La Barra de césaranca

ENGLISH

COLD DISHES

Oyster "La Belle Huitre" number 2 (unit)	**3,50€***
Seasonal tomato salad with your choice of | anchovies, sundried cod and peppers or tuna belly	**11,50€***
Tomato stuffed with tuna belly mousse and gazpacho	**9,50€***
False tomato with goat cheese mousse and basil	**8,75€***
Humus, quinoa and salt-cured fishes	**10,50€***
Iberian ham of acorn-fed pork | Half plate: **14,50€***	**21,75€***

EGG DISHES

"Broken" eggs with rosemary potatoes and smoked cheese cream	**10,50€***
"Broken" eggs with rosemary potatoes, ham slices and Padron peppers	**10,50€***
"Broken" eggs with rosemary potatoes and truffled carbonara sauce	**12,75€***

R+D, *OUR CULINARY INNOVATIONS*

Crunchy Parmesan Taco with steak tartar (unit) | Recommended Wine Pairing · Tantum Ergo · Pinot Noir · D.O. Cava **| 2,75€**	**7,50€***
Local bay fish tartar with vaporized rice and egg with paprika | RWP · Manzanilla Madura, Callejuela, Palomino · Sanlúcar de Barrameda **| 2,00€**	**10,75€***
Croaker ceviche with grilled avocado | RWP · La petite vigne d'Emeline · Riesling · A.O.C. Alsace **| 2,50€**	**14,50€***
Semi salt-cured Bonito fish with gazpacho and spiced crumble | RWP · Pago de Cirsus · Chardonnay · Navarra **| 2,00€**	**10,75€**
Lazy omelette with Pinoso's charcuterie and false truffle | RWP · Luis Cañas · Viura, Malvasía · Fermented in barrels · D.O.Ca Rioja **| 2,00€**	**9,50€***
Cod fritter with pea velvet (unit) | RWP · Bohigas · Brut Nature · D.O. Cava **| 2,25€**	**5,75€**
Thistle with truffled egg and sautéed surimi elvers (unit) | RWP · Kientz Delikatess · Pinot gris · A.O.C Alsace **| 2,50€**	**6,75€**
Sea urchin roe with hot potato foam and green sprouts (unit) | RWP · 3 Miradas · Pedro Ximénez · Seco · Velo flor · D.O. Montilla-Moriles **| 2,00€**	**5,50€***
Millefeuilles apple tart with foie, smoked cod and goat's cheese (unit) | RPW · Prosecco Spumante · Italia · Glera **| 1,75€**	**6,75€***
King prawn brochette with Brie cheese mousse and Kataiji bird's nest | RPW · Riesling Monóvar · D.O. Alicante **| 2,00€**	**6,50€**

Note: The price of the recommended wine pairing refers to tasting glasses and not to a whole glass.

*Suitable for celiacs | All prices include taxes.

R+D, *OUR CULINARY INNOVATIONS*

Eggplant cannelloni stuffed with stewed pork trotters (unit) **|** RWP · Dehesa del Carrizal MV. 2012 · Syrah, Merlot, Cabernet Sauvignon, Tempranillo **| 2,50€**	**7,50€**
Stewed iberian pork cheek with apple and potato cream (unit) **|** RWP · Juan Gil · Etiqueta Plata · Monastrell · D.O. Jumilla **| 2,25€**	**9,75€**
Cannelloni stuffed with oxtail and crunchy iberian ham **|** RWP · Jaspi Negre · Garnacha, Samsó · D.O. Montsant **| 2,00€**	**6,75€**
Red tuna tripe cooked the traditional way **|** RWP · Marqués de Poley · Oloroso · D.O. Montilla-Moriles **| 2,25€**	**12,50€**
Glazed veal gizzard with sesame and potato parmentier **|** RWP · Acontia · Tinta de Toro · Garnacha · D.O. Toro **| 2,50€**	**12,75€***
Grilled foie with confit peach, "brioche" bread and chocolate 70% **|** RPW · Callejuela · Amontillado · Palomino · Jerez **| 2,25€**	**8,50€**

CHEF'S LITTLE SANDWICHES

Crystal bread focaccia with pastrami, arugula and sweet mustard (unit)	**7,50€**
Corn bread with glazed pork rib (unit)	**5,75€**
"Bao" bread with Iberian pork dewlap, teriyaki, rocket and radish (unit)	**6,50€**
Roll of beef tenderloin with tarragon butter (unit)	**9,75€**

PAELLA

Rice with octopus (plate)	**11,75€***
Rice with lobster (plate)	**17,50€***
Rice with duck and artichokes (plate)	**11,75€***
Rice with vegetables (plate)	**11,50€***

BBQ STYLE

Grilled mussels	**10,75€***
Cod with roasted peppers, onion and pil-pil sauce	**18,50€***
Fresh fish from the fish market	**Ask price**
Angus entrecotte with spiced potatoes	**21,75€***
Barbecued beef tenderloin with foie and red wine reduction	**22,75€***

RWP: Recommended Wine Pairing.

DESSERTS

Chocolate teardrop filled with 65% truffle mousse	**6,75€***
Grandma's hot apple pie	**6,75€**
French toast with vanilla ice cream and hot chocolate	**6,75€**
Pastry tubes filled with blue cheese mousse and served with violet ice cream	**6,75€**
Lime pie, our version of the lemon pie with meringue	**6,75€**
Hot chocolate crunch with cinnemon ice cream	**6,75€**
Cheese cake by "Javier Mejillón"	**6,75€***

*Suitable for celiacs.
All prices include taxes.

Terrace suplement: 1,50€/person | Bar suplement: 0,75€/person | Table suplement: 1,20€/person.

Allergens statement
Call our staff for more information.