



El Aguila

STARTERS

1. **Cheeseboard** 18
Our selection of cheeses
2. **Ham platter**..... 24
*100% ibérico ham with toasted bread and "tumaca"
(tomato spread)*
3. **Padrón Peppers**..... 9
Selection of local Padrón peppers.
4. **Ham croquettes**..... 9
Homemade croquettes with Iberian ham.
5. **Tuna salad**..... 9
Homemade tuna salad with mayonnaise and red caviar.
6. **Romesco asparagus** 12
Green asparagus with Romesco sauce, apple, and walnuts.
7. **Octopus carpaccio** 20
*Thinly sliced octopus with paprika-honey vinaigrette,
siracha mayo, and red caviar.*
8. **Gambas al Ajillo** 13
Sautéed prawns with garlic oil and a touch of chili.
9. **Artichokes with ham** 15
Alcachofas de Tudela con jamón ibérico.
10. **Hummus with tapenade & toasts** 9
Chickpea hummus with Provençal-style tapenade and toasts.

SALADS

11. **Mixed salad**..... 10
Tomatoes, lettuce and onions.
12. **Premium tomatoes**..... 15
Selection of premium tomatoes with avocado, drizzled with extra virgin olive oil and salt.
13. **Burrata salad**..... 15
Sliced tomatoes, fresh burrata and basil pesto.
14. **Césars Salad**..... 15
Our slow-cooked crispy chicken, mixed greens, croutons, parmesan cheese, anchovies and Caesar dressing.

RICE DISHES

15. **Arroz meloso** 18
Creamy rice with rabbit and chicken, a cross between paella and “arroz caldoso” soupy rice.
16. **Mushroom risotto**..... 14
Rice with different types of mushrooms and a touch of parmesan.

PASTA

17. **Fagottini** 14
Fagottini stuffed with cheese and pear.
18. **Agnolotti** 15
Agnolotti stuffed with braised meat, red wine reduction and mushrooms.
19. **Tortellini** 13
Ricotta and spinach tortellini with cheese sauce.
20. **Giant Tortellini** 16
Black tortellini with salmon, thyme and seafood cream.

MEAT

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| 21. Beef tenderloin | 25 |
| <i>Grilled beef tenderloin with Pedro Ximenez reduction and roasted vegetables.</i> | |
| 22. Ribeye Steak | 7 |
| <i>Grilled ribeye steak with Padrón peppers and fries.</i> | |
| | 100/g |
| 23. Chicken breast | 14 |
| <i>Grilled chicken breast with fries.</i> | |
| 24. Segovian suckling pig | 45 |
| <i>Roast suckling pig from Segovia with fries.</i> | |
| 25. Steak tartare | 25 |
| <i>Beef tartare, chef's style</i> | |

FISH

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| 26. Cod | 19 |
| <i>Cod fusion with Romesco sauce, peppers and potatoes.</i> | |
| 27. Salmon | 18 |
| <i>Grilled salmon with vegetables and potatoes "arrugadas"</i> | |
| 28. Village-style octopus | 18 |
| <i>Chopped octopus on a bed of potatoes, paprika from La Vera, and extra virgin olive oil.</i> | |
| 29. Catch of the day | s/m |
| <i>Local fish with potatoes "arrugadas" and "mojo" sauces.</i> | |
| 30. Cod and sweet potato "montaditos" (on toast) | 15 |
| <i>Low-temperature cod on sweet potato, with paprika mayo and toasted almonds (3 pieces).</i> | |

DESSERTS

31. **Tiramisú** 7
Mascarpone cream, Savoiardi biscuits, 100% Arabica coffee, and cocoa powder.
32. **Cheesecake** 9
Creamy baked cheesecake with a touch of Manchego cheese and homemade red fruit sauce.
33. **Chocolate coulant**..... 8
Homemade chocolate coulant with vanilla ice cream.
34. **Mango cream and red fruits** 7
Cold mango cream with a selection of red fruits.
35. **Polvito Uruguayo** 7
Dulce de leche, meringue, crushed cookies, and mascarpone cream.