



# OUR BEERS

**HEINEKEN BARREL** GLASS 1.70 • PINT 2.80  
Premium full-body lager. Deep golden color, a mild bitter taste and a balanced aroma.

**EL ÁGUILA SIN FILTRAR BARREL** CAÑA 2.60 (37 CL)  
THIRD 2.60 • PINT 3.70 • 6 QUART CUBE 13.60  
The Unfiltered Special Eagle is a beer that has greater body, greater flavor intensity and greater turbidity. By eliminating the filtration process, all the yeast is kept within the beer.

**HEINEKEN BOTTLE** QUART 1.80 • ALCOHOL FREE 2.00  
6 QUART CUBE 9.10

**EL ÁGUILA BOTTLE** FIFTH 1.30  
10 FIFTH CUBE 11.00

**AMSTEL TOSTADA 0,0** ALCOHOL FREE 2.50

**IPA LAGUNITAS** 3.80  
Like all India Pale Ale, it is a beer created with a wide variety of malts and hops, combined with precision and good taste. Explosive.

**SOL** 2.60  
Mexican of the group, with clear characteristics of the lager type and little bitter.

**ALCÁZAR** 2.60  
A special beer, with body, intense flavor and strong aromatic notes.

**1870** 2.60  
It is a blonde lager with more body and at the same time, easy to drink, with an intense flavor with a fruity aroma and a point of bitterness in the mouth provided by the Nugget and Perle hops used in its recipe.

**PAULANER** 4.00  
White beer with a refreshing and fruity flavor, cloudy appearance, golden color and robust crown of white foam.

**MORT SUBITE** 2.60  
Lambic-type beer, with spontaneous fermentation, intense red color and short-lived pinkish foam, macerated with cherries.

**JUDAS** 3.80  
Lambic-type beer, spontaneously fermented, with an intense red color and pinkish foam and of short duration, macerated with cherries.

**HOP HOUSE** 2.90  
Like all India Pale Ale, it is a beer created with a wide variety of malts and hops, combined with precision and good taste. Explosive.

**GUINNESS** 3.50  
Dry stout type known worldwide for its unmistakable roasted flavor, derived from the classic use of unfermented barley.

**CRUZCAMPO GLUTEN FREE** 2.00  
Lager beer, Pilsen type, with an alcoholic content of 5.6% by volume and a gluten content of less than 20mg/kg. Beer suitable for celiacs.

**MARINERA MADE IN MURCIA** 2.20

¡Acho! Salad with Cantabrian anchovy.  
GLUTEN • EGG • FISH

**ENSALADILLA RUSA** 4.50

Like my father made it.  
EGG • FISH

**NACHOS ROCKDELUX** RATION 14.50

Natural corn cake nachos with cheddar cheese, simmered chicken breast with roasted vegetables, accompanied by beans, pico de gallo, guacamole and fresh cream.

GLUTEN FREE • DAIRY

**NACHOS GREEN DAY** RATION 14.50

Natural corn tortilla chips with melted cheddar cheese, vegan chilli, pico de gallo, guacamole and fresh cream with chopped cilantro.

GLUTEN • SOY • DAIRY

**POLLO CONFETTI** 7.90

Crispy chicken on our roll, over 25 thousand plates sold in 2019, WOW!

TRACES OF SOY • TRACES OF MUSTARD • SULFITES

**TARANTINO** 8.40

A pure fried fresh goat's cheese covered with tomato jam.

DAIRY • SESAME

**CUMPLEAÑOS TOTAL** 5.40

Will it be the usual bravas?

SOY • CELERY

**TOP SECRET** 11.50

Secreto ibérico cooked under vacuum at a low temperature dried tomato, garlic, romesco sauce and with potatoes. Always in the original version!

CELERY • SULFITES

**TANGO PIE** 3.90

Argentinian dough with spiced meat in the purest style of the Republic with a delicious chimichurri with honey.

GLUTEN • EGG • DAIRY

**PATATAS RINGO STARR** 5.50

Artisan potatoes with Danish blue cheese crumbs plus cream cheese... and then kiss me!

DAIRY

**LOS RAMONES** 9.90

Truffled scrambled eggs with Iberian ham and poached onions.

GLUTEN • CRUSTACEANS • EGG • FISH • SOY • CELERY • SULFITES

**PIZZICATO FIVE** 7.20

Just imagine, the same old huevos rotos but with bacon and camembert cream...

EGG • SOY • DAIRY • SULFITES

**PATATAS STROGONOFF** 6.50

Grandma's cut potatoes, with stroganoff sauce based on beef, mushroom, onion and spices

DAIRY

**THE TYPICAL ONE, OF IBERIAN HAM** 1.50



## SALADS FOR DIET

**EL GARAJE** 7.50

With crispy chicken, lettuce, tomato, parmesan, croutons and our tartar or caesar sauce.

GLUTEN • EGG • FISH • SOY • DAIRY • MUSTARD • SULFITES

**THE SALMON DANCE** 8.90

Salmon with tomato, wakame, onion, lamb's lettuce, olives and soy

FISH • SOY • SESAME



## WHICH CROQUETTE ARE YOU?

**THE TYPICAL ONE, OF IBERIAN HAM** 1.50

with ham and coñac.

GLUTEN • TRACES OF CRUSTACEANS • TRACES OF EGG • TRACES OF FISH • SOY • DAIRY • CELERY • SULFITES • LUPIN • MOLLUSCS

**BEEF TAIL CROQUETTE** 2.00

with tomato sauce and garlic.

GLUTEN • TRACES OF CRUSTACEANS • EGG • TRACES OF FISH • SOY • DAIRY • MOLLUSCS

**THE ONE OF THE MODERN ONES, OF BOLETUS** 2.20

with a brake of peppers mayonnaise

GLUTEN • TRACES OF CRUSTACEANS • TRACES OF EGG • TRACES OF FISH • SOY • DAIRY • CELERY • SULFITES • LUPIN • MOLLUSCS

**THE SONNY'S, OCTOPUS IN A FINE BREADING** 2.30

GLUTEN • TRACES OF CRUSTACEANS • TRACES OF EGG • TRACES OF FISH • SOY • DAIRY • CELERY • SULFITES • LUPIN • MOLLUSCS

## I'M MORE OF A MONTADITOS GUY...

**TRÍCEPS** 3.00

Secreto ibérico, goat roll and crispy onion.

GLUTEN • DAIRY

**BONILLA** 2.50

Iberian ham, tomato, parmesan and extra virgin olive oil.

GLUTEN • DAIRY

**WEIRD FISHES** 3.10

Smoked salmon, onion in wine, tomato and black olive powder.

GLUTEN • FISH

**SIMBA** 3.60

Criollo meat with smooth peanut butter. diced natural tomato and chopped sweet red onion. A simple combination ... more than surprising!

GLUTEN • EGG • PEANUTS • TRACES OF SOY • NUTS • TRACES OF MUSTARD • SULFITES • DAIRY

**APU** 2.90

Marinated chicken breast, turmeric an mustard sauce, Italian tomato, parmesan, rocket and old mustard butter.

GLUTEN • FISH • SOY • CELERY • MUSTARD • SULFITES • LUPIN

**BITELCHUS** 3.50

Homemade marinated chicken breast with egg, Manchego cheese, tomato, bacon, lettuce and mayonnaise.

GLUTEN • EGG • FISH • SOY • DAIRY • CELERY • MUSTARD • SULFITES

**MALASAÑA** 3.00

Iberian cured pork shoulder, guacamole, bacon, peppers and chilli oil.

GLUTEN • SOY • SULFITES

**WILLONETI** 3.10

Iberian cured pork shoulder, fresh foie gras and poached onion.

GLUTEN

**BOWIE** 2.70

Montadito of fresh cheese, wild wheat, tomato, sweet onion and oregano.

GLUTEN • DAIRY

**OBİ WAN** 2.90

Montadito of sundried tomato, red onion, gherkin, fresh cheese, honey and arugula.

GLUTEN • DAIRY

**DON PEPITO** 4.10

Beef tenderloin, melted butter and Italian parmesan flakes.

GLUTEN • DAIRY

**DON JOSÉ** 4.90

Beef tenderloin with fresh foie.

GLUTEN • DAIRY



## ...I'M A HAMBURGER, MAN!

**SECOND** 5.50

Galician Blonde cow meat truffled with tomato, iberian ham, poached onion, manchego cheese, wild asparagus and tartar sauce.

GLUTEN • CRUSTACEANS • EGG • FISH • PEANUTS • DAIRY • CELERY • MUSTARD • SESAME • SULFITES •

**CANDELETA** 5.20

Galician Blonde cow meat, tomato, bacon, egg, semi-cured cheese, lettuce and ketchup.

GLUTEN • EGG • SOY • DAIRY • SESAME • SULFITES

**ACHIOTE MEXICAN BURGER** 5.90

Delicious hand shredded pulled pork, Galician beef, diced fresh avocado, salted iberian bacon, diced tomato and red onion with coriander, jalapeño pepper sauce and lime mayonnaise.

GLUTEN • EGG • SOY • DAIRY • CELERY • MUSTARD • SESAME

**OLD LEGEND** 5.20

Galician Blonde cow meat with tomato, melted cheddar, red onion, pickle, bacon and bbq sauce with bourbon and mayonainaise.

GLUTEN • EGG • SOY • DAIRY • SESAME • SULFITES

**SOUND AND VISION XL** 9.90

Vegetarian hamburger in smoked butter, crispy onion, grilled tomato, cheddar cheese crispy onion, red lettuce, red onion and truffled tartar sauce on our brioche bread, accompanied by french fries.

GLUTEN • EGG • DAIRY • SESAME

**OLY** 4.90

Crispy chicken, tomato, cream cheese, lettuce and pickle.

GLUTEN • TRACES OF SOY • TRACES OF MUSTARD • TRACES OF SULFITES

**COULANT** 5.00

Chocolate with vanilla ice cream, zero risk!

GLUTEN • EGG • SOY • DAIRY

**TARTA DEL ABUELO** 5.00

Like grandma's but with white chocolate.

GLUTEN • EGG • SOY • DAIRY • TRACES OF NUTS

**CACTUS** 5.00

Our cheesecake on chocolate base and its corresponding jams.

GLUTEN • SOY • DAIRY • SULFITES

DESSERTS

