

TÍO MARTÍN

TABERNA ESPAÑOLA

EL Sobrino Luisito

Bread with seasoned butter

Russian salad with guindilla pepper mayonnaise

Extra-spicy patatas bravas

Spanish potato omelette with onion (or without)

Fried smoked cheese with homemade tomato jam

Broken eggs with chorizo and homemade chips

Iberian pork secreto with apple compote and chips

Egg yolk and cheese flan

34€

La Prima Lucía

Bread with seasoned butter

Cured raw sheep's milk cheese

Russian salad with guindilla pepper mayonnaise

Andalusian-style fried squid

Burgos black pudding with caramelised onion

Iberian ham croquettes

Pork cheeks braised in red wine

Egg yolk and cheese flan

39€

TÍO MARTÍN

TABERNA ESPAÑOLA

El Abuelo Pepe

Bread with seasoned butter

Acorn-fed Iberian ham (Bellota) with artisan breadsticks

Cured raw sheep's milk cheese

Artisan chorizo with Padrón peppers

Homemade oxtail croquettes

Beef entrecôte with homemade chips

Idiazabal cheesecake with guava coulis

46€

Menus include:

Verdejo white wine (Rueda)

Rioja Crianza red wine

Draught beer, soft drinks

Mineral water and Candelas coffee

IGIC (7%) included. Prices per person in €

1 sharing portion will be served for every 4 guests and 1 bottle of wine for every 3.

1 beer or soft drink per person.

Any food or drinks ordered before or after the event will be charged separately at à la carte prices.

The chosen menu must be confirmed at least 5 days in advance. Menu served to the whole table. Minimum 12 guests.

Menus valid from 1 October 2026 to 1 July 2027.