TABLAO DE LA VILLA

Iberian acorn-fed ham	18€/30€
Bread with tomato *(Contains gluten)*	8€
Manchego cheese cured in olive oil *(Contains dairy)*	13€/19€
Santoña "00" Anchovys (8pieces) *(Contains fish)*	23€
Santoña anchovy gilda (Unit) *(Contains fish, sulphites, may contain crustaceans, dairy, nuts)*	4€
Burrata with smoked salmon, sun-dried tomatoes Black olives and nut vinaigrette (Contains dairy, fish, mustard, nuts)	20€
Homemade iberico ham croquettes (8 pieces) *(Contains egg, gluten, dairy, may contain soy, mustard)*	18€
Garlick prawns *(Contins crustaceans)*	20€
Battered squids "Santander style" *(Contains, gluten, molluscs, may contain soy, mustard)*	24€
Broken eggs with iberian ham *(Contains eggs)*	18€
Artichoke flower confit in olive oil	20€

Cover charge (bread and appetizer): 2,50€

TABLAO DE LA VILLA

Main courses

Iberico pork cheeks in vermouth sauce with truffle potato purée (Contains gluten, sulphites, dairy)	25€
Beef tenderloin with green pepper sauce *(Contains sulphites, dairy)*	35€
1 kg Premium Beef rib steak with french fries (recommended for two)	80€
Salmon with creamy spinach, portobello mushrooms and parsley oil *(Contains fish, dairy)*	24€
Grilled octopus, potato and sweet parmentier and paprika oil *(Contains, molluscs)*	30€

Desserts

Tablao de la Villa chocolate cake and salted caramel *(Contains gluten, dairy, eggs, soybeans, nuts)*	7€
Vainilla-marinated strawberries with sherrry with Chantilly cream *(Contains sulphite, dairy)*	8€
Chocolate lava cake (gluten free) (Contains nuts, dairy, egg,soybeans)	6€
Ice creams flavours: Tulakalum dark chocolate / Madagascar vanilla (Contains dairy, nuts, soybeans, peanuts, sesame, sulphites, eggs)	7€