

La Taberna
del loco



WELCOME

ASK ABOUT OUR OFF-MENU ITEMS

STARTERS

Russian Salad / **T: 2,00€ / R: 8,00€**

Lemon Octopus / **T: 3,50€ / R: 12,00€**

Cheese Board / **M: 12,50€ · R: 20,00€**

Angus air-dried beef Miguel Vergara / **M: 11,00€ · R: 18,00€**

Iberian Ham / **18,00€**

Anchovies with butter / **22,00€**

Steak Croquettes with chipotle mayonnaise (4 units) / **10,00€**

Extra croquette: 2,50€/unit

Garlic Prawns Croquettes with fried shrimp mayonnaise (4 units) / **8,00€**

Extra croquette: 2,00€/unit

Galician Octopus Croquettes with paprika mayonnaise (4 units) / **9,00€**

Extra croquette: 2,25€/unidad

Freshly made Spanish Omelette / **7,00€**

Egg with potatoes, iberian ham, black truffle and duck foie / **16,50€**

Egg with shrimp and black truffle / **14,50€**

SALADS with...

Burrata, rocket, tomato, avocado
and dried tomato with basil oil (125 grs.) / **12,50€**

Burrata, rocket, tomato, avocado
and dried tomato with basil oil (250 grs.) / **16,00€**

Tomato, avocado and bullet tuna / **M: 8,50€ / R: 13,50€**

TOAST with...

Galician Octopus and Arzúa cheese / **4,70€**

Grilled Prawns and alioli / **4,50€**

Bluefin Tuna, spicy mayonnaise and black truffle / **7,50€**

Shredded meat with alioli, goat cheese, rocket and basil oil / **6,00€**

Charcoal-seared bonito with salmorejo and trout eggs / **6,50€**

ASK ABOUT OUR STEW OF THE DAY

Every tuesday, wednesday and thursday

Tapa: 3,80€ / Plato: 6,00€

MEATS

Irish Beef Tomahawk Steak / 39,70€/kg.

Irish Beef Ribeye / 19,00€

Grilled Premium Irish Beef Tenderloin / 22,00€

Butter-seared Beef Tenderloin / 23,50€

Low-temperature BBQ Pork Ribs / 18,50€

Iberian Pork Presa / 19,50€

Grilled Chicken Steak / 7,50€

Ribeye Beef Burger / 15,00€

Single patty (200 grs.), Lettuce, Tomato, Chipotle sauce,
Cheddar cheese and bacon bits.

CRAZY Burger / 16,00€

Doble patty (150 grs. x 2), Egg and Soy Sauce, Cheddar Cheese,
Emmental Cheese, Crispy Egg White and Spicy Soy Sauce

FISHES

Grilled Octopus on potato parmentier / 19,50€

Beer-battered Fried Squid / **M: 9,50€ · R: 16,00€**

Bluefin Tuna Tataki on Pistachio White Garlic Sauce / 14,50€

Grilled Fished (weekends) / **S.M**

Tuna in red butter (Andalusian-Style) / **M: 8,50€ · R: 13,00€**

DESSERTS

Cheese Cake / 5,50€

Torrija (french toast) of brioche with nougat ice cream / 6,00€

COFFEES

Cafés / 2,00€

Cafés con Licor / 2,40€

BEERS

Caña de Cerveza Barril Cruzcampo Especial / 2,00€

Copa de Cerveza Barril Cruzcampo Especial / 3,30€

Cruzcampo Pilsen 20cl. / 1,60€

Heineken 33cl. / 3,00€

Cruzcampo Gran Reserva 33cl / 3,40€

Cruzcampo Pilsen 33cl / 3,00€

Amstel 0,0% Tostada 33cl / 3,00€

Aguila Sin Filtrar 33cl / 3,00€

Clara Limón o Casera / 3,00€

Heineken 0,0% 33cl / 3,00€

Ladrón de Manzanas / 3,00€

Cerveza Sin Gluten 33cl / 3,00€

Cerveza Radler 33cl / 3,00€

Cerveza Paulaner 50cl / 3,60€

Cerveza 18/70 33cl / 3,00€

Cerveza Corona 33cl / 3,20€

Cerveza 1925 Alhambra 22,5cl / 2,00€

Cerveza Artesanal Dos Mares Pilsen 33cl / 3,50€

Cerveza Artesanal Dos Mares IPA 33cl / 4,00€

DRINKS

- Refrescos: (Coca Cola, Fanta, Tónica o Sprite) / **2,40€**
- Fuze Tea Limón o Maracuyá / Aquarius Naranja o Limón / **2,50€**
- Tinto de Verano: (Limón, Casera o Naranja) / **3,00€**
- Agua Mineral (con o sin gas) / **2,00€**
- Zumo / Mosto / **2,40€**

LIQUEUR

	COPA
Pacharán Martín Berasategui	4,00€
Limoncello Martín Berasategui	4,00€
Licor / Café Martín Berasategui	4,00€
Licor de Hierbas Martín Berasategui	4,00€
Crema de Orujo Martín Berasategui	4,00€
Bailey´s	4,00€
Anís / Coñac	4,00€
Coñac Carlos I	5,20€
Amaretto Disaronno / Frangélico	4,00€
Vodka Caramelo Becko	4,00€
Licor sin alcohol (Granadina, Manzana, Mora / Melocotón)	3,00€

COCKTAILS

	COPA
Combinado	7,00€
Combinado Premium	8,00€
Suplemento bebidas energéticas	- 0,50€