





CHARCUTERIE

100% Iberian acorn-fed ham private reserve
33,00 | 1/2 - 19,85


Iberian campaign assortment table 
(loin, "chorizo", sausage and acorn-fed ham) 25,00 | 1/2 13,15


Smoked beef from Leon IGP 14,60 

SALADS/ VEGETABLES (2 PEOPLE)

Big Lujo Salad: with peeled tomato, pickles, onion, asparagus yolks, egg, anchovies, canned "bonito" (tuna), "piparras" and pickles with mustard vinaigrette 22,60    

Grilled vegetables 17,35
(With "romesco" sauce)    

Ensalada de tomate, sardinas y queso feta
14,60  

Tomato with fresh burrata and "pesto" sauce
14,60  

Chickpea hummus with vegetables and pita bread 14,60   





"Esqueixada" (Desalted cod salad) 13,65 

"TAPAS"


"Padrón" Peppers 8,95  

Hand peeled Anchovies from Cantabric sea (8 u.)
18,40 

Handmade potato salad with tuna 10,40  





Black Angus rib croquettes with chipotle and lime sauce or Iberian ham 12,50    




Squid sautéed with blood sausage and Padrón peppers
22,60 

Baby beans sautéed with squid and garlic
22,60 

RICE

Oxtail rice ("caldoso") 30,5x pers. 


Lobster rice ("caldoso") (min. 2 people) 33,00x pers.    

"Paella del Señorito" 30,35x pers.    

Rice with scallops and red prawns 30,35x pers.    

Rice with "setas" and vegetables 30,35x pers.   

Cream cheese from Cañarejal
21,95 

Assortment of 6 cheeses of the world:
compte cur des sapins, morbier marcel petit,
shropshire blue, cañarejal curado, garmillas tierno &
idiazábal de pastor 21,50 | 1/2 12,10 



EGGS

Lazy eggs omelette with red shrimps
  17,35



Potato Omelette with Jabugo
13,15  

Codfish omelette with spicy onion
13,15   

Broken eggs with potatoes
and Jabugo 17,35  
Order with Foie: Supl. +7,90



Sirloin pieces with black pepper
17,35  

Sirloin pieces with, Cabrales
cheese or Garlic 19,85  

Fresh grilled foie gras with caramelized
onion and apple compote 23,00  

Tuna tacos
with caramelized onions 21,50  

Stewed Beef Tripe ("callos") 12,50  

Fried eggplants with sugar cane honey
14,70  

COD

Cod with "samfaina" (vegetables and fried
tomato sauce) 25,00  

Cod with mushrooms sauce 25,00    



¡Find your vegan options!

Combinations dishes for 2

COMBINED (2 PEOPLE)

1/2 Acorn-fed ham
Octopus in the Galician Style
Anchovies in the Andalusian Style
Sirloin Pieces from Asturias
Tuna pieces with onion

44,00€ PER PERSON




COMBINED (4 PEOPLE.)

Acorn-fed ham
Anchovies in the Andalusian Style
Cream Cheese from Cañarejal
Desalted Codfish salad
Homemade potato salad
Mussels: steamed or in marnier
4 Homemade ham croquettes
Octopus in the Galician Style
Tuna pieces with onion
Sirloin Pieces from Asturias

44,00€ PER PERSON

FITTINGS

4,20

French Fries 
Roasted potato
Green asparagus
Grilled vegetables
Salad
Tempura 
Peppers from Padrón 

of our best
or 4 people



COMBINED LUJO (2 PEOPLE)

1/2 Acorn-fed ham
Octopus in the Galician Style
Galician Cockles
Clams in marniere
Tuna pieces with onion

52,40€ PER PERSON

COMBINED LUJO (4 PEOPLE)

Acorn-fed ham
Cream Cheese from Cañarejal
4 Homemade ham croquettes
Octopus in the Andalusian Style
Clams in marniere
Galician Cockles
Squids in the Andalusian Style
Tuna pieces with onion
Sirloin Pieces from Asturias
Sirloin Pieces with Cabrales cheese

52,40€ PER PERSON

SAUCES

Cabrales cheese 4,20 🍷
Romesco 4,20 🍷🌿🍷
Mushrooms 4,20 🍷
Chimi churri 4,20 🍷
Alli-oli (garlic mayonnaise) 1,65 🍷

MEAT

Black Angus rib roasted at low temperature 28,90

Grilled lamb rims 21,00

Grilled old beef sirloin
31,40 1/2 - 18,40 + foie 7,90

Stone grilled old beef sirloin
31,40 + foie 7,90

Veal Chop 1.200 gr. 67,00

Homemade Steak Tartar 23,65



Grilled Angus Uruguayan Picanha 900 gr.
(2 people) 57,70

Uruguayan Rib-eye of infiltrated beef 500 gr. 42,55

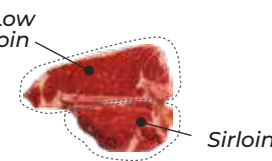
T-bone steak 1.200 gr. 67,00
(Recommended for 2 people)

Beef tenderloin steak 350 gr.
22,60 + foie 7,90

Oven or grilled baby lamb shoulder 33,00 🍷

Stewed Oxtail 28,90 🍷

Ribeye tataki with soy, citrus, and honey 16,90 🌿🍷



FROM THE SEA

Steamed Galician cockles or Grilled
20,50 🍷

Steamed Galician cockles with
thyme, sherry and lemon 20,50 🍷🍷

Grilled clam /in Marniere / Donostiarra
34,55 🍷🍷🍷🍷

Big Galician Oyster (6 u.) 18,25 🍷

Galician King Oyster 6,85ud. 🍷

Shell assortment platter: clams, razors,
cockles and mussels 39,80 🍷

Grilled Razors clams 24,00 🍷

Squids in the Andalusian style 20,10 🍷🍷

Mussels in marniere or steamed 13,15 🍷🍷🍷🍷

Baked lobster with seafood cream 41,90 🍷🍷

Anchovies in the Andalusian style 14,60 🍷🍷

Fried red Prawn 20,50 🍷🍷

Galician Octopus "a Feira" or Grilled 23,65 🍷

Tuna or salmon tartar 22,60 🍷🍷🍷🍷

Tuna or salmon tataki 22,60 🍷🍷

Grilled Bluefinn Tuna 34,15 🍷

Grilled or Baked Galician Monkfish 31,40
🍷🍷🍷🍷

Baked, grilled or donostiarra style Turbot
(2 people) 62,90 🍷🍷🍷🍷

FOR CHILDREN

Up to 12 years

15,75 €

Macaroni with Bolognese or Carbonara sauce 🍷🍷

Sausage with french fries 🍷

Andalusian squids with french fries 🍷🍷

Chicken fingers with french fries 🍷

BREAD

2,90 x pers.

Also
Gluten Free

If you need more information about allergens consult our staff

