

## FOR SNACKING

	I/2	R
Ensaladilla con Ventresca y Langostinos Cold salad made of potato, shrimps, tuna belly, and mayo	7	13
Patatas Bravas "LA VANDUCA" Fried potato cubes with spicy mayonnaise	6.5	10
Croqueta Casera de Jamón Iberian ham fried croquettes	1.65	(unidad)
Croqueta Casera de Carrillera Fried pork cheek croquette	1.65	(unidad)
Tosta de Matrimonio de Anchoa y Boquerón con Salmorejo Anchovy and vinegar anchovy toast with salmorejo	4.5	
Crujiente de Tartar de Atún y Trufa Crispy tuna tartar and truffle mayo	14.5	
Chistorra con Pimientos de Padrón Mino-chorizo with padrón peppers	6.5	11
Salmorejo con Huevo Duro y Jamón Crujiente could soup made of ripe tomatoes, roasted red peppers, bread and extra virgin olive oil, served with ham and egg	8	
Lomito de Presa Ibérica de Bellota Iberian pork loin	22	
Nidos de Lechuga con Pollo en Tempura Lettuce nest with tempura chicken and oriental mayo	7	12 (unidad)
Anchoas del Cantábrico al Natural Cured anchovies 8pc	13	22
Boquerones en Vinagre Anchovies in vinegar	16.5	
Pan Bao de Cochinita Pibil o Panceta Steamed Japanese bread filled with spiced beef or pancetta and served with special sauce, red onion, radishes and cilantro	5	(unidad)
Langostinos en Tempura y Salsa Picante Tempura fried shrimps served with spicy mayo	10	17.5
Berenjenas fritas con Miel de Caña Fried aubergine with molasses	6	10
Rollito de Confit de Pato Duck confit spring rolls with sweet-chilli mayo	2.5	(unidad)
Gyozas con salsa especial de Soja y Sésamo Steamed Japanese pastry stuffed with duck and served with soy and sesame sauce	8	15
Taco de Pollo Oriental, Guacamole y Huevo de Codorniz Mexican taco with chicken breast, quail egg and slightly spice sauce	6	
Pepito en Brioche de Solomillo de Vaca Brioche bread sandwich with beef tenderloin	12.5	
Raviolón de Langostino al Curry y Salsa de Puerros Ravioli stuffed with curry prawn served with leeks sauce and parmesano	7	

## FREE-RANGE EGGS AND PASTA

	I/2	R
Falso Risotto de Carrillera al Vino Tinto con Parmesano Puntalette pasta with pork cheek and parmesano		14
Huevos, Patatas, Panceta y Trufa Fries eggs, fries, pork belly and truffle	8.5	14.5
Huevos, Patatas, Chistorra y Salmorejo Fried eggs, potatoes, mini-chorizo and salmorejo	8.5	14.5
Tortilla de Patatas Semicuajada Classic spanish omelette		8
Tortilla de Queso Azul Blue cheese spanish omelette		9
Tortilla Trufada Truffle spanish omelette		10

## FROM THE VEGETABLE GARDEN

	I/2	R
Tomate Ibérico de Almería Aliñado Tomato salad dress with salt, black pepper, sherry vinegar and extra virgin olive oil	7	11
Tomate Ibérico con Ventresca, Cebolleta y Aguacate Ibérico tomato with tuna, spring onion and avocado	8	14
Ensalada de Pimientos y Ventresca Roasted red peppers and tuna belly salad with crispy onion rings	6.5	11
Burratina con Pesto de Nueces Burrata salad with nut pesto dressing		14
Alcachofas Confitadas con Yema de Huevo y Jamón Crujiente Candied artichokes with egg yolk and crispy ham		14

## WITH FISH

	1/2	R
Dados de Merluza a la Romana con Ali Oli Dice of battered hake "a la romana" with ali-oli	12	21
Tartar de Salmón y Aguacate con Lima Salmon and avocado tartar	9.5	17.5
Tartar de Atún con Aguacate y Wakame Tuna tartar with avocado and wakame salad	14	21
Tiradito de Salmón Ahumado, Salsa de Cítricos y Cebolla Frita Smoked salmon tiradito with citrus sauce and fried onion		17.5

## HOMEMADE DESSERTS

	1/2	R
Torrija Caramelizada, Toffee y Helado de vainilla French toast with toffee and vanilla ice-cream		6.9
Tarta de Chocolate Chocolate cake served with vanilla ice-cream		6.9
Tarta de Limón y Merengue Lemon and merengue pie		6.9
Cheesecake		6.9
Tarrito de Toffee con Galleta de Oreo Toffee cake		6.9
Tarta Fina de Manzana al Horno (20 min) Apple cake		6.9
Helados Ice-cream (2 scoops)	3.5	6.9

## WITH MEAT

	1/2	R
Steak Tartar de Solomillo Gallego Beef tartar	12	22
Mini Hamburguesa con Mayo de Trufa Mini beef hamburger with cheddar cheese, grated tomato, caramelised onion and truffle mayonnaise		4 (unidad)
Mini Hamburguesa con Chipotle Mini beef hamburger with cheddar cheese, red onion and spicy chipotle moyonnaise		4 (unidad)
Lomo de Vaca Gallega Rib Eye (2pax) Spanish ribeye -rubia gallega- grilled, served with fries		42
Solomillo de Vaca Gallega Spanish beef tenderloin -rubia gallega- grilled, served with piquillo red peppers and fries		24.5
Dados de Solomillo con Ajitos y Puntas de Trigueros Diced beef tenderloin with garlic and wild asparagus		24.5
Hamburguesa SantanCHA (130 gr) Beef burger with fried egg, parmesan, and wine and mustard sauce		13

## WEEKEND

	R
Mejillones al Vino (temporada) Galician mussels in wine	12
Berberechos Salteados al Vapor Steamed cockles	14
Boquerones Fritos al Limón Fried anchovies with lemon	12
Cazuelita de Alubias con Chorizo, morcilla y Piparras Bean casserole with chorizo and blood sausage	7
Huevos Rotos con Gambón al Ajillo y Trigueros Scrambled eggs with shrimp and garlic with wild asparagus	16

Our bread is baked fresh every day 1,50€/pp

Bread suitable for celiacs available (12min) 2,50€

See our weekly suggestions

10% terrace supplement - Including VAT