

El rincón de Vespok

Puerta de Hierro

PRESERVES & PICKLES

Smoked salmon (with blinis, hard-boiled egg, dill and butter) 4 pcs.	🌿👉🍳🍷	€ 13
Anchovies in vinegar from the Cantabrian Sea	👉🍷	€ 15
Top-quality anchovies from Santoña	👉🍷	€ 18
Anchovies and whitebait	👉	€ 18
Anchovy and whitebait gilda	👉🍷	€ 4,50

STARTERS

Ham and boletus croquette (p/u)	🍷🌿🍳🍷	€ 3
Mediterranean scarlet prawn croquette (p/u)	🍷🌿🍳🍷	€ 3,50
100% acorn-fed Iberian ham	🌿	€ 28
Spanish omelette	🍳	€ 15,50
Russian salad	🍷🌿🍳👉🍷	€ 15,50
Grilled Arbizu chistorra sausage		€ 11
Baked Camembert cheese with strawberry jam	🍷🌿🍷	€ 21
New York sandwich (focaccia, pastrami, rocket, mustard and pickled gherkin)	🌿🍷	€ 14
Thai-style prawn sam (4 pcs.)	🍷🌿🍳🍷	€ 26

FROM THE GARDEN TO THE TABLE

Padrón peppers		€ 11
Roasted sweet potato with smoked butter	🍷	€ 10
Fried piparras (green peppers)		€ 13
Cherokee tomato with burrata from Puglia and oregano	🍷	€ 19
Artichoke flowers with romesco sauce and Parmesan cheese (3 pcs.)	🌿🍷🍷	€ 21
Seasonal mushrooms with poached egg and truffle	🍷	€ 19

SPOON DISHES

Stew broth	🍷	€ 10
Lentils with foie gras		€ 29
Beans with clams	🍷👉🍷🍷	€ 28
Pochas beans with French Bresse squab	🍷	€ 24
Madrid-style stew (available only on Tuesdays and Wednesdays)	🍷	€ 30

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RICE & PASTA

Javi's country rice (with duck and spring garlic)	€ 24
Dry rice with prawns 🦐🥜🌿	€ 25
Semolina risotto with wild boar and mushrooms 🌿🍄	€ 24
Rigatoni with boletus and foie gras sauce 🌿🍷	€ 24
Venison ravioli 🌿🍷🍄	€ 23

FROM THE SEA TO THE TABLE

Baby squid from the Cantabrian Sea with onions 🦑🍷	€ 22
Almadraba bluefin tuna tartare 🐟🐟🐟	€ 26
Salmon en papillote 🐟🍷	€ 25
Hake with hollandaise sauce, white asparagus and lime 🐟🍷🍷	€ 28
Sea bass baked in salt 🐟🍷🍷	€ 80
Monkfish 🐟🍷	MBP
Bilbao-style turbot 🐟🍷	MBP

OUR MEATS

Matured Rubia Gallega beef burger 🌿🍷🍷	€ 18
Classic steak tartare (prepared at the table) 🌿🍷🐟🍷🍷	€ 26
Veal escalope with poached egg and Parmesan cheese 🌿🍷🍷	€ 26
Iberian pork with grilled sweet potato	€ 30
Sirloin steak with Cabrales cheese sauce 🍷	€ 30
300 g Retinta beef sirloin (60 days maturation)	€ 37

SIDE DISHES

French fries	€ 6
Sweet potato fries	€ 6
Baby potatoes sauteed with garlic and parsley	€ 7
Green salad	€ 7

