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LA TABERNA DEL GOURMET

DELICATESSEN ♦ WINE-BAR

Crystal bread with tomato and EVOO	2.70	
La Taberna's Russian salad	7.70	   
Marinera (Russian salad with anchovy)	5.50	   
Artichoke Gilda with anchovy	5.50	 
Cantabrian anchovies (fillet)	3.50	 
Iberian ham croquette (unit)	3.50	  
Free-range chicken croquette (unit)	3.20	  
Cod fritters (unit)	3.30	   
Smoked sardine with crystal bread (unit)	4.50	  
"Bravas" potatoes with aioli and spicy sauce	8.80	
100% acorn-fed Iberian ham Arturo Sánchez	21.30 37.50	
Acorn-fed Iberian shoulder loin	12.95 23.50	 
Artisan cheese board	24.00	 
Anchovies with organic butter (6 fillets)	22.80	  
Smoked cod carpaccio with tomato	17.50	  
Beef carpaccio with parmesan, arugula and mustard	18.90	  
Organic Iberian pork secreto with tomato sauce	15.70	
Chistorra sausage dish	9.70	
Grilled lamb kidneys (unit)	4.50	
Lamb sweetbreads with green garlic and asparagus	23.90	
Grilled goat cheese with herbs and loquat honey	9.90	

Fried cheese with tomato jam 2.70



Artichokes with cuttlefish and shrimp 7.70



Salads

Green salad (lettuce, onion & garlic vinaigrette) 9.60



Burrata salad with arugula, pear, cashew nuts and honey 15.90



Garden salad 15.90



Tomato salad with tuna belly & onion 14.90 | 28.50



Tomato salad with burrata cheese & rocket 17,90 | 29,90



Alicantina salad 22.50 | 33.50



Mediterranean Royal Black Quinoa salad 13.90



Artichoke flower with romesco sauce (each) 6.50



Fried eggplant with loquat honey 8.30



Padrón peppers 7.70



Vegetable curry with white rice 15.00



STRAIGHT FROM THE SEA

Roman style fried squid 14.00



Fried squid 17.95



Fried anchovies 13.20



Grilled santa pola baby squid 14.70 | 29.40



Grilled baby cuttlefish 14.70 | 23.70



Garlic red prawns 19.00



Hake in tempura with tartar sauce 11.95 | 17.90








ORGANICS

EGGS





LA TABERNA DEL GOURMET

DELICATESSEN ♦ WINE-BAR





- “San Fernando” fried eggs with potatoes & iberian ham 14.80

- Fried eggs with potatoes, chistorra & Padrón peppers 12.50

- Fried eggs with potatoes & spicy tuna 15.50

- Spanish potato omelette 8.90

- 65°egg with potato, mushroom, green asparagus & black truffle 18.90




PAELLA

MIN 2 PERSONAS / PRECIO POR PERSONA
Variedad Bombita . Con azafrán de La Mancha, sin
ningún aditivo ni colorante, apto para celíacos.

- “A banda” with prawns & squid (dry) 22.95

- “A banda” with prawns & squid (creamy) 24.95

- Black rice with cuttlefish, prawns & vegetables (dry) 24.95

- Paella of tuna, prawns, young garlic & vegetables (creamy) 24.95

- Paella with vegetables & iberian pork (dry) 22.95
- Paella with chicken & vegetables (dry) 22.00
- “Fideuá” with tuna, prawns and cuttlefish 22.50

Montaditos

- “Taberna”: pork loin, tomato, onion & mayonnaise 4.95

- “Gourmet”: pork loin, green peppers & mayonnaise 4.95

- “Bikini”: cooked «Imperial» ham & cheese with black truffle 4.95

- “Sobrasada”: majorcan sausage with cheese 4.95

- Smoked salmon with burrata cheese & avocado 9.75

- Onion black pudding 4.80

- Sausage 4.80
- Aubergine, cheese & tomato 4.80


- Steak tartar 9.90

- Fillet steak 11.90

- Fillet steak with black truffle 13.90

- Mini gourmet hamburger 9.90

- Pepito: Angus veal 14.90


SEAFOOD

- Local red prawns (100 gr) 22.00

- Oysters n°2 Gillardeau (each) 5.95

- Oysters n°4 Gillardeau (6 units) 28.50

- Steamed mussels 9.90 | 14.20


- Mussels in white wine sauce 10,90 | 16,20

- Baby clams 10.90 | 21.90


Meats

- Steak tartar with french fries 21.50 | 29.90

- Grilled fillet steak with green pepper or mushroom sauce 24.95 | 37.50

- Grilled fillet steak with spring garlic 24.95 | 37.50
- Angus veal entrecôte 32.50 | 47.90
- Organic iberian pork “Pluma” sliced with oven 24.50
- baked vegetables and potatoes 29.90
- Suckling lamb chops 17.50
- Thai chicken curry with jasmine rice 11.20 | 21.70

- Meat cannelloni with foie gras, bechamel sauce & black truffle 22.90


Spicy pork ribs with homemade pickles 22.90

Ox tail with french fries 28.50

Fish

Tuna tartar with quinoa salad, wakame, wasabi & soy sauce 23.95 | 32.90

Sea bass ceviche 22.90

Cod with tomatoe sauce and oven baked vegetables 16.50 | 28.95

Sea bas with Bearnaise sauce and organic vegetables 26.95

Tuna tataki with quinoa salad, wakame, wasabi & soy sauce 23.95 | 32.90

Monkfish with extra virgin olive oil and garlic sauce with chips 32.00

“Tapeo” Menu

Russian salad from the Tavern 36.00 p.p.

Tomato salad with burrata and arugula

Artisan crystal bread with tomato and extra virgin olive oil

Cooked ham and cheese bikini with arugula

Homemade croquettes

Breaded pintxo hake with tartar sauce

Artichoke flower with romesco sauce

Foie and béchamel cannelloni

*SIDE DISHES CHOOSE ONE:

Ecologic vegetables / Sauteed potatoes / French fries Green salad / White rice/ Baby green peppers

**“MOST OF OUR FRUITS AND VEGETABLES COMES FROM
“TERRAMON” ECOLOGIC GARDEN”**

BREAD AND APPETIZER SERVICE:

***WE ONLY COOK WITH EVOO:**

VAT included (10%). Prices expressed in euros (€)

Seasonal fruit 10

Homemade brioche French toast 7.90 | 12.90

Our cheesecake 10.50

70% “Pacari” Ecuadorian chocolate mousse with praline 10.50

Catalan cream foam 9.50

Fresh pineapple with lime 8.70

Pavlova with red fruits 10.00

Grandma Norma's flan 8.50

Lemon ice cream with Arbequina EVOO 7.90

Vanilla or nougat ice cream 6.90

Seasonal fruit sorbet 6.90

White mousse with strawberries 9.50

Lemon cake 10.00

Tasting menu

Mussels in white wine 69.00 p.p.

Red shrimp with garlic

100% acorn-fed Iberian ham by Arturo Sánchez

Ham croquettes

Tomato salad with burrata and arugula

Grilled baby squid from Santa Pola

Tuna tartare with quinoa, wakame, wasabi, and soy salad

Sliced tenderloin with young garlic

Homemade brioche French toast with ice cream