

Selected Products	½	Ration
Iberian acorn-fed ham, hand-cut (<i>Ibéricos Maldonado</i>)		29
Wagyu dried meat (<i>Selectiun Kurado</i>)	17	29
“Sobrasada I.G.P. Mallorca con miel” sausage with honey (<i>Juanjo Gil</i>)	7	13
Cheeseboard (<i>Juanjo Gil</i>)	17	29
· “Quesos y besos” (Jaén) Pasteurized goat milk. Aged from 15 to 20 days.		
· “Cremosito del Zújar” (Badajoz) Raw Merino sheep milk. Aged from 2 to 3 months.		
· Appenzeller (Appenzell, Switzerland) Raw cow’s milk. Aged for 3 months.		
· Taleggio (Piamonte, Italy) Pasteurized cow milk. Aged from 35 to 40 days.		
· Shropshire (Nottinghamshire, U.K.) Pasteurized cow milk. Aged from 10 to 12 months.		
Traditional “Gilda” (<i>Bombas, Lagartos y Cohetes de Vallekas</i>)		2,3/ud
Variety of canned fish (<i>La Curiosa</i>)		Consult
Appetizers	<i>Und</i>	<i>Ración</i>
Iberian ham croquettes “Best Iberian ham croquette of the World”, <i>Madrid Fusión 2018-2022</i>	2,5	15
Russian salad, albacore’s belly & “regañas” bread		15
Potatoes with traditional “brava” sauce		9,5
Soriano-style rasher of bacon with Canarian green mojo		9,5
“Santoña’s” anchovies, bread & butter with “Manzanilla” aged wine	3,5	14
“Ajoarriero’s empanadilla” 2.0 (stuffed cod)	9	
Natural mussels in spicy marinade with potato chips		12

Green, I Love you	Ration
Dressed seasonal tomato, no nonsense	15
Strawberry “gazpacho” from Aranjuez, anchovies in vinegar, mozzarella & basil	13
Puglia burrata, lams’s lettuce, pear & hazelnut vinaigrette	17
Zucchini carpaccio, pesto, “Idiazábal” cheese & semi-dry tomato	14
Roasted eggplant parmigiana gratin in iron skillet	18
Roasted spring onions in papillote, “romescu” sauce & chervil	15
“Pisto de pastores” stewed vegetables, poché egg & smoked sardines	15
From the Land & Sea	<i>Ration</i>
Roasted mackerel with cold juice	16
Fried “Burela” hake dices accompanied with chive alioli	18
Whole fried estuary sea bass (700g)	29
Stewed roe deer croissant with firewood-fired “piquillos a la leña”	15
“Callos a la madrileña” (Madrid-style tripe)	19
Grilled Iberian pork	22
“Rubia Gallega” low loin (400g)	32
Sides:	5
<i>Potato parmentier</i>	
<i>Firewood-fired “piquillos a la leña”</i>	
<i>Fries</i>	
<i>Escarole salad dressed with mustard vinaigrette</i>	
<i>Ask our staff for the out of the menu that we prepare everyday.</i>	
<i>Baskey of bread 4€.</i>	
<i>Prices in euros. VAT included..</i>	

Time for sweet

Fresh milk flan with tonka bean whipped cream	7,5
Cheesecake with red berries in textures	8,5
Chocolate and hazelnut cake	8,5
Homemade artisan ice-cream	4,5

Sweet wines

	<i>Glass</i>	<i>Bottle</i>
Dulce Enero Vino de hielo 50cl <i>D.O. Manchuela (Petit Manseng)</i>	5,5	30
Atalque 50cl <i>D.O. Méntrida (Moscatel de menudo)</i>	5,5	32
Arima Vendimia Tardía 50cl <i>D.O. Txacoli de Vizcaya (Hondarrabi Zerratia)</i>	6	34
Sopla Poniente PX Viejísimo 70 Años 50cl <i>D.O. Jerez – Xérès – Sherry (Pedro Ximénez)</i>	7,5	43
Oporto LBV Nieport 2015 75cl (Portugal) <i>D.O.C. Porto (Touriga Franca, Touriga Nacional y Tinta Roriz)</i>	4,5	30
Sauternes Château du Levant 2016 37cl (Francia) <i>A.O.C. Burdeos (Semillon y Sauvignon blanc)</i>	7,5	29

Prices in euros. VAT included...

La Barra

SANTERRA



*Una barra castiza de siempre en la que
la tradición, la técnica y el buen producto son la base.*