sauce</i> (14)	5.00
Lamb shoulder in its own juice	32.00 x pieza	<i>Mini-Arepas</i> (3 arepas) (1)	5.00
and French fries		Sauces	
		Mushroom (1, 8, 9, 14)	3.00
		Pepper (9, 14)	3.00
		Almogrote (9, 11, 14)	3.00

DESSERTS

Chocolate in different textures	6.50	Tiramisu 1676 style	7.00
creamy, sponge cake, syrup and ice cream. chocolate (1, 3, 9, 14)		Sponge cake, coffee cream, cocoa powder. (1,3,9,13)	
Uruguayan Powder 1676	6.80	Creamy lemon	6.80
Vanilla Chantilly, meringue and dulce de leche ice cream (3, 9, 14)		almond crisp, lime ice cream and red berries (9, 13, 14)	

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