

DISHES TO SHARE

IF YOU GOT ANY FOOD INTOLERANCES, ASK ABOUT OUR SPECIAL ELABORATIONS

“Piquillos” red peppers confits with tuna	8,50 €
Tomatoes with goat’s cheese	6,60 €
Duck liver mousse with raspberries	7,60 €
Millefeuille of greens and apples with goat’s cheese	6,60 €
Beef tenderloin carpaccio on oak leaves	8,50 €
“Piquillos” red peppers with fish and fried egg	6,60 €
fresh duck foie on pear and ginger toast	6,60 €
Noodles with mushrooms	12,00 €
“Grandpa Justo’s plate”:fried potatoes,egg,peppers,and,ham	12,00 €
Chanquetes with ratatouille and fried egg	7,60 €
Cod with ham	12,00 €
Scrambled eggs with fried potatoes and hard pork sausage	6,60 €
Prawns with tomato and egg curd	12,00 €
Fried potatoes with tomato and fried egg	6,60 €
Artichokes with reduction of white wine, ham and garlic	12,00 €
Fried beans with small squid in ink sauce	12,00 €
Ratatouille with ham, chorizo (hard pork sausage) and fried egg	7,60 €
Toast with pork loin baked, grilled cheese and oregano	8,50 €
Grilled leeks with mayonnaise and cheese	8,50 €
Spanish omelette with ratatouille	6,60 €

Perhaps you’ve chosen some dishes that we cook them at the moment. The waiting time will be larger, but we’re sure that it’ll be different.

THE BOSS CHOOSE FOR YOU

20,00 € EACH PERSON
(2 people minimum)

TIMETABLE

Monday to Sunday: from 13:00 to 0:00 continuously

Weekends and holidays: from las 10:00

Tuesdays and Wednesdays except holidays: closed for rest

KITCHEN OPEN ALL DAY

DELICATESSENS AND CHEESES

Iberian ham	2,50 €
Iberian pork loin	2,00 €
Iberian salami type sausage	2,00 €
White pudding sausage from Andalucía	1,00 €
Sweet or spicy homemade chorizo	1,00 €
Liver black pudding sausage	1,00 €
Homemade black pudding	1,00 €
Cracklings from Cadiz	1,50 €
Spicy sausage in gut	1,50 €
Range of delicatessens (per person)	5,00 €
Range of delicatessens and cheese (per pers)	6,00 €
“Sweaty” cheese from Extremadura	2,00 €
Pure ewe’s cheese from Zamora	2,00 €
Ewe’s cheese of Doña Blanca de Herrera	2,00€
Extremadura Pinto cheese	2,00€
Mahon cheese	2,00 €
Pure ewe’s cheese with rosemary	2,00 €
Cheese “the green goat”	2,00€
Goat’s cheese with cayenne	2,00 €
“Torta de la Serena”	2,00 €
“Payoyo” cheese	2,00 €
Goat’s cheese	2,00 €
“ Cabrales” cream cheese	1,00 €
Fresh goat’s cheese	1,00 €
Table of cheeses with bread (per person)	3,50 €

ASK US ABOUT OUR ROASTS AND

STEW BY ORDER

We elaborate daily a selection of dishes according to the season and the stocks in the market... Try them!

WINES

COMARCA VITIVINÍCOLA	CUP/GLASS	BOTTLE
RED WINES		
From Rioja		
Rioja Vega GG, roble	1,50 €	10,00 €
Ramón Bilbao, crianza	2,00 €	14,00 €
Mención, crianza	2,00 €	14,00 €
Azpilicueta, crianza	2,00 €	14,00 €
Coto de Imaz, reserva	-	16,00 €
Remelluri, reserva	-	23,00 €
From Ribera del Duero		
Carramimbre, roble	2,00 €	14,00 €
Conde de Siruela, roble	2,00 €	14,00 €
Ibeia, roble	2,00 €	14,00 €
Torrederos, crianza	2,50 €	16,00 €
Camino de Castilla, reserva	3,00 €	18,00 €
Pago de Carraovejas	-	35,00 €
From Castilla		
Yllera, 12 meses barrica	2,00 €	14,00 €
El Lince, tinta velasco 2008	-	25,00 €
From Andalucía		
Lantero, crianza (Condado de Huelva)	2,00 €	14,00 €
Ribera del Farbes, cosecha.(Granada)	1,80 €	12,00 €
Garum, roble. (Jerez de la Fra.)	2,00 €	14,00 €
Las Tetas de la Sacristana, selecc. (Almería)	3,00 €	18,00 €
WHITE WINES		
Lantero, moscatel y colombar	1,70 €	11,00 €
Don Condado (semi seco)	1,70 €	11,00 €
Viña Carmen	1,70 €	11,00 €
Miuro Privilegio Cdo. G.S.	2,00 €	12,00 €
Tharsos, rueda verdejo 100%	2,00 €	12,00 €
ROSE WINES		
Viña Calderona, Cigales	2,00 €	12,00 €
CHAMPAGNE OR CAVE		
Marina Espumante	-	12,00 €
L´Hereu Brut, reserva	-	16,00 €
Juve y Camps, brut rose, pinot noir	-	20,00 €
Mumm, Cordon Rouge	-	35,00 €
FINOS, MANZANILLAS Y OLOSOSOS	1,70 €	11,00 €

OUR "TAPAS"...

Iberian pork loin baked with pâté	1,50 €
Iberian pork loin baked in salt	2,00 €
Cantabrian anchovies	2,50 €
Little sandwich of fried squids	3,00 €
"torta's cheese" with anchovies	
Leeks with anchovies	3,50 €
Cold ratatouille with mackerel	3,50 €
Salad of potatoes with mackerel	
Potatoes with prawns and mayonnaise	3,50 €
Canned homemade tuna	
Iberian pork loin baked with onion confit	3,00 €
Millefeuille of spicy kumato, mousse, cheese and vinaigrette	4,00 €
XXL Pickled mussels	

SMALL SANDWICHES

Pork loin baked with "Cabrales" cream cheese	1,70 €
Pâté with white pudding	1,70 €
Spicy chorizo with "Cabrales" cheese	1,70 €
Mackerel with "piquillo" red peppers	2,50 €
"Pablito" (pork loin baked, ham and cheese)	2,50 €

HOMEMADE DESSERTS...

AND OTHERS AREN'T HOMEMADE	4,00 €
(For example, cheesecake, rice pudding flan, cream flan, chocolate cake, ice cream...and others. Ask us!)	
A small mix of desserts	12,00 €
A big mix of desserts	20,00 €

You can takeaway all our products.

So, if you have some event or celebration in your home, ask us.

(trays of delicatessens, sweets, drinks...)

Ask us about the price without compromise

"THE TASTE FACTORY"

ASK AND JOIN US ON SATURDAYS.

All our prices are tax included.