

LA TABERNA DEL GOURMET

DELICATESSEN • WINE-BAR

ASK FOR THE SUGGESTIONS OF THE DAY

SEAFOOD	SMALL	LARGE
Local Red Prawns (100 gr) 2		18,00
Oysters n°2 Gillardeau (each) 12, 13		5,00
Oysters n°4 Gillardeau (6 units) 12, 13		21,00
Steamed Mussels 2	7,00	12,00
Mussels in White Wine Sauce 2, 7, 12	8,50	14,00

APPETIZERS	SMALL	LARGE
Russian Potato Salad 1, 2, 3, 4, 12		6,00
Ham, Chicken or Chorizo Croquettes (each) 1, 3, 7		2,80
Cod Fritters (each) 1, 3, 4, 7		2,80
Fried Potatoes with Allioli & Spicy Sauce 3, 12		7,50
Acorn-Fed Iberian Cured Ham «Pata Negra»	15,00	30,00
Acorn-Fed Iberian Pork Loin	10,00	20,00
Assorted Iberian Cured Meat (Ham, Loin, Sausage & Chorizo)	15,00	30,00
Selection of Artisan Cheeses 7		15,00
Smoked Cod Carpaccio with Tomatoes 3, 4		17,00
Beef Carpaccio with Parmesan and Rocket 7, 10		18,00
Cantabrian Salt Cured Anchovies (each) 4		2,50
“Chistorra” Spicy Cured Pork Sausage		9,00
Grilled Goat Cheese with Herbs & Medlar Honey 7		9,50
Fried Cheese with Tomato Jam 1, 7		8,50
Suckling Lamb Kidneys (Grilled or Sherry sauce) (each)		4,20
“Gilda” Artichoke with Anchovy and Olives 4 NEW		5,00
Artichokes with Iberian Ham 1		16,00
Artichokes with Cuttlefish and Prawns 2, 13 NEW		22,00

STARTERS STRAIGHT FROM THE SEA	SMALL	LARGE
Santa Pola Bay Squid (fried 1, 13) (grilled 13)	13,00	20,00
Grilled Baby Cuttlefish 13	12,00	22,00
Garlic Red Prawns 2	20,00	30,00
Hake in Tempura with Tartar Sauce 1, 4, 12	10,00	15,00

MONTADITOS (FILLED BUNS & TOASTIES)	SMALL	LARGE
(Gluten-free bread + 1,00 €)		
Crystal Bread with Tomato & EVOO* 1		2,00
“Calpisa”: Crystal Bread with Brie Cheese & Nuts 1, 7, 8		6,00
“Taberna”: Pork Loin, Tomato, Onion & Mayonnaise 1, 3, 7, 12		4,20
“Gourmet”: Pork Loin, Green Peppers & Mayonnaise 1, 3, 7, 12		4,20
“Bikini”: Cooked «Imperial» Ham & Cheese with Black Truffle 1, 7		4,50
“Sobrasada”: Majorcan Sausage with Cheese 1, 7		4,00
Smoked Salmon with Burrata Cheese & Avocado 1, 4, 7 NEW		9,00
Onion Black Pudding 1, 7		4,00
Sausage 1, 7		4,00
Aubergine, Cheese & Tomato 1, 7		4,00
Steak Tartar 1, 3, 7, 10, 12		9,50
Fillet Steak 1, 7		9,50
Fillet Steak with Foie Gras 1, 7		14,00
Fillet Steak with Black Truffle 1, 7		12,00
Mini Gourmet Hamburger 1, 3, 7, 9, 10, 12		9,00
Pepito: Angus Veal 1, 7		12,00

SALADS & VEGETABLES	SMALL	LARGE
Green Salad (Lettuce, Onion & Garlic Vinaigrette) 12		9,00
Burrata Salad with Arugula, Pear, Cashew Nuts and Honey 5, 7 NEW		15,00
Garden Salad (Lettuce, Tomato, Onion, Pepper, Radish, Cucumber, Boiled Egg, Tuna & Black Olive) 3, 4, 12		14,00
Tomato Salad with Tuna Belly & Onion 4	14,00	26,00
Tomato Salad with Burrata Cheese & Rocket 7	17,00	28,00
Alicantina Salad (Tomatoe, Cured Fish & Pickles) 4, 12	19,00	28,00
Mediterranean Royal Black Quinoa Salad (Cucumber, Onion, Fresh Cheese, Cherry Tomato, Pepper, Avocado, Black Olives & Coriander with Lemon Vinaigrette & AOVE*) 7		15,00

Fried Aubergines with Medlar Honey 1, 7		5,00
Grilled Vegetables		11,00
Padrón Peppers 1, 2, 3, 4, 7, 10, 12		5,00
Artichoke Heart (each) NEW		4,00
Artichoke Heart with Foie gras (each) NEW		10,00

EGGS	SMALL	LARGE
"San Fernando" Fried Eggs with Potatoes & Iberian Ham 3		10,00
Fried Eggs with Potatoes 3		6,00
Fried Eggs with Potatoes, Chistorra & Padrón Peppers 3		9,00
Fried Eggs with Potatoes & Spicy Tuna 1, 3, 4, 6, 11 NEW		14,00
Spanish Potato Omelette 3		7,00
65° Egg with Potato, Mushroom, Green Asparagus & Black Truffle 3, 7		18,00

FISH	SMALL	LARGE
Tuna Tartar with Quinoa Salad, Wakame, Wasabi & Soy Sauce 1, 2, 3, 4, 6, 11, 12	20,00	29,00
Sea Bass Ceviche 4, 9		18,00
Fried Cod with Paprika, Garlic & White Beans 1, 4	14,00	25,00
Sea Bass with Bearnaise sauce and Vegetables 4, 12 NEW		24,00
Tuna Tataki with Quinoa Salad, Wakame, Wasabi & Soy Sauce 1, 2, 3, 4, 6, 11, 12	20,00	29,00

PAELLA	SMALL	LARGE
<i>Made with "bombita" rice and saffron from "La Mancha". Without any artificial additives or colouring agents. Suitable for celiacs..</i>		
“A banda” with Prawns & Squid (dry) 2, 4, 13		18,00
“A banda” with Prawns & Squid (creamy) 2, 4, 13		20,00
Black Rice Paella with Cuttlefish, Prawns & Vegetables (dry) 2, 4, 13		22,00
Paella with Vegetables & Iberian Pork (dry)		17,00
Paella with Chicken & Vegetables (dry)		17,00
Seafood Vermicelli Paella (dry) 1, 2, 4, 13		19,00

MEAT	SMALL	LARGE
Steak Tartar with French Fries 1, 2, 3, 10, 12	17,00	25,00
Grilled Fillet Steak with Pepper or Mushroom Sauce* 7	16,00	28,00
Grilled Fillet Steak with Spring Garlic*	16,00	28,00
Grilled Fillet Steak with Foie Gras*	20,00	35,00
“Angus” Veal Entrecôte*	25,00	40,00
Organic Iberian Pork “Pluma” sliced with spring Garlic* NEW		22,00
Baby Lamb Chops*		22,00
Thai Chicken Curry with Jasmine Rice 1, 7		17,00
Meat Cannelloni with Foie-Gras, Béchamel Sauce & Black Truffle 1, 3, 12, 7	10,00	20,00
Spicy Pork Ribs with Homemade Pickles 1, 6, 9, 11, 12 NEW		22,00

*SIDE DISHES choose one:

Vegetables / Baked Potatoes 12 / French Fries
Green Salad 12 / White Rice / Baby Green Peppers

FOR KIDS	SMALL	LARGE
Croquettes (Iberian ham or chicken) 1, 3, 7		2,80
Noodle Soup 1, 3, 9		7,00
French Omelette 3		2,50
Fried Eggs with Potatoes 3		6,00
Baby Hamburguer 2		6,00
French Fries 1, 2		3,00
Rice with Fried Egg & Tomato Sauce 3		6,00
Hake in Tempura 1, 4, 12		10,00
Grilled Fillet Steak with French Fries 1, 2		16,00

HOME MADE DESSERTS	SMALL	LARGE
Home-made brioche french toast with “mantecado” ice-cream 1, 3, 7	7,00/12,00	
Our cheese cake 1, 7, 8		10,00
White Chocolate Mousse & Strawberries 3, 7		9,00
Chocolate Mousse 70% “Pacari” from Ecuador with Praline 1, 2, 3, 7, 8		10,00
Fresh pineapple with lime		8,00
Lemon ice cream with “arbequina” Olive Oil 3		7,00
Almond Nougat ice-cream, “Mantecado” or Cream 3, 7		6,00
Seasonal fruit sorbet		6,00
Assorted desserts 1, 3, 7, 8		15,00

ASSORTED TAPAS MENU 29€/PERSON (MÍNIMUM 2)

Taberna's potato salad
Assorted Iberian cold meats
Bread with tomato and olive oil
Tomato salad with burrata cheese & rocket
Homemade croquettes
Hake in tempura with tartar sauce
Artichoke hearts
Fried eggs with potatoes & “chistorra” spicy cured sausage & baby green peppers
Organic Iberian Pork fillet with spring Garlic (Sliced)

ALLERGENS

1 - Gluten 6 - Soybean 11 - Sesame
2 - Crustaceans 7 - Dairy 12 - Sulphur dioxide and sulphites
3 - Eggs 8 - Nuts 13 - Molluscs
4 - Fish 9 - Celery 14 - Lupins
5 - Peanuts 10 - Mustard 11? - Gluten-free Possible

*This numbering corresponds to the annex 1169 / 2011"

We only use *EVOO: Extra Virgin Olive Oil

Bread service: 2,50 € per person

Ask for our gluten-free bread