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# VERMÚDEZ

NI TABERNA,  
NI RESTAURANTE,  
SOMOS VERMÚDEZ

## TO STARTS

Anchovy gilda <sup>11, 14</sup>	2
White anchovy gilda <sup>11, 14</sup>	2
Cantabrian anchovy <sup>11</sup>	2
Cantabrian anchovy with smoked butter <sup>11</sup>	3,5
Smoked sardine on a bed of tomato <sup>11</sup>	3,5
Marinera (russian salad and anchovy) <sup>1,3,5, 11, 14</sup>	5

## DELICATESSEN

Spanish artisan cheese board <sup>2, 5</sup>	16,5
Chorizo "Joselito"	8/14
Jamón Ibérico D.O Jabugo	10/18

## SALADS

Burrata with tomato confit <sup>5, 14</sup>	14
Valencian tomato with tuna belly <sup>11</sup>	13,5

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## VERMUDEZ CLASSICS

Russian salad <sup>3, 5, 10, 11, 14</sup>	7,5
Iberian ham croquette <sup>1, 5, 10</sup>	2,5
Patatas bravas <sup>5, 10</sup>	7,5
Padrón peppers	7
Broken eggs with sobrasada and potatoes <sup>5, 10</sup>	13,5
Mature beef and white truffle cannelloni <sup>1, 2, 4, 5, 6, 7, 8</sup>	14

## NEWLY ARRIVED

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

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## FROM THE COALS

“Joselito” Iberian pork shoulder with truffled parmentier	21
Grilled octopus with sobrasada parmentier <sup>7,11</sup>	19,5
High loin of madurated beef and Padrón potatoes <sup>1</sup>	24,5
Tray of iberian pork loin end with potatoes and Padrón peppers <sup>1</sup>	17,5

## DESSERTS

Semiliquid cheesecake <sup>1, 5, 10, 12</sup>	7,5
Chocolate cake with vanilla ice-cream <sup>1, 5, 10, 12</sup>	7,5
Baileys tiramisú <sup>1, 2, 5, 8, 10, 12</sup>	7,5
Cream millefeuille <sup>1, 2, 5, 10</sup>	7,5
Artisanal nougat and almond ice cream	5

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. Cereals | 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.