

The old dinners of El Viejo Marqués

RESTAURANTE

Something to share



	1/2 ración	1 ración
Foie shavings with red berries	11,50 €	19,50 €
Cured iberian pork tongue	7,50 €	12,00 €
"Avileña" cow dried meat	12,50 €	20,00 €
Surtido del Marqués (Tongue, cured meat, jowl, cured cheese and "Montenebro" ripened goat cheese)	11,50 €	20,00 €
Cheese selection plate	11,00 €	18,50 €
Cantabrian Sea Anchovies	12,00 €	23,00 €
Fresh Foie grilled with "Pedro Ximénez" Sauce	-	19,00 €
Patatas revolconas (Mashed Potatoes with paprika and fried pork chunks)	7,00 €	12,00 €

Our classics

"Escojonaos" (Fried and sliced eggs) (with grilled ham)	15,00 €
"Escojonaos" con Picadillo (Minced cured pork)	15,00 €
"Escojonaos" con Micuit o Foie (micuit or foie grilled)	20,00 €
"Escojonaos" with mushrooms	20,00 €
"Escojonaos" with Baby Squid	19,50 €

Our carpaccios



Avileña beef tenderloin carpaccio with vinaigrette (strawberry and Parmesan)	19,00€
Beef "picaña" carpaccio with black pepper, organic oil and capers	19,00€
Octopus carpaccio with citrus, organic oil and paprika from La Vera	22,00€

From the orchard



Grilled vegetables with mustard vinegard "La Antigua" style	12,50 €
Tomatos, tuna belly, purple onion and olive oil pearls	15,50 €
Smoked Salmon, orange, roquefort and nuts salad	15,50 €
"Montenebro" cheese with red berries	16,50 €
Pickled partridge salad with PX sauce	16,50 €
Beef Tenderloin Carpaccio warm salad "Ternera Avileña"	17,50 €

From the Sea



Calamari Andalusian style	13,50 €
Grilled baby cuttlefish	15,00 €
Smoked Salmon Tartare (with guacamole)	15,50 €
Grilled shrimps with garlick sauce	17,50 € * C D
Grilled cuttlefish	18,50 €
Zamburiñas (8 und)	20,00 € * C D
Red Tuna Tataki	20,00 €
Grilled octopus tentacle (with truffle flavoured mashed potatoes and paprika oil)	22,00 €
Roasted "Tiger" prawns (with garlick and parsley)	22,00 € * C D



Bread: 1,80 € / each customer. * [Gluten symbol] Gluten free bread available.

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, CONTACT US. VAT INCLUDED.





Our meat dishes



"Avileña" Beef:

"Avileña" beef grilled T-bone steak (1 - 1,1kg approx)	60,00€
Avileña" beef grilled steak (450 - 500g approx)	29,50€
"Avileña" beef grilled "picaña" (350 - 450g approx)	23,50€


"Avileña" Veal:


"Avileña" veal grilled T-bone steak (1 - 1,1kg approx)	38,50€
"Avileña" veal grilled steak (400 - 450g approx)	22,50€
"Avileña" veal grilled tenderloin	26,00€
"Avileña" veal grilled tenderloin with fresh foie and plum sauc	29,50€
Carrilleras de ternera Avileña (veal cheeks stewed in red wine).....	16,00€
Grilled "Avileña" veal sweetbreads	18,50€

Goatling garlic	24,00€
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Burgers



* Veal "Avileña" burger (200g aprox) With 15,50 €
 "Montenebro" goat cheese, homemade fried onion and pepper jam, accompanied by our homemade chips fries.

* Beef "Avileña" burger (200g aprox) with 19,50 €
 Avileña beef jerky, Iberian pork jowl, Gouda cheese and tomato jam, accompanied with our homemade chips fries.



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