





SELECTION OF THE FINEST EL CAPRICO MEATS

 Selection of El Capricho meats. Jiménez de Jamuz. León

Premium beef chop (bull) "José Gordón Selection - El Capricho" 
(Check availability)
€180/ kilo


Beef chop from a working cow (aged for 90 days) 
€95 / kilo


Beef chop (matured for 40 days) 
€75 / kilo

Sirloin of beef (bull) 
€49,5


Sirloin of beef (cow) 
€29,5

Flame-grilled sirloin of beef (bull) 
€26,5

Beef skirt steak 
€26,5

Beef steak tartare 
€39,5

Beef (cow) steak tartare 
€29,5

Beef burger with our special bread    
€23,5

OTHER MEATS

Lamb cutlets
€26

SIDEDISHES

Green salad
(lettuce and spring onion)
€7


French fries
€6


Piquillo peppers from Navarra
€9



APPETISERS TO SHARE




Cecina (cured beef) 
PORTION €25 / HALF PORTION €14,5

José Gordon's premium selection of cured ox
PORTION €30





Beef chorizo 
PORTION €20 / HALF PORTION €12




Beef sausage 
PORTION €20 / HALF PORTION €12

Rocacho potato salad  
PORTION €16 / HALF PORTION €11





Foie torrija, sautéed mushrooms and crispy cecina   
PORTION €22


Anchovies from the Bay of Biscay  
on ciabatta-style bread with tomato
PORTION €24 / HALF PORTION €14



Red prawn croquettes     
PORTION €16 / HALF PORTION €8



Creamy croquette and thinly sliced cecina   
(cured beef) served in the shape of a flower
PER UNIT €6

ROCACHO codfish with Rocacho allioli  
PORTION €22 / HALF PORTION €12


Soft-shelled crab tacos with    
avocado and kimchi emulsion
PER UNIT €10




Taco of Capricho ox sweetbread 
PORTION €14




Sea bass ceviche taco  
PORTION €14

Dry salted beef omelette and goat cheese  
PORTION €16


Beef marrow with pickles and chilli paste  
PORTION €22

Crispy, sliced Sorian pancetta 
PORTION €12

Crab bonbons of the Ría   
PORTION €5,50 Unit

Piece of grilled mustard-macerated octopus,   
baked sweet potato and a citrus pearl mayonnaise
PORTION €19,5

*We have wheat tortillas available for those with gluten intolerance

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FRESH AND FROM THE GARDEN

Shrimp and red prawn carpaccio (C) (L)
served with wasabi ice cream
€29,5

Tomato and tuna belly salad
€16,5

Our Caesar salad with grilled free-range chicken breast (G) (H)
€22

Grilled baby vegetables served with Romesco sauce (FS)
€20

Burrata stuffed with pesto and served with (L) (FS)
roasted cherry tomatoes and black olive powder
€22

Smoked sardines served on a crisp with tomato confit and room-temperature ratatouille (G) (L) (P)
€10

Strawberry gazpacho served with a shrimp fritter (G) (C)
€15

Sacred Hearts (asparagus tips on a pea emulsion, served with a nut (G) (FS) (H)
vinaigrette and a tomato crisp)
€16

RICE DISHES AND FIDEUÁ*

MINIMUM TWO PEOPLE

Paella del señoret
(prawns and peeled langoustines) (M) (C)
€25 / Per Person

Crawfish and artichoke paella (M) (C)
€25,5 / Per Person

Seasonal vegetable paella with free-range chicken
€25,5 / Per Person

Black rice with cuttlefish and allioli (M) (C)
€25,5 / Per Person

Rice or fideuá with Carabinero king prawns (M) (C) (G) (P)
€36 / Per Person

Noodles with squid ink and red prawn carpaccio served with aioli (M) (C) (P)
€29 / Per Person

Seafood fideuá (M) (C) (G)
€25 / Per Person

Rice in broth
(scallop, cuttlefish and prawn) (M) (C)
€28 / Per Person

...and enjoy them with our Ibizan cava sangria
€40

OUR "COBARDES Y GALLINAS" EGGS

Eggs with crispy edges and grilled shrimp (C) (G) (H)
served with American sauce
€30

Eggs with crispy edges and grilled elver (50 g) (H)
€55

Eggs with crispy edges and ox mince (H)
€19

Free-range egg with red tuna served on a bed of traditional (G) (P)
salmorejo and explosive olive oil
€14,5

FROM THE SEA TO THE GRILL

Elvers grilled over holm oak or prepared in the Bilbao style (P)
€100 / 100 grs.

Grilled wild turbot (for two) (P)
€34 / Per Person

Grilled pitxin (anglerfish) in Rocacho sauce (P)
€30

Grilled hake served with sautéed sugar peas (G) (P)
wild leek, tomato concasse and sage
€29

Barbecued cod with black garlic (L) (G)
€29

Grilled fillet of bluefin tuna (P) (G)
€30

Red tuna tartare with seaweed and pickles (P) (G)
€28,5

Hake bites with chips and tartar sauce (H) (G)
€26

Grilled red prawn lasagne (L) (M) (C) (G)
PORTION €27,5

Oak-grilled cod kokotxas served with black garlic aioli (H)
PORTION €24

Crispy monkfish served with mint raita (P) (L) (G)
PORTION €29

(G) GLUTEN (M) MOLLUSCS
(L) LACTOSE (C) CRUSTACEANS
(H) EGG (FS) NUTS
(P) FISH

Bread and appetizers 3,90 euros.

Fish that is consumed raw has undertaken necessary freezing according to the legislation.

All prices include VAT.