

La Micaela

BAR & RESTAURANTE

MENÚ

SNACK & SHARE

	1/2	RACIÓN
Knife cut 100% acorn fed Iberian ham.		24,00€
Goat cheese and dried fruit salad 		12,90€
Pink tomato with Andalusian frigate mackrel 		14,00€
Prawn salad with fried baby shrimps  	8,50€	14,00€
Prawn salad with Galician style octopus 	9,00€	15,00€
Broken eggs with 100% corn fed Iberian ham 		18,50€
Potatoes with authentic spicy "Brava" sauce 	7,00€	
Potatoes with homemade spicy red pepper sauce	7,00€	13,00€
Guacamole croquettes 	9,00€	16,50€
Mushroom croquettes   	7,50€	14,00€
Oxtail croquettes   	8,50€	15,50€
Roast chicken croquettes	7,00€	14,00€
Zucchini, prawn and seafood cream pie   	9,00€	16,50€
Crispy Prawns with Bacon, Caramelized Onion, Piquillo Peppers, and Mandarin Reduction   	7,00€	14,00€
Chicken fingers	8,00€	15,00€
Meat and cheese nachos 		13,50€
Micaela style wings		14,00€



Gluten



Crustaceans



Eggs



Fish



Tree Nuts



Celery



Mollusks



Mustard



Sesame Seeds



Peanuts



Soja



Lactose



Sulphur Dioxide
and Sulphites



Lupins

*Vegetarian or adaptable upon request – please ask your server. Inform us of any allergies or intolerances.
Thank you.*

MENÚ

FROM THE SEA

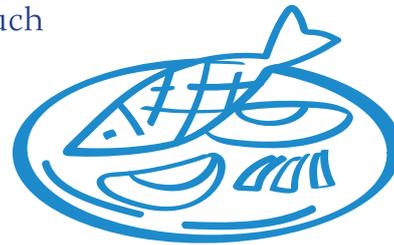
	1/2	RACIÓN
Fried cuttlefish  	7,00€	14,00€
Baby shrimp fritters   		(Unidad) 4,00€
Tempura fried cod  	8,00€	16,00€
Bay grilled cuttlefish 		(Según precio mercado)
Cuttlefish meatballs in sherry wine from el Puerto   		14,00€
Grilled cod loin on a bed of vegetables 		21,00€
Cod loin in leek sauce with prawns  		19,50€
Rooster fish slugged of prawn touch of salmon  		18,90€
Galician style octopus		18,50€
Boiled white shrimp 200gr 		22,00€

DE ROJO “PA COLORAO”

(Productos tratados contra Anisakis)



Bluefin tuna tartare with guacamole   		22,50€
Bluefin tuna tataki with crushed pistachios on a bed of wakame seaweed     		22,00€
Grilled bluefin tuna tarantelo 		23,00€
Bluefin tuna sashimi  		22,00€
Grilled bluefin tuna ribs  		22,00€
Red tuna with onions in El Puerto oloroso wine and a touch of manteca colorá (Winner of the ruta de la tapa 2025) 		21,00€
Red tuna with fresh tomato and its egg  		18,50€
Broken eggs with red tuna cubes, Thai Style  		19,50€



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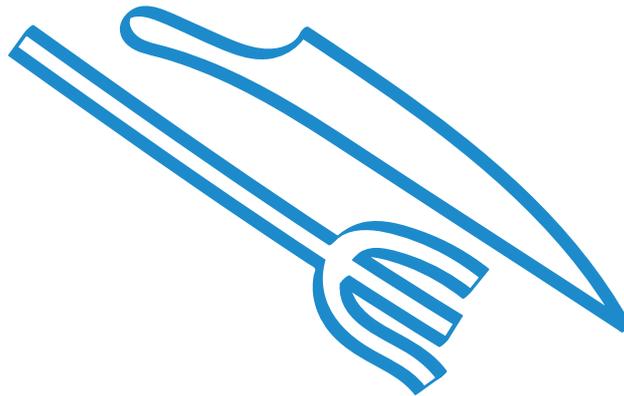
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VEGETABLE CHARCOAL GRILLED DISHES

High loin (<i>mínimum 300g</i>)	26,00€
Morucha beef ribeye steak, approx. 330g (Salamanca)	22,00€
100% acorn-fed iberian pork tenderloin, grilled	18,50€
100% acorn-fed iberian pork tenderloin with Cabrales cheese 	20,50€
100% acorn-fed iberian pork presa, grilled	19,90€

DISHES WITH MICAELA CHARACTER

La Micaela-style egg   	19,00€
Wild rice with mango, avocado, and prawns  	19,50€
Griolla meat burrito, “El Micaelo”  	16,50€
White prawn tartare, trout roe, and scarlet prawn oil 	22,00€
Crispy octopus on lime purée with kimchi sauce 	18,50€
"Iberian Delight" (<i>Slow-cooked Iberian presa in Cádiz red wine sauce, hollandaise butter, and cranberries</i>) 	22,00€



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VERY HOMEMADE DESSERTS

Manchego cheese coulant with chestnuts in syrup (<i>gluten-free</i>)	 	7,00€
Chocolate coulant with mandarin ice cream	  	6,50€
Payoyo cheese cheesecake (<i>gluten-free</i>)		6,50€
Death by chocolate	  	6,50€
Payoyo cheese cheesecake Grandma's cake with chocolate truffles and crunchy white chocolate	   	8,50€
Fried milk with vanilla ice cream and praline	  	7,00€
Dulce de leche and almond puff pastry	  	6,50€
Brioche French toast with vanilla ice cream and praline	   	6,50€
Aged cheese		7,50€
Vanilla, chocolate, or mandarin ice cream (<i>2 scoops</i>)	 	15,00€
		4,50€



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