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VERMÚDEZ

NI TABERNA,
NI RESTAURANTE,
SOMOS VERMÚDEZ

TO STARTS

Anchovy gilda ^{11, 14}	2
White anchovi gilda ^{11, 14}	2
Cantabrian anchovy ¹¹	2
Cantabrian anchovy with smoked butter ¹¹	3,5
Smoked sardine on a bed of tomato ¹¹	3,5
Marinera (russian salad and anchovy) ^{1,3,5, 11, 14}	4,5

DELICATESSEN

Spanish artisan cheese board ^{2, 5}	16,5
“Joselito” chorizo	8/14
“Jabu selection” iberian shoulder acorn-fed	10/18

SALADS

Burrata with tomato confit ^{5, 14}	14
Valencian tomato with tuna belly ¹¹	13,5

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VERMUDEZ CLASSICS

Russian salad ^{3, 5, 10, 11, 14}	7,5
Iberian ham croquette ^{1, 5, 10}	2,5
Patatas bravas ^{5, 10}	7,5
Padrón peppers	6,5
Broken eggs with sobrasada and potatoes ^{5, 10}	13,5
Vermouth meatballs ^{1, 2, 5, 8}	11
Mature beef and white truffle cannelloni ^{1, 2, 4, 5, 6, 7, 8, 10, 11, 12, 13, 14}	14

NEWLY ARRIVED

Angus, pine nut, and thyme tataki ¹	12,5
Iberian garlic crystal shrimp with a fried egg ^{1, 7, 10, 12}	11
Marinated bass dice on a citrus tartare ^{1, 5, 8, 11, 14}	12,5
Spicy red tuna with potatoes and egg ^{1*, 6, 8, 10, 11, 12, 14}	16

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FROM THE COALS

"Joselito" sirloin with truffled parmentier	18
Grilled octopus with sobrasada parmentier ^{7,11}	18,5
Higher loin of matured beef and padron pepper ^{1*}	24,5
Tray of iberian pork loin end with potatoes and padron pepper ^{1*}	17,5

DESSERTS

Semiliquid cheesecake ^{1, 5, 10, 12}	6,5
Chocolate cake with vanilla ice-cream ^{1, 5, 10, 12}	6,5
Baileys tiramisú ^{1, 2, 5, 8, 10, 12}	6,5
Cream millefeuille ^{1, 2, 5, 10}	7

All our prices are with i.V.A. (Vat) included and are expressed in euros. Shared prices correspond to a half portion/portion

Allergens

1.Gluten | 2.Nuts | 3.Cereal | 4.Crustacean | 5.Milk products
6.Sesame | 7.Moluscs | 8.Mustard | 9. Walnuts | 10.Egg
11.Fish | 12.Soy | 13.Peanuts | 14.Sulphites

* Some of our dishes can be made gluten-free. Please consult the staff.