

Appetizers

LA TABERNA DEL GOURMET DELICATESSEN ♦ WINE-BAR

Toasts

Russian salad from La Taberna	3.90/8,50
Marinera (Salad toast with anchovy)	5,50
Cantabrian anchovies (fillet)	6,00
Iberian ham croquette (unit)	3,85
Free-range chicken croquette (unit)	3,85
Cod fritters (unit)	3,50
Coca de mollitas with sardinilla and tomato (4 units)	9,50
Artichoke Gilda with anchovy	6,50
Bravas potatoes with allioli and spicy sauce	6,00
Fried cheese with tomato jam	9,60
Gratin goat cheese with herbs and loquat honey	13,10
Chistorra	10,90
Iberian acorn-fed ham (100gr)	37.50
Iberian pork tenderloin (50gr)	14.25
Artisan cheese board	17,50

Soups

Pumpkin cream with ginger	15,90
consommé with noodles	12,90
Onion soup	12,90

Crystal bread with tomato	2,95
Smoked sardine with crystal bread and grated tomato	4,95
“Entresol” with anchovy	7,60
“Calpisa”: crystal bread with brie cheese & nuts	6,80
Acorn-fed iberian cured ham with tomato & EVOO*	13,20

Montaditos

Aubergine, cheese & tomato	5,30
Fresh pork sausage	5,30
Onion black pudding	5,30
“Sobrasada”: majorcan sausage with cheese	5,50
“Taberna”: pork loin, tomato, onion & mayonnaise	5,50
“Gourmet”: pork loin, green peppers & mayonnaise	5,50
“Bikini”: cooked «Imperial» ham & cheese with black truffle	5,50
“Bikini”cooked Imperial ham & cheese with black truffle gluten-free	6,50
“Leandro”: Fresh Goats Cheese with Anchovies & Tomato	8,50
Salmon with “Burrata” Cheese & Avocado	10,75
“Juanito”: Squid with “Ali-Oli”	10,45
Small gourmet hamburger	10,90
Steak tartar	10,90
Pepito: Angus veal	16,40
Fillet steak	13,10
Fillet steak with black truffle	15,30

Organics Eggs

Potato omelette slice	5,75	
Fried eggs with potatoes	8,50	
Fried eggs with potatoes, chistorra & Padrón peppers	13,75	
“San Fernando” fried eggs with potatoes & iberian ham	16,30	
Fried eggs with potatoes & spicy tuna	17,10	
Fried eggs with foie	12,70	
65°C egg with truffle mashed potatoes, mushrooms, green asparagus & black truffle	20,80	

Paella

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

“A banda” with prawns & squid (creamy)	24.95	
Paella with vegetables & iberian pork (dry)	22.95	

Salads

Green salad (lettuce, onion and garlic vinaigrette)	10,55	
Burrata, arugula, pear, cashews and honey salad	17,50	
Organic garden salad	17,50	
Tomato salad with belly and onion	16,40	
Tomato salad with burrata and arugula	19.70	
Alicante salad (tomato, dried bonito, smoked and pickled)	24,75	
Royal Mediterranean black quinoa salad	15,30	
Fennel and Parmesan Salad	14.85	

“LA MAYORIA DE NUESTRAS FRUTAS Y VERDURAS PROVIENEN DE LA HUERTA ECOLOGICA “TERRAMON”

DISPONEMOS DE PAN SIN GLUTEN

SERVICIO DE PAN Y APERITIVO: 2,50€ por persona

*SOLO COCINAMOS CON AOVE

IVA incluido (10%). Precios expresados en euros (€)

LA TABERNA DEL GOURMET

DELICATESSEN ♦ WINE-BAR

Vegetables

Artichoke flower with romesco sauce (each)	7,15	
Artichoke flower with Iberian ham (each)	12,40	
Artichoke flower with foie gras (each)	13.10	
Padrón peppers	8,50	
Fried aubergines with loquat honey	9,10	
Artichokes with cuttlefish and prawns	27,40	
Sautéed spinach with ham, pine nuts and raisins	8.80	
Vegetables in curry sauce with white rice	16,50	

Tartar, carpaccio & ceviche

Steak tartar with french fries	23,65	
Sea bass ceviche	25.15	
Beef carpaccio with parmesan and arugula	20,80	
Santa Pola shrimp carpaccio	28.60	
Tuna tartare with quinoa salad, wakame, wasabi & soy sauce	26,40	

Seafood

"Spécial" Oyster n°2 Gillardeau (each)	5.25	
"Spécial" Oyster n°4 Gillardeau (each)	6.55	
Steamed mussels	10.20	
Mussels in white wine	12.00	
Wedge clams	15.50	
Sea urchins	4.80	

Meats

LA TABERNA DEL GOURMET

DELICATESSEN ♦ WINE-BAR

Dessert

Meat and foie cannelloni with béchamel and black truffle 12,40 | 23,90



“Pluma” with roasted vegetables and potatoes 19,50



Thai chicken curry with jasmine rice 19,50



Sliced tenderloin with spring garlic 30,90

Spicy pork ribs with pickles 25,20

Angus beef ribeye 36.50

Fish

Roman-style calamari 14,90



Andalusian-style calamari 19.80



Red shrimp with garlic 21,50



Gambosi (small prawns) 9,90



Fried or grilled anchovies 14,70



Breaded hake with tartar sauce 13,50



Grilled baby cuttlefish 16.00



Grilled baby squid from Santa Pola 16,20/28,00



Confit cod with roasted vegetables and tomato sauce 18.50/32.00



Tuna tataki with quinoa salad, wakame, wasabi & soy sauce 26.95



Brioche French toast with ice cream 8,70 | 13,90



Lemon ice cream with extra virgin olive oil 8,70



Grandma Norma's flan with cream 9,40



Fresh pineapple with lime 9,60

70% Pacari Ecuadorian chocolate mousse with praline 11,20



Our cheesecake 11,20



Ask about our daily ice creams and sorbets 7,60

White chocolate mousse with strawberries 10.45



Seasonal fruit 7.90

Soft drinks

WATER FRESH 0.5 2.00

WATER FRESH 0.75 2.90

WATER FRESH GAS 0.5 2.10

WATER FRESH GAS 0.75 3.10

SOLAN DE CABRAS 2.85

SAN PELLEGRINO 50 cl 3.80

COCA COLA 4.20

FANTA LEMOM 4.20

FANTA ORANGE 350 ML 4.20

SPRITE 4.20

NESTEA LEMON 300 ML 4.20

AQUARIUS LEMÓN 4.20

AQUARIUS ORANGE 4.20

LEMONADE 1/2L 4.00

SCHEWEPES TONICA 3.00

BITTER KAS 3.50

CASERA 500 CL 3.50

Beers

LA TABERNA DEL GOURMET

DELICATESSEN ♦ WINE-BAR

Ron

	Caña	Jarra		Chupito	Copa	Combinado
PITU 1997	4,45					
LEFFE BLONDE 33 CL	4,80		BACARDI BLANCO	3,75	6,85	10,85
MAHOU CLASICA	3,35	6,90	BARCELO AÑEJO	3,75	6,85	10,85
MAHOU TOSTADA 0,0	3,15	6,85	BRUGAL AÑEJO	3,75	6,85	10,85
ALHAMBRA RVA 30 CL	4,60		CACIQUE AÑEJO SUPERIOR	2,50	6,00	7,00
CERVEZA SIN GLUTEN MAHOU	4,60		HAVANA 3 AÑOS	3,75	6,85	10,85
ESTRELLA DE GALICIA	4,60		HAVANA CLUB 7 AÑOS	4,85	8,95	12,25
ESTRELLA DE GALICIA 0.0	4,60		MATUSALEM 7 AÑOS	3,75	6,85	10,85
HEINEKEN 33 CL	3,95		SANTA TERESA	3,75	6,85	10,85
CORONITA 35 CC	4,20		ZACAPA 23	7,65	12,65	15,65
SIDRA MAGNERS 56.8 CL	5,25					

Gins

	Copa	Combinado	Combinado especial		Chupito	Copa	Combinado
BEEFEATER	6,85	10,85	12,65	BALLANTINES	3,75	6,85	10,85
BEEFEATER 24		11,35	13,85	CUTTY SARK	3,75	6,85	10,85
BOMBAY	6,85	10,85	12,65	J. WALKER NEGRO	5,85	9,75	12,35
BOMBAY SHAPPIRE AZUL	8,75	11,35	13,85	J. WALKER ROJO	3,75	6,85	10,85
CITADELLE GIN		11,35	13,85	J.B	3,75	6,85	10,85
G' VINE FLORAISSON	9,65	12,65	14,35	JACK DANIEL'S	4,85	8,95	12,25
HENDRICK'S	12,65	9,65	12,65	JAMESON	3,75	6,85	10,85
LARIOS 12 AÑOS		11,35	13,85	WHITE LABEL	3,75	6,85	10,85
MARTIN MILLER'S	9,65	12,65	14,35	MACALLAN 12 DOUBLE CASK	6,00	12,00	
SEAGRAM'S	7,00	9,50	12,00				
TANQUERAY	7,00	8,00	9,00				
TANQUERAY TEN		10,50	11,50				
TANQUERAY FLOR DE SEVILLA		11,00	12,00				
BELVEDERE	6,85	13,65	16,85				
GIN MARE	14,35	12,35	14,35				
GIN NORDES		12,65	14,35				
CAELI MEDITERRANEA	6,85	10,85	12,65				
CAELI BLACKBERRY	6,85	10,85	12,65				
ABSOLUTE VODKA	6,85	10,85	13,65				
GIN PUERTO DE INDIAS FRESA	6,85	12,65	14,35				

Whisky

Liqueurs

	Chupito	Copa
PACHARAN	3,00	6,00
ANIS DEL MONO DULCE	2,65	5,25
RICARD		5,00
BAILEYS	3,75	6,95
COINTREAU	3,75	6,95
GRAPPA NONINO	3,50	7,00
LICOR 43	3,00	5,00
TEQUILA J. CUERVO ESPEC. REPOSADO	3,50	7,00
LIMONCELLO VILLA MASSA	2,50	5,00
ORUJO HIERBAS BREOGAN	1,80	3,50
ORUJO BLANCO BREOGAN	1,80	3,50
CREMA DE LICOR BREOGAN	2,65	5,25
CARLOS I	5,85	9,75
LARIOS BRANDY 1866	6,00	13,00
MAGNO	2,00	4,50