

LOCALLY
PRODUCED
SPOON AND TRADITION

LIGHT BITES

GILDAS	3,00 €/UND.	★
olive, anchovy and basque chilli pepper		
SARDINE ANCHOVY AND TOMATO JAM	3,90 €	★
generous salt-cured sardine filets, more marine, more succulent		
HOMEMADE LARDED MEAT	3,50 €	
a bite to open your mouth		
VITEL TONÉ BITE	4,90 €	★
our larded meat in brioche bread		
STEAK TARTAR BRIOCHE	4,90 €	N
with a kimchi base and fried egg mayonnaise		
TRUFFLED CHEESE AND CURED MEAT SANDWICH	8,50 €	N
brioche bread with truffled cheese and cured meat		
RED TUNA TACO FROM ALMADRABA	4,90 €	★
tuna tartare, pico de gallo and guacamole		
CORN TACO WITH TUNA SASHIMI	8,50 €	N
avocado, fried onions and kimchi sauce		
GARLIC SHRIMP SALAD	8,50 €	
to our liking, with a spicy touch		
FOIE MI-CUIT	9,50 €	
fruit compote and raisin biscuits. Homemade!		
BEEF SIRLOIN AND TRUFFLE TOAST	4,90 €	★
our version of steak tartar. The star dish!		
BEEF SIRLOIN TOAST AND GILDA	7,50 €	★
a perfect combination		
BEEF SIRLOIN AND TRUFFLE STEAK TARTARE	16,00 €	★
our star dish, XL version		
“LEÑERAS” CROQUETTES	8,50 €	★
ask about our flavors		
CRISPY CHICKEN “LAGRIMITAS”	8,50 €	
seasoned and with parmesan yogurt		
ARGENTINE MEAT EMPANADAS	7,50 €/2UND.	
made by us		
FONDUE	18,00 €	
swiss cheese and “Tio Pepe” sherry wine		
SMOKED GRILLED PROVOLONE CHEESE	8,50 €	
with dried tomatoes, arugula salad and tartufata		
GARLIC WILD SHRIMP	12,00 €	
BURRATA WITH STEAK TARTAR	18,00 €	★
BURRATA WITH GARLIC SHRIMP	17,50 €	N
CHEESE PLATTER	9,50 € / 16,50 €	
selection of three cheeses with nuts and their jam		
OX JERKY	15,00 €	
24 meses de curación		
100% ACORN-FED IBERIAN HAM	17,00 €	
SALCHICHÓN CUBES CASA SENDA A “VIC”	12,50 €	
ANCHOVIES CODESA SERIE ORO	16,50 €	
(10/15 loins)		

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

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

Service, homemade breads, bread sticks and olives 1,80 €
Some our products may contain gluten, allergens or derivatives.

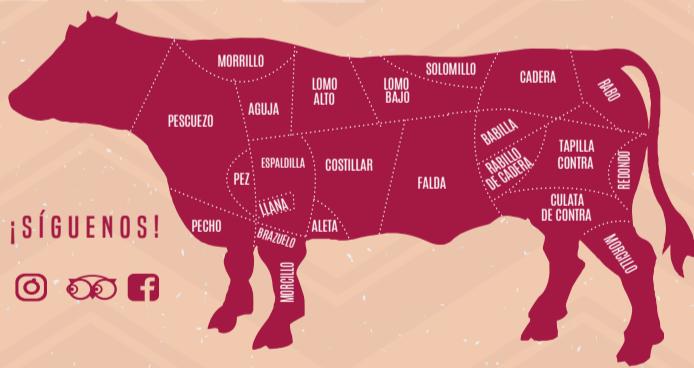
In the case of allergies or intolerances please notify a member of our staff

IVA included prices

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LET'S GET SWEET

PICKLED BASQUE CHILIES	8,50 €	N
BURRATA	9,50 €	
with two pestos and roasted cherry tomato		
TOMATO AND MACKEREL SALAD	10,50 €	
organic tomatoes with our vinaigrette sauce, balsamic oil and charcoaled salt flakes		
ARUGULA SALADS WITH WALNUTS, PICE NUTS AND LOTS OF GRATED PARMESAN	16,50 €	N
GRILLED VEGETABLE	14,50 €	
seasonal vegetables braised in our pesto sauce		
BRAISED LEEK	9,50 €	★
with cured meat 24 month of curing and truffle oil		
ROASTED WHITE ASPARAGUS	12,00 €	★
gratin with japanese egg yolk mayonnaise and fried tomato from Los Palacios		
GRILLED ARTICHOKE FLOWER	6,00 €/2UND.	★
with foie, iberian ham cubes an truffle oil		
GRILLED CREOLE CHORIZO	8,00 €/2UND.	
simplemente chorizo		
COW HEART GIZZARDS	12,50 €	★
grilled lemon toast		
OLD COW BEEF SIRLOIN	7,50 €/100 GR	★
LOW LOIN OF VEAL	6,50 €/100 GR	
aged for 30-35 days		
BEEF TENDERLOIN (BONELESS)	7,00 €/100 GR	
aged for 30-35 days		
T-BONE BEEF STEAK FROM THE BASQUE COUNTRY	7,00 €/100 GR	★
aged for 30-45 days		
100% NATIONAL BEEF STEAK	6,00 €/100 GR	
aged for 35-35 days		
100% NATIONAL PREMIUM BEEF STEAK	6,50 €/100 GR	
aged for 35-50 days		
GOLD 100% NATIONAL BEEF STEAK	7,50 €/100 GR	
aged for 45-65 days		
BEEF TOMAHAWK	6,50 €/100 GR	
aged for 40-60 days		
GALICIAN BEEF STEAK	9,00 €/100 GR	
aged for 55-90 days		
NOME MARROW AND STEAK TARTAR	24,00 €/100 GR	★
BURGUER “LEÑERA”	14,00 €/200 GR	★
premium beef, Monterrey jack cheese, bacon and onion rings		
PREMIUM TRUFFLED BEEF BURGUER	14,50 €/200 GR	★
with cured Parmesan cheese, arugula salad, dried tomatoes and cheddar		
GRILLED RED TUNA LOIN	8,50 €/100 GR	
grilled red tuna loin with sautéed vegetables		



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

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