

LET'S START SHARING

- Iberian ham board with toasted bread and a "salmorejo" shot · 20
- Classic "patatas bravas" with "salsa brava" Juana Madrid · 9,50
- Leon's traditional blood sausage pastilla with apple jam · 9,50
- Russian salad with dried tuna flakes, crunchy prawns, and oyster mayonnaise · 11
- Serrano ham croquettes · 9,50
- Crispy pig ears with spicy sauce (*one of the best sellers!!*) · 8
- Homemade fresh cheese covered with dried tomato flakes over mixed leaf salad · 15
- Pani puri filled with salmon tartare with fresh dill and old-style mustard · 14,50
- Mackerel loin marinated in herbs liquor over soft cream cheese · 12,50
- Tomatoes marinated in soy and citrus syrup with burrata from Madrid and smoked sardines · 13,50
- Deep fried squid tentacles with a citric emulsion · 12
- Charcuterie board from Madrid (smoked lean beef, wild boar spicy chorizo, deer chorizo and dried beef sausage) · 20
- "Callos a la Madrileña": beef tripe and chorizo stew · 12
- Fried eggs with Serrano ham and French fries · 12
- Traditional "Castizo" snail stew with chorizo · 12,50

MAIN DISHES

- Salmon fillet with citric caramelized crust and sweet corn cream · 15
- Confit cod with mushroom ragout · 20
- Roasted tuna loin with old style mustard and potatoes · 16
- Coquette style chicken served with herb sauce and potatoes · 22,50
- Roasted rabbit legs with smashed potatoes · 16
- Pork shank lacquered in bourbon sauce and cooked at low temperature. · 16
- Tudanca's beef ribeye on the grill (750 g.) · 40
- Caramelized calf's sweetbreads with sautéed bimi broccoli and sweet potato · 17,50

GREEN CORNER

- Candied artichoke flowers with extra virgin olive oil · 12
- "Salmorejo cordobés": fresh cold tomatoes soup with a topping of diced boiled eggs. (Go vegan without toppings) · 8,50
- Caramelized and crunchy tender onion with dried tomato ratatouille · 8
- Grilled eggplant with buckwheat tabbouleh and feta cheese · 9

BURGER & SANDWICHES

- Madrid's beef hamburger, with chorizo mayonnaise, smoked cheese and rocket · 12,50
- Grilled pork belly sandwich with chipotle mayo and pickles · 9
- Deep fried calamari sandwich with aioli and lime · 10
- Tempura soft-shell crab sandwich with kimchi · 12

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ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES

SIDES DISHES

- Homemade French fries · 4,50
- Baked sweet potato with butter · 4,50
- Pimiento de Padrón (fried green peppers) · 4,50
- Green salad · 4,50

NO ONE IS BITTER FOR SWEETS AND LESS IF IT'S HOMEMADE

- "Torrija" French toast style and salted caramel ice cream · 7
- Home maid cheesecake · 7
- Chocolate mousse with "churros" from **San Ginés** · 7
- Mango, passion fruit and cardamom gin sorbet with salt flakes · 6,50

Revoltosa

Written documentation describing all ingredients which may cause allergies or food intolerance, used in the preparation of our food, is available in this restaurant. Please ask any of our staff members should you wish to consult this documentation - Regulation (EU) No 1169/2011 of the European Parliament and of the Council.