

IVA included prices


LOCALLY
PRODUCED

SPOON AND TRADITION

LIGHT BITES

GILDAS olive, anchovy and basque chilli pepper	3,00 €/UND.	★
SARDINE ANCHOVY AND TOMATO JAM generous salt-cured sardine filets, more marine, more succulent	3,90 €	★
HOMEMADE LARDED MEAT a bite to open your mouth	3,50 €	
VITEL TONÉ BITE our larded meat in brioche bread	4,90 €	★
STEAK TARTAR BRIOCHE with a kimchi base and fried egg mayonnaise	4,90 €	N
TRUFFLED CHEESE AND CURED MEAT SANDWICH brioche brad with truffled cheese and cure meat	8,50 €	N
RED TUNA TACO FROM ALMADRABA 	4,90 €	★
CORN TACO WITH TUNA SASHIMI avocado, fried onions and kimchi sauce	8,50 €	N
GARLIC SHRIMP SALAD to our liking, with a spicy touch	8,50 €	
FOIE MI-CUIT fruit compote and raisin biscuits. Homemade!	9,50 €	
BEEF SIRLOIN AND TRUFFLE TOAST our version of steak tartar. The star dish!	4,90 €	★
BEEF SIRLON TOAST AND GILDA a perfect combination	7,50 €	★
BEEF SIRLON AND TRUFFLE STEAK TARTARE our star dish, XL version	16,00 €	★
“LEÑERAS” CROQUETTES ask about our flavors	8,50 €	★
CRISPY CHICKEN “LAGRIMITAS” seasoned and with parmesan yogurt	8,50 €	
ARGENTINE MEAT EMPANADAS made by us	7,50 €/ 2UND.	
FONDUE swiss cheese and “Tío Pepe” sherry wine	18,00 €	
SMOKED GRILLED PROVOLONE CHEESE with dried tomatoes, arugula salad and tartufata	8,50 €	
GARLIC WILD SHRIMP	12,00 €	
BURRATA WITH STEAK TARTAR	18,00 €	★
BURRATA WITH GARLIC SHRIMP	17,50 €	N

CHEESE PLATTER selection of three cheeses with nuts and their jam	9,50 € / 16,50 €	
OX JERKY 24 meses de curación	15,00 €	
100% ACORN-FED IBERIAN HAM	17,00 €	
SALCHICHÓN CUBES CASA SENDA A “VIC”	12,50 €	
ANCHOVIES CODESA SERIE ORO (10/15 loins)	16,50 €	

SEASONAL RICE an exquisite dish elaborated with the best seasonal products	14,00 €	
OX TRIPE stewed over a low heat and slightly smoked	14,00 €	
VEGETABLE AND IBERIAN MEAT WOK 	14,90 €	
GRILLED OCTOPUS 	22,50 €	★
LACQUERED CRISPY DUCK sauteed wheat and teriyaki sauce	18,00 €	★
TWO FRIED EGGS two fried eggs, chips and fried tomato from los palacios	12,00 €	
FRIED EGGS WITH CHISTORRA AND CHIPS	14,00 €	
TWO FRIED EGGS WITH RED TUNA TARTARE with a base of fried potatoes and our macerated red tuna tartare	18,50 €	★
IBERIAN PORK CACHOPO 100% certified acorn-feed pork, 1 mozzarella and cheddar cheese	18,00€	
PREMIUM TRUFFLED “CACHOPO” truffled iberian pork, serrano ham, mozzarella and poached egg truffle	18,90 €	★

FRENCH FRIES EXTRA 2,50 € | PICKLED BASQUE CHILIES 2,00€
GREEN SALAD EXTRA 3,50 € | PIMIENTOS DEL PADRÓN 3,00 €

Service, homemade breads, bread sticks and olives 1,80 €
Some our products may contain gluten, allergens or derivatives.
In the case of allergies or intolerances please notify a member of our staff

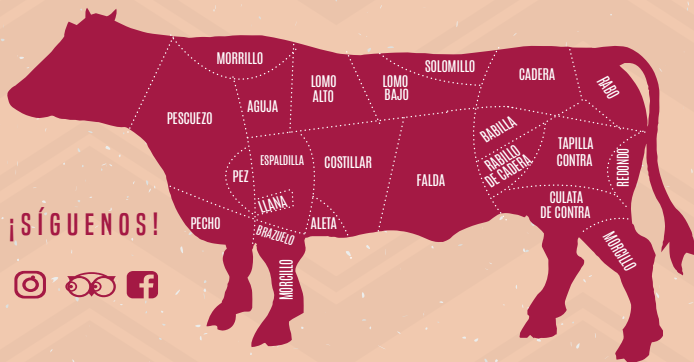
★ RECOMENDED DISH |  SPICY DISH | N NEWS

GRILLED

ORCHARD

PICKLED BASQUE CHILIES	8,50 €	N
BURRATA with two pestos and roasted cherry tomato	9,50 €	
TOMATO AND MACKEREL SALAD organic tomatoes with our vinaigrette sauce, balsamic oil and charcoaled salt flakes	10,50 €	
ARUGULA SALADS WITH WALNUTS, PICE NUTS AND LOTS OF GRATED PARMESAN	16,50 €	N
GRILLED VEGETABLE seasonal vegetables braised in our pesto sauce	14,50 €	
BRAISED LEEK with cured meat 24 month of curing and truffle oil	9,50 €	★
ROASTED WHITE ASPARAGUS gratin with japanese egg yolk mayonnaise and fried tomato from Los Palacios	12,00 €	★
GRILED ARTICHOKE FLOWER with foie, iberian ham cubes an truffle oil	6,00 €/ 2UND.	★

GRILLED CREOLE CHORIZO simplemente chorizo	8,00 €/ 2UND.	
COW HEART GIZZARDS grilled lemon toast	12,50 €	★
OLD COW BEEF SIRLON	7,50 €/100 GR	★
LOW LOIN OF VEAL aged for 30-35 days	6,50 €/100 GR	
BEEF TENDERLOIN (BONELESS) aged for 30-35 days	7,00 €/100 GR	
T-BONE BEEF STEAK FROM THE BASQUE COUNTRY aged for 30-45 days	7,00 €/100 GR	★
100% NATIONAL BEEF STEAK aged for 35-35 days	6,00 €/100 GR	
100% NATIONAL PREMIUM BEEF STEAK aged for 35-50 days	6,50 €/100 GR	
GOLD 100% NATIONAL BEEF STEAK aged for 45-65 days	7,50 €/100 GR	
BEEF TOMAHAWK aged for 40-60 days	6,50 € /100 GR	
GALICIAN BEEF STEAK aged for 55-90 days	9,00 €/100 GR	
NOME MARROW AND STEAK TARTAR	24,00 €/100 GR	★
BURGUER “LEÑERA” premium beef, Monterrey jack cheese, bacon and onion rings	14,00 €/200 GR	★
PREMIUM TRUFFLED BEEF BURGUER with cured Parmesan cheese, arugula salad, dried tomatoes and cheddar	14,50 €/200 GR	★
GRILLED RED TUNA LOIN grilled red tuna loin with sauteed vegetables	8,50 €/100 GR	



¡SÍ GUENOS!



All of our meats are served by weight and undertake a cold ageing process in temperatures of around 4c. In order to be consumed perfectly they need to be cooked between 20-40 minutes depending on their thickness.
All our meats are served with fried potatoes



LET’S GET SWEET

GRILLED BRAISED PINEAPPLE with vainilla ice cream, passion fruit and chopped almond	6,00 €	★
HOMEMADE TORRIJA briche bread with honey and vainilla ice cream	6,00 €	★
OUR CHEESE CAKE biscuit base with creamy semi-cured cream cheese and blue	6,00 €	★
CHEESE CAKE WITH CARAMELIZED MILK	6,00 €	
LIMA PIE cream of lemon topped with italian lemon meringue	6,00 €	
GRANDMA’S CAKE cookie, custard and chocolate	6,00 €	
CHOCOLATE COULANT homemade chocolate 70% cacao and vainilla ice cream	6,00 €	★
CARAMEL MILK COULANT homemade caramel milk coulant accompanied by old cheese	6,00 €	★
EGG CUSTARD WITH SYRUP with egg yolk and syrup	6,00 €	
CHEESE PLATTER with nuts and their jam	9,50 € / 16,50 €	

LEÑA ALLOMO.COM