

PREMA

*It is love in its purest form, selfless and
unconditional, given without expecting
anything in return*



STARTERS

100% IBERIAN ACORN-FED HAM	15 / 26
With crystal bread and grated tomato	
SMOKED STEAK TARTARE	18
Knife-chopped sirloin, parmesan, textured egg yolk, “piparra” and crystal bread	
SALMON TARTARE	16
Asian-style marinade with coconut “ajoblanco”, pickled cucumber and rice chips	
NATIONAL CHEESES	11
Arzúa Ulloa, cured sheep’s milk, goat’s milk with paprika, smoked Idiazabal and Valdeón blue	
INDIAN PANKO PRAWNS	14
With spicy Indian tomato and mango chutneys	
100% IBERIAN ACORN-FED HAM CROQUETTES	7 / 13
With roasted pepper alioli sauce	
OUR HUMMUS	7 / 12
With homemade tortilla chips, grissini and paprika from La Vera D.O.	
BLACK TIGER RUSSIAN SALAD	10 / 15
With slightly spicy seafood mayonnaise, Black Tiger prawn and fried egg	
CAESAR BUD SALAD	14
Grilled Trocadero lettuce, crispy chicken, parmesan, crispy onion and our Caesar sauce	
PINK TOMATO AND TUNA BELLY	15
With red onion, roasted peppers and vinaigrette made from its juice	
PUMPKIN CREAM	12
With textured coconut milk, EVOO, sunflower and pumpkin seeds	

SNACK BAR

CHEESEBURGUER	17
100% Black Angus beef, brioche bread, bacon, cheddar, tomato and baby salad	
CRUNCHY CHICKEN BRIOCHE	16
Bread Lobster, crispy chicken, caramelized red cabbage sauerkraut and kimchee mayonnaise	
VEGGIE BURGER	15
Brioche bread, vegan meat, baby leaf salad, tomato and caramelized onion	

CHILDREN

HAKE POPCORN	15
Panko-breaded hake with chips and tomato slices	
CHICKEN FINGERS	15
Crispy seed breaded chicken fillets	
SPAGHETTI WITH TOMATO SAUCE	12
With homemade tomato sauce and parmesan cheese	



FISH

COD	22
Confit, accompanied by caramelized peppers in beer and pilpil foam	
SALMON PARMENTIER	21
Tataki style salmon with parmentier and flavoured orange sauce	
TURBOT	22
With a touch of grill, cauliflower puree and sour cherry ragout with rosemary	

MEAT

SIRLOIN	26
Medallions of beef tenderloin with gratin potato millefeuille and demi-glace	
ENTRECOTE	24
300 g beef sirloin with homemade chips and roasted peppers	
IBERIAN TUSK	25
Acorn-fed and 100% Iberian, marinated in korean marinade, with corn puree and roasted mini corn on the cob	

DESSERTS

CHEESECAKE	7
Baked, with blueberry coulis and Idiazábal cheese ice cream	
CRUSTED CHOCOLATE	7
Freshly made chocolate crust with picual EVOO ice cream. Cooking time 10 minutes	
CARAMELIZED TORRIJA	7
Made with brioche bread, rum toffee and almond ice cream	
ASSORTED ICE CREAM	6
San Thomé chocolate / Bourbon vanilla / Madrid violet / picual EVOO / Idiazábal cheese / almond	
FRESH SEASONAL FRUIT	6

PORTION OF BREAD PER PERSON	1.5
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WE HAVE ALLERGENS INFORMATION AVAILABLE



DRINKS

BEERS

LA CIBELES ARTISAN FROM MADRID	29CL	4
	50CL	7
HEINEKEN	29CL	3.5
	50CL	6
CIBELES IMPERIAL IPA	33CL	5
1906 ESTRELLA GALICIA	33CL	4.5
HEINEKEN 0,0	33CL	4

SOFT DRINKS

COCA COLA REGULAR / ZERO	4
FANTA ORANGE/LEMON	4
NESTEA ZERO	4
AQUARIUS ORANGE / LEMON	4
SPRITE	4
TONIC WATER SCHWEPPES	4
APPLE/BLEWBERRY/PINEAPPLE JUICE	4
NATURAL ORANGE JUICE	4

WATER

REVITALIZED FILTERED WATER	35CL	1.5
Still or sparkling	1L	2.5
CABREIROA	1L	4
CABREIROA SPARKLING	0.33CL	3

COFFEE

ESPRESSO	2.5
COFFEE WITH MILK	3
CAPPUCCINO	4
HOT CHOCOLATE	3.5
AMERICAN	2.5
ORGANIC TEA OR INFUSIONS	2.5

