

TAPEO TABURETE

TO SHARE

GILDA SKEWER WITH ANCHOVY AND BOQUERÓN

TABURETE CROQUETTE

RUSSIAN SALAD TAPA WITH FRIED PRAWNS AND
PRAWN MAYONNAISE

SELECTION OF PAYOYO CHEESES WITH GARNISH

MOLLETE BREAD WITH 100% IBERIAN CHICHARRÓN CONFIT
IN SPICED LARD, PEPPER, PAYOYO CHEESE AND
ANGUS CECINA

BITE OF GALICIAN BEEF SIRLOIN STEAK TARTARE WITH
MUSTARD DRESSING AND CURED EGG YOLK

SHRIMP FRITTERS

HOMEMADE DESSERT

35€

PRICE PER PERSON. VAT INCLUDED.
2 BEERS, WATER OR SOFT DRINK INCLUDED.
1 BOTTLE OF WINE PER TWO PEOPLE.
1 DISH PER FOUR PEOPLE.

Taburete

MENU I TABURETE

STARTERS TO SHARE

TABURETE CROQUETTE

BITE OF GALICIAN BEEF SIRLOIN STEAK TARTARE
WITH MUSTARD DRESSING AND
CURED EGG YOLK

SEASONED POTATOES WITH FRESH TUNA AND DRESSING
MADE FROM ITS OWN MARINADE

BROKEN EGGS WITH WILD RED TUNA TARTARE (GADIRA),
ASIAN DRESSING AND FRIES

MAIN COURSES TO SHARE

BABY SQUID WITH JAPANESE MAYONNAISE AND
LEMON ZEST

BRAISED BEEF CHEEK IN RED WINE WITH POTATO
PARMENTIER AND VEGETABLES

DESSERT TO SHARE

HOMEMADE DESSERT

45€

PRICE PER PERSON. VAT INCLUDED.
2 BEERS, WATER OR SOFT DRINK INCLUDED.
1 BOTTLE OF WINE PER TWO PEOPLE.
1 DISH PER FOUR PEOPLE.

Taburete

MENU II TABURETE

STARTERS TO SHARE

TABURETE CROQUETTE

TRADITIONAL SALMOREJO WITH MARINATED ANCHOVY,
IBERIAN HAM AND EGG

GARLIC CLAMS

FRIED ARTICHOKES "BRAVAS" STYLE WITH ROMESCO SAUCE
AND ROASTED GARLIC AIOLI

GRILLED RED PRAWNS (150G)

MAIN COURSES TO SHARE

CHICKPEAS WITH SPINACH AND CONFIT COD BELLY
"EL BARQUERO"

GRILLED DRY-AGED BEEF STRIPLOIN WITH POTATOES
AND PEPPERS

DESSERT TO SHARE

HOMEMADE DESSERT

55€

PRICE PER PERSON. VAT INCLUDED.
2 BEERS, WATER OR SOFT DRINK INCLUDED.
1 BOTTLE OF WINE PER TWO PEOPLE.
1 DISH PER FOUR PEOPLE.

Taburete