

TAPEO

"RUSSIAN" SALAD

Juicy recipe with txangurro (spider crab), inspired by the original recipe from 1864 13,90€

PATATAS BRAVAS

Spicy and doubly cooked 8,90€

FREE-RANGE EGGS WITH IBERIAN HAM 13,90€

ACORN-FED IBERIAN HAM (100 gr) 24,90€

CURED "MANCHEGO" CHEESE

With walnuts and quince preserve 15,90€

"TIGER" STYLE MUSSELS CROQUETTES

Creamy and with an oriental touch (4 units) 12,90€

IBERIAN HAM CROQUETTES

Just like the ones Grandma made, big and creamy. (4 units) 12,90€

VEGETABLES GARDEN



IN SEASON GRILLED VEGETABLES

The best vegetables of each season, grilled and full of flavor 13,90€

BURRATA

Served on a bed made of tomato sambal, arugula and basil oil 15,90€

GRILLED LEEKS

With Romesco sauce and hazelnut vinaigrette 13,90€

GRILLED AVOCADO

With green mojo and tomato sambal 13,90€

WARM EGGPLANT SALAD

With Roasted pepper Mediterranean tartar -15,90€

THE CLASSICS

TOMATO COLLECTION

Yummy marinated tomatoes with shallots and homemade fig marmalade 13,90€

CALLOS A LA MADRILEÑA

Traditional recipe. Slightly Spicy 14,90€

CRUNCHY OXTAIL ROLL

With potato Parmentier and its own stew in juice 16,90€

IBERIAN SECRET

With homemade Guacamole 19,90€

WILD BOAR CARPACCIO

Arucula, parmesan and mustard 17,90€

FISH



BLACK RICE WITH LITTLE CUTTLEFISH

With king prawn stock and lime mayonnaise 15,90€

COD IN TEMPURA

Crunchy and with Tartar sauce 17,90€

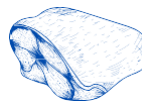
GRILLED LITTLE CUTTLEFISH

Dip in with bread!! 17,90€

GARLIC KING PRAWNS

Cooked low and slow with prawn stock 16,90€

MEAT



PORK RIBS

With BBQ sauce and pineapple chutney 17,90€

BEEF SIRLOIN TIMBALE

With Spinach and Blue Cheese Sauce 21,90€

IBERIAN PORK CHEEKS

With carrot and ginger cream 17,90€

GRILLED VEAL SWEETBREADS

With apple and grain mustard 17,90€

La Antoñita
DIVERTIDA COCINA DE MERCADO

DESSERTS

CHOCOLATE BAR
With red fruit sherbet 6,90€

PISTACHIO TIRAMISU
No words 6,90€

"LA ANTOÑITA" SOAP BAR
The Taste of Madrid 6,90€

MILLEFEUILLE
Lavender cheese and quince jelly 6,90€

APPLE TATIN
With vanilla ice cream 7,90€

VAT included



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	20,00

WHITE WINE

Analivia D.O. Rueda (Verdejo)	3,80	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)	3,60	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
---	------	-------

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	

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	3,50

· COCKTAILS AND...

CAIPIRINHA	8,90
CAIPIROSKA	8,90
DAIQUIRI	8,90
"DRAGON" MOJITO	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
---	------

