

La Antonita

DIVERTIDA COCINA DE MERCADO

TAPEO

"RUSSIAN" SALAD

Juicy recipe with txangurro (spider crab), inspired by the original recipe from 1864

14,90€

PATATAS BRAVAS

Spicy and doubly cooked 9,90€

FREE-RANGE EGGS

With Iberian ham and potatoes 14,90€

ACORN-FED IBERIAN HAM (1 00 gr)

25,90€

CURED "MANCHEGO" CHEESE

With walnuts and quince preserve 16,90€

"TIGER" STYLE MUSSELS CROQUETTES

Creamy and with an oriental touch (4 units)

13,90€

IBERIAN HAM CROQUETTES

Just like the ones Grandma made, big and creamy. (4 units) 13,90€

VEGETABLES GARDEN

IN SEASON GRILLED VEGETABLES

The best vegetables of each season, grilled and full of flavor 14,90€

BURRATA

Served on a bed made of tomato sambal, arugula and basil oil 16,90€

GRILLED LEEKS

With Romesco sauce and hazelnut vinaigrette 14,90€

GRILLED AVOCADO

With green mojo and tomato sambal 14,90€

WARM EGGPLANT SALAD

With Roasted pepper Mediterranean tartar 14,90€

GRILLED ARTICHOKE

Served with Iberian ham 16,90€

Bread Basket 3,00€

We use fresh products from each season to make a fun gastronomical offer that is still based on our traditions.

THE CLASSICS

TOMATO COLLECTION

Yummy marinated tomatoes with shallots and homemade fig marmalade 14,90€

CALLOS A LA MADRILEÑA

Traditional recipe. Slightly Spicy 15,90€

CRUNCHY OXTAIL ROLL

With potato Parmentier and its own stew in juice 18,90€

IBERIAN SECRET

With homemade Guacamole 19,90€

WILD BOAR CARPACCIO

Arucula, parmesan and mustard 19,90€

FISH

BLACK RICE WITH LITTLE CUTTLEFISH

With king prawn stock and lime mayonnaise 17,90€

COD IN TEMPURA

Crunchy and with Tartar sauce 19,90€

GRILLED LITTLE CUTTLEFISH

Dip in with bread!! 18,90€

GARLIC KING PRAWNS

Cooked low and slow with prawn stock 18,90€

MEAT

PORK RIBS

With BBQ sauce and pineapple chutney 18,90€

BEEF SIRLOIN MEDALLION

With Spinach and Blue Cheese Sauce 23,90€

IBERIAN PORK CHEEKS

With carrot and ginger cream 19,90€

VAT included

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DESSERTS

CHOCOLATE BAR

With red fruit sherbet 6,90€

PISTACHIO TIRAMISU

No words 6,90€

" LAANTOÑITA" SOAP BAR

The Taste of Madrid 6,90€

MILLEFEUILLE

*Lavender cheese and quince jelly
6,90€*

APPLE TATIN

With vanilla ice cream 7,90€

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CAVA

Raventós Blanc de Nit Rose D.O Cava	31,00
Raventós Blanc de Blancs D.O Cava	29,00
Grimau Brut Nature D.O Cava	22,00

WHITE WINE

Analivia D.O. Rueda (Verdejo)	3,60	19,00
Alectum D.O. Rias Baixas (Albariño)	4,50	22,00
Montenovo D.O Valdeorras (Godello)	4,50	25,50
Oveja Blanca D.O. La Mancha (Moscatel)	3,70	20,00
Menganito D.O. Rueda (Verdejo)	3,80	20,00

RED WINE

Condado d Artola Crianza D.O Rioja (Tempranillo)	3,50	18,00
Figueroa Roble D.O. Madrid (Tempranillo y Merlot)	3,50	18,00
Habla de la Tierra D.O. Extremadura (Tempranillo y Cabernet Sauvignon)	4,00	22,00
Fulanito D.O. Ribera del Duero (Tempranillo, Cabernet Sauvignon y Merlot)	3,80	21,00
Arnegui Crianza D.O.C. La Rioja (Tempranillo)	3,50	18,00
El Pillo D.O. Toro (Tinta de Toro)	4,50	24,00
Aniago D.O Ribera del Duero (Tempranillo)	3,50	18,00

ROSÉ WINE

Nekeas D.O. Vinos de Navarra (Garnacha)	3,50	18,00
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BEERS

Mahou Double/Triple (Tap)	3,50	5,00
Estrella Galicia 1/3L Bottle	3,50	
Mahou Gluten Free 1/3L Bottle	3,50	
Mahou Toasted 0,0% 1/3L Bottle	3,50	
Alhambra 1925 1/3L Bottle	4,00	
1906 Red Vintage 1/3L Bottle	4,00	

· WINES · AND MORE...

· COCKTAILS AND..

CAIPIRINHA	8,90
CAIPIROSKA	8,90
DAIQUIRI	8,90
MOJITO " DRAGÓN"	8,90
PIÑA COLADA	8,90
MARGARITA	8,90
SEX ON THE BEACH	8,90

... SPIRITS!!!

CREMA DE ORUJO, ORUJO BLANCO, PACHARÁN, LICOR DE HIERBAS	5,00
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VERMOUTH FROM THE TAP

Zecchini / Zarro / Yzaguirre 3,50

WATER AND SODA

Mineral Water 1L Solan de Cabras	3,50
Sparkling Water San Pelligrino 50 cl	4,00
Soda and Juices	3,50
Tinto de Verano	4,00