

## TaPas y Entrantas

Patatas Bravas 8€

Patatas Fritas Pimientos de patron 8€

Croquetas Caseras 2€

Calamar a la Romana 14€

Gambas al ajillo Rojal 4€

Revuelto de Setas, Esparragos  
Trigeros y Jamon Iberico 12€

Verduras Plancha 12€

Plato de Jamon Iberico y  
Queso D.O. 18€

1/2 Plato de Jamon Iberico  
Queso D.O. 12€

Pan y Tomate  
ACEITE DE OLIVA VIRGEN 2,50€

## Ensaladas

De Ahumados 12€

Ensalada de lacasa <sup>2 Personas</sup> 12€

## Sopas

De Marisco 10€

Sopa Picante 10€

## Carnes

Rabo de Toro 14€

Cordero Lechal 16€

Entrecot 20€

## Pescado

Merluza a la Plancha 0  
Rebozada 14€

Calamar Plancha 18€

Calamar a la Romana 14€

Pescado segun Mercado 18€

# Arroces

MINIMO 2 PERSONAS

Arroz de Marisco por pesona 20€

Arroz de Verduras Por persona 18€

Arroz Mixto Por persona 18€

Arroz de Pollo Conejo y  
Caracoles Por persona 18€

Arroz meloso 1Persona 24€

# Menu de Arroz

Jamon iberico y queso puro oveja.D.O

Plato Principal a Elegir

Arroz de Pollo Conejo y  
Caracoles

O

Arroz a Banda

Por Persona 24€

# Gaspacho

Manchego por persona 16€

Perdiz Escabechada  
Casera 24€

Morteruelo de Cuenca 12€

# Fidegua

Pollo 18€

Marisco 20€

# Menu de la casa

Jamon iberico y queso puro oveja.D.O

Ensalada con Croqueta

Plato Principal a Elegir

Entrecot O Pescado  
Postre

Por persona 30€

# TAPA DEL DIA

Para compartir

Entrecot

Verdura plancha

Patatas pimientos de patron  
25€



## MENU

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### VERMUT

COCTEL CAVA APEROL

Aceitunas variadas

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tortilla de patatas

Merlucitos

Gambas ajillo

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Jamon iberico y queso puro oveja.D.O

Pan con tomate natural

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### PRINCIPAL

ENTRECOT ternera gallega guarnicion

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Bodega

Agua mineral

Cerveza

Vinos tinto Rioja yAlicante

BLanco de la casa de cosecha cooperativa

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### POSTRE

Tartas variadas

ALcentro cada cuatro personas

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Precio por persona 40€

## Tapas and starters

- Patatas Bravas (fried potatoes with spicy tomato sauce)
- Chips
- Home-made croquettes (2€ per piece)
- Squid rings
- Garlic shrimps
- Scrambled eggs with mushrooms, asparagus and Iberian ham
- Assorted grilled vegetables
- Full plate of Iberian ham and cheese from the region
- Half plate of Iberian ham and cheese from the region
- Bruschetta

## Salads

- Salad with smoked salmon
- Salad of the day (serves 2)

## Soup

- Fish soup (includes shellfish)
- Spicy Thai fusion soup

## Meat

- Oxtail
- Lamb
- Rib-eye steak

## Fish

- Grilled or fried battered hake
- Grilled squid
- Squid rings
- Fish of the day

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## Rice

### Minimum 2 people

- Seafood (€ per person)
- Vegetarian (€ per person)
- Chicken, Shrimp and Squid
- Chicken and snails (€ per person)

### 1 serving

- Chicken, rabbit or fish

## Set Menus

## Rice Menu

1. Iberian ham and local sheep's cheese
2. Main course
3. Rice with or without chicken and snails

24€ per person

#### La Taberna Iberica (menu de la casa)

1. Iberian ham and local sheep's cheese
2. Croquette with a side of salad
3. Main course
4. Rib-eye steak or fish
5. Dessert

30€ per person

#### Stews (gazpacho)

- Manchego (with pasta and rabbit)
- Pickled Partridge
- Mountain game from the region of Cuenca

#### Pasta cooked in a paella pan

- Chicken
- Seafood

#### Tapas of the day (to share)

- Half rib-eye steak
- Assorted grilled vegetables
- Potatoes and padrón peppers fried in extra virgin olive oil

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#### Wine List

##### Red

- House red wine
- Glorioso – Crianza from the Rioja region
- Ramon Bilbao – Crianza
- Viña Alberdi – from the Rioja Alta region
- Cune Reserva – from the Rioja region
- Carmelo Rodero — from the Ribera del Duero region
- Viña Ardanza Reserva — from the Rioja region

##### White

- House white wine
- Monopole Verdejo
- Protos

##### Rosé

- Protos Aire

#### Cava (sparkling wine)

- Roger Goulart Reserva
- Benjamin

#### Drink list

- Water
- Soft drinks
- Juices
- Draft beer (200ml)
- Pint
- Sangria — glass
- Sangria — jug
- House wine — glass
- Brandy (Carlos I or Cardinal Mendoza)
- Rum and coke
- Whiskey
- Gin tonic
- Coffee
- Tea

#### Dessert

- Cake — chocolate or turrón
- Crème Caramel
- Fruit of the day

Reservations with TheFork 3 €

Table service 2.50€