

DEADLINE

TO STARTS

The Vermudez Gilda ^{11, 14}	4,5
Cantabrian anchovy ¹¹	2,5
Cantabrian anchovy with smoked butter ¹¹	3,5
Smoked sardine on a bed of tomato ¹¹	3,5

DELICATESSEN

Cebo de Campo Iberian Ham (Green Label)	18
---	-----------

SALADS

Burrata with confit and sun-dried tomatoes ^{5, 14}	14
Valencian tomato with tuna belly ¹¹	13,5

VERMUDEZ CLASSICS

Russian salad ^{3, 5, 10, 11, 14}	7,5
Iberian ham croquette ^{1, 5, 10}	3
Patatas bravas ^{5, 10}	7,9
Padrón peppers	7,5
Broken eggs with sobrasada and potatoes ^{5, 10}	13,5
Mature beef and white truffle cannelloni ^{1, 2, 4, 5, 6, 7, 8}	14,9

NEWLY ARRIVED

Grilled queen scallop with lime oil ⁷	4
Iberian garlic crystal shrimp with a fried egg ^{1, 7, 10, 12}	12,9
Marinated bass dice on a citrus tartare ^{1, 5, 8, 11, 14}	14,5
Spicy red tuna with potatoes and egg ^{1, 6, 8, 10, 11, 12, 14}	16,5
Grilled artichoke, Joselito pork jowl, and cured egg yolk ¹⁰	6,5 ud
Aged Discarlux Picanha Slices	16,5

FROM THE COALS

“Joselito” Iberian pork tenderloin with truffled parmentier	21,5
Cantabrian grilled octopus with sobrasada parmentier ^{7, 11}	22,5
Tray of iberian pork loin end with potatoes and Padrón peppers ¹	18,5
High loin of madurated beef and Padrón potatoes ¹	24,5
Dry-aged Discarlux beef rib steak	55

DESSERTS

Semiliquid cheesecake ^{1, 5, 10, 12}	7,5
Chocolate cake with vanilla ice-cream ^{1, 5, 10, 12}	7,5
Baileys tiramisú ^{1, 2, 5, 8, 10, 12}	7,5
Cream millefeuille ^{1, 2, 5, 10}	7,5
Artisanal hazelnuts ice cream ^{2, 3, 5}	5,5
Grilled pineapple, Malibu and coconut ice cream ^{1, 2, 3, 5}	7,5

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

Alérgenos

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

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