




## 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

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



José Gordon's premium selection of cured ox  
PORTION €29 / HALF PORTION €18






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



Tapa of "El Capricho" ox tripe   
PORTION €12

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

Bao bun with Picanha steak, pickles and sriracha mayonnaise    
PORTION €12


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

\*We have wheat tortillas available for those with gluten intolerance

 Selection of El Capricho meats. Jiménez de Jamuz. León

## FRESH AND FROM THE GARDEN

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

Tomato and tuna belly salad (P)  
€16,5

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

Courgette flower stuffed with Boletus mushroom and truffle cream (L) (G)  
PER UNIT €12

Tempura tomatoes stuffed with ratatouille and an egg cooked (G) (H)  
at a low temperature with a crispy golden edge  
€18

Stewed lentils with grilled king prawn tails and piparra pepper mayonnaise (C) (H)  
€18

## 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)  
€26 / Per Person

Seasonal vegetable paella with free-range chicken  
€26 / 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)  
€38 / 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 Ibiza cava sangria  
€40

## OUR "COBARDES Y GALLINAS" EGGS

Eggs with crispy edges and grilled shrimp (C) (G) (H)  
served with American sauce  
€32

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

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

## 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 on a scallop cream sauce (L) (M)  
€29

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

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

Bluefin tuna tartare with wasabi mayonnaise and wakame seaweed (P) (G)  
€29

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

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

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.