


STARTERS

<ul style="list-style-type: none"> • Salad with tuna belly, tiger prawns and yellow chili 9,00€  • Iberian pig's ear with spicy smoked fish sauce 8,50€  • Free-range chicken fingers with barbecue sauce 9,00€  • Crispy chicken salad, dressed with mango, tonatta sauce and Parmesan 12,00€  • Tomato tartare with straciatella cheese and basil oil 13,50€  	<ul style="list-style-type: none"> • Creamy Spanish Iberian ham Croquette with truffle emulsion 2,50€ each  • Guacamole with nachos, "pico de gallo" and Parmesan cheese 8,50€  • Chicken wings with Bulgogi sauce and citrus 11,50€  • Pekin duck sandwich with yoghurt and mint, hoisin sauce and gherkins 8,50€  • Prawns sandwich with rocket & garlic sauce, cream cheese, cherry tomatoes and avocado cream 9,00€ 
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MAIN COURSE

<ul style="list-style-type: none"> • Fish & Chips with Tartar sauce 19,50€  • Italian "mortadella" Cocaccia, pistachio praline and Burrata 15,50€  • Rubia Gallega Beef shank cocaccia. Galician Blond beef glazed with chimichurri and Padrón (small green) peppers 15,00€  • Stewed beef cheeks with teriyaki sauce and potato parmentier 24,00€  	<ul style="list-style-type: none"> • Korean-style glazed pork ribs -ask them extra spicy- 23,00€  • Burger Smash: Double grilled beef and lots of Cheddar 13,50€  • Burger-Total: Ox meat, melted cheese, crispy bacon, fried egg, caramelized onion and "Boca especial" sauce 14,50€ 
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★ **ARTISANAL BRIOCHE:** With butter and rosemary, freshly baked / 8,00€ 

DESSERT

• **Lotus biscuit cake** with
chocolate 70% cocoa

8,00€



• **Caramelized brioche French toast**
with ice cream and
Vermouth toffee

7,50€



Julitos Moma

Ice cream with amaranth wafers

4,50€
each

• **Julito Turrón:** nougat with orange,
date toffee and lemon cream



• **Julito Cheesecake:** with red berries



• **Julito Stracciatella:** with crispy
chocolate



• **Julito Yogurt:** with cloves and mango



• **Julito Mojito:** with lime jam



• **Julito Praliné:** hazelnut praline and
double wafer with crispy Amaranth

€2.50
supplement



• **Selection of Julitos -6 units-**

25,00€

- PEANUTS
- GLUTEN
- DAIRY
- MOLLUSCS
- CRUSTACEANS
- SESAME
- SOYA
- SULFITES
- MUSTARD
- CELERY
- LUPIN
- EGGS
- NUTS
- FISH

Grupo Montoro ensures that all seafood products that are served raw or undercooked comply with the requirements laid out in the Royal Decree 1420/2006. The presence of traces of all allergens in any dish cannot be ruled out.

Momía

DRINKS, COFFEE & TEA

SOFT DRINKS		2,30€
BEERS & VERMOUTH		
Heineken	caña	jarra
El Águila -unfiltered-	3,00€	3,50€
Latino Limón	3,00€	3,50€
18/70		3,50€
	3,00€	3,50€
Desperados		
Paulaner		3,00€
El Alcázar		4,50€
El Águila -unfiltered- bottle		3,50€
Cruzcampo Gluten Free		3,20€
		3,00€
18/70 33cl		
Heineken Silver 33cl		2,90€
		2,90€
Montoro White Vermouth		
Montoro Red Vermouth		4,50€
Montoro Bitter Orange Vermouth		4,50€
		4,50€

COFFEE, TEAS, JUICES

· Espresso	1,50€
· Macchiato	1,50€
· Latte	1,80€
· Café Bombón: espresso with sweetened condensed milk	1,80€
· Café Carajillo: espresso with liquor	2,50€
· Americano	1,80€
· Cappuccino	1,80€
· Certified Organic Teas: Earl Grey, Green tea, Red Pu Erh tea, Chai tea & turmeric, Rooibos, Camomile, Lavender and Mint tea	1,60€
· Lanjaron bottled water 500 ml	2,30€

WINE

WHITE WINE

· Refugallo, Godello y otras D.O. Ribeira Sacra	24,00€
· La Ola del melillero, P.X. D.O. Sierras de Málaga	19,00€
· Pazo Barrantes, Albariño D.O. Rías Baixas	42,00€
· Don Pedro, Albariño D.O. Rías Baixas	19,00€
· Caraballas, Verdejo, Valladolid	20,00€
· Jean Leon 3055, Chardonnay D.O. Penedès	18,00€
· Viña Amalia, P.X. Moscatel D.O. Montilla Moriles	18,00€
· Brezo, Godello D.O. Bierzo	19,00€
· Nieva Pie Franco, Verdejo D.O. Rueda	19,00€

RED WINE

· Puerto Salinas, Monastrell, Alicante Bouchet D.O. Alicante	19,00€
· Castaño Colección, Monastrell, C. Sauvignon - D.O. Yecla	18,00€
· Protos Roble, Tempranillo D.O. Ribera del Duero	16,00€
· La Poda, Tempranillo D.O. Ribera del Duero	19,00€
· Tamaral Roble, Tempranillo D.O. Ribera del Duero	18,00€
· Ramón Bilbao, Tempranillo D.O.Ca. Rioja	20,00€
· Marqués de Murrieta, Tempranillo D.O.Ca. Rioja	30,00€
· Jardín de la Emperatriz, Tempranillo - D.O.Ca. Rioja	20,00€
· Ultreia Saint Jacques, Mencía D.O. Bierzo	20,00€

SET MENU

Minimum for 2 people / Dishes to share

MENU 1

• **Salad with tuna belly**, tiger prawns and yellow chili



• **Free-range chicken fingers** with barbecue sauce



• **Pekin duck sandwich** with yoghurt and mint, hoisin sauce and gherkins



• **Stewed beef cheeks** with teriyaki sauce and potato parmentier



• **Julito:** Ice cream with amaranth wafers

30€

Drinks not included
VAT included

MENU 2

• **Creamy Spanish Iberian ham** Croquette with truffle emulsion



• **Crispy chicken salad**, dressed with mango, tonatta sauce and Parmesan



• **Tomato tartare** with straciatella cheese and basil oil



• **Fish & Chips** with Tartar sauce



• **Korean-style glazed pork ribs**
-ask them extra spicy-



• **Caramelized brioche French toast** with ice cream and Vermouth toffee



42€

1 drink per person included
VAT included