

MENU

(summer)



STARTERS

Ration: half/ full

<i>Salmorejo</i> ” with cheese ice cream and crunchies.....	6,60€/ 12,00€
<i>Smoked Swiss cheese (Appenzeller) fritters (4 - 8 units)</i>	6,00€/ 12,00€
<i>The potato’s soufflé filled with egg yolk of Senen, Sagardoki - (2-4 units).....</i>	6,80€/ 12,90€
<i>My cheerful guacamole with small prawns</i>	7,90€/ 14,80€
<i>The “Causa Limeña” of Fidel with prawns*.....</i>	7,50€/ 14,50€
<i>Grilled artichoke flower (1-2 units).....</i>	4,50€/ 8,40€
<i>Confit artichoke nest with low temperature egg and foie (1-2 units).....</i>	7,80€/ 15,00€
<i>Russian salad with “ventresca” (tuna belly).....</i>	5,70€/ 11,50€
<i>Exquisite croquettes of Iberian ham, spicy torreznos (fried spicy pork) or truffle (2 units)</i>	4,50€/ 8,50€
<i>“Torreznos” (spanish fried pork) from Soria with homemade potato chips...</i>	5,00€/ 10,00€

FIRST COURSES

Ration: half/full

<i>Burrata with pesto over salmorejo.....</i>	7,50€/ 14,00€
<i>Spanish truffle or “Chistorra” and cheese omelette (for 2 people).....</i>	7,50€
<i>Our chef’s homemade Ceviche*.....</i>	10,00€/ 18,50€
<i>Peruvian style scallops “tiradito” (slices of marinated scallop)*.....</i>	7,50€/ 14,50€
<i>Kataifi-wrapped prawns served on lettuce leaves and mint (2-4 units)*.....</i>	5,50€/ 11,80€
<i>Our “chaufa” rice with iberian secreto (a pork cut)*.....</i>	7,50€/ 14,50€
<i>Truffled parmentier with low-temperature egg and foie.....</i>	10,00€/ 18,50€
<i>False risotto with shiitake fungi and truffle.....</i>	8,90€/ 17,50€
<i>Pappardelle tartufata with fungi.....</i>	8,50€/ 16,50€
<i>Pappardelle with sirloin steak strips Fidel’s style.....</i>	8,50€/ 16,50€
<i>Spicy spaghetti with garlic prawns.....</i>	7,50€/ 14,50€

*Peruvian cuisine

VAT included in the price
Bread and appetizer 2.00€

MAIN COURSERS

Ration: half/ full

<i>Paquito sandwich (made with lamb).....</i>	8,00€/ 15,50€
<i>Rudin's "Aji de gallina" with white rice *.....</i>	7,50€/ 14,50€
<i>Prawns with FIJO sauce*.....</i>	8,50€/ 16,50€
<i>Octopus, scallops and prawn with FIJO sauce*.....</i>	12,00€/ 22,50€
<i>Flambéed scallops in their shell (2 - 4 units).....</i>	8,90€/ 17,50€
<i>Tuna and foie brioché served with fried cassava (1 - 2 units).....</i>	10,50€/ 20,50€
<i>Low temperature Iberian cheek with parmentier</i>	10,50€/ 20,50€
<i>Homemade Iberian "cachopín" (our little "cachopo") with chips.....</i>	10,00€/ 18,50€
<i>Small deer burger with foie served with chips (1 - 2 units).....</i>	9,50€/ 18,50€
<i>Sirloin steak sautéed ("saltado") with vegetables (opt. with tacu - tacu)*.....</i>	12,00€/ 22,00€

POSTRES

<i>Chocolate coulant (to share) + 1€ with vanilla ice cream.....</i>	6,00€
<i>Homemade tiramisu (to share)</i>	6,00€
<i>Cheesecake.....</i>	6,00€
<i>Chocolate cheesecake.....</i>	6,00€
<i>"Suspiro limeño" *.....</i>	3,50€
<i>Ice creams (chocolate, vanilla, violet and pisco sour).....</i>	4,50€

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Bread and appetizer 2.00€