

*La Micaela*

BAR & RESTAURANTE

# MENÚ

## MIENTRAS SE COCINA EL ARTE WHILE THE ART IS COOKING

|                                                                                                                                                                                                                     |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Jamón Ibérico 100% Bellota cortado a cuchillo 100g<br>Knife cut 100% acorn fed Iberian ham                                                                                                                          | 28,00€ |
| Tomate Rosa con Melva Canutera 🐟<br>Pink tomato with Andalusian fritage mackrel                                                                                                                                     | 14,00€ |
| Ensaladilla de langostinos y pulpo a la gallega 🦐<br>Prawn salad with Galician style octopus                                                                                                                        | 15,00€ |
| Huevos rotos con Jamón ibérico 100% de bellota 🥚<br>Broken eggs with 100% corn fed Iberian ham                                                                                                                      | 18,50€ |
| Patatas con auténtica salsa Brava 🥔<br>Potatoes with authentic spicy "Brava" sauce                                                                                                                                  | 7,00€  |
| Patatas con mojo picón casero<br>Potatoes with homemade spicy red pepper sauce                                                                                                                                      | 13,00€ |
| Croquetas de guacamole (6 uds) 🥑<br>Guacamole croquettes                                                                                                                                                            | 16,50€ |
| Croquetas de rabo de toro (8 uds) 🥩 🌾 🥚<br>Oxtail croquettes                                                                                                                                                        | 15,50€ |
| Pastel de calabacín, langostinos y crema de mariscos 🥒 🦐 🥚<br>Zucchini, prawn and seafood cream pie                                                                                                                 | 16,50€ |
| Crujiente de langostinos, bacon, cebolla caramelizada,<br>pimientos del piquillo y reducción de mandarinas (6 uds) 🌾 🦐 🥩<br>Crispy Prawns with Bacon, Caramelized Onion,<br>Piquillo Peppers and Mandarin Reduction | 14,00€ |

## PARA LOS PEQUES FOR THE KIDS'

|                                                           |        |
|-----------------------------------------------------------|--------|
| Lagrimitas de pollo con patatas fritas<br>Chicken fingers | 10,50€ |
|-----------------------------------------------------------|--------|



# MENÚ

## DE LA MAR FROM THE SEA

|                                                        |        |
|--------------------------------------------------------|--------|
| Chocos fritos 🌾🐙                                       | 14,00€ |
| Fried cuttlefish                                       |        |
| Tortillitas de camarones 🌾🐟🦞                           | 4,00€  |
| Baby shrimp fritters                                   |        |
| Bacalao frito 🌾🐟                                       | 16,00€ |
| Fried cod                                              |        |
| Albóndigas de choco al vino fino de El Puerto 🌾🐟🦞      | 14,00€ |
| Cuttlefish meatballs in sherry wine from El Puerto     |        |
| Lomo de Bacalao a la plancha sobre cama de verduras 🐟  | 21,00€ |
| Grilled cod loin on a bed of vegetables                |        |
| Lomo de Bacalao en salsa de puerros con langostinos 🐟🦞 | 19,50€ |
| Cod loin in leek sauce with prawns                     |        |
| Pulpo a la gallega                                     | 18,50€ |
| Galician style octopus                                 |        |
| Gambas blancas cocidas 200g 🦞                          | 22,00€ |
| Boiled white shrimp 200gr                              |        |

## DE ROJO “PA COLORAO” (Productos tratados contra Anisakis)



|                                                                        |        |
|------------------------------------------------------------------------|--------|
| Tartar de atún rojo con guacamole 🐟🌿🥑                                  | 22,50€ |
| Bluefin tuna tartare with guacamole                                    |        |
| Tataki de atún rojo con pistachos sobre alga wakame 🌿🥜🌾🌿🐟              | 22,00€ |
| Bluefin tuna tataki with crushed pistachios on a bed of wakame seaweed |        |
| Tarantelo de atún rojo a la plancha 🐟                                  | 23,00€ |
| Grilled bluefin tuna tarantelo                                         |        |
| Sashimi de atún rojo 🌿🐟                                                | 22,00€ |
| Bluefin tuna sashimi                                                   |        |
| Costillas de atún rojo a la plancha 🐟🌿                                 | 22,00€ |
| Grilled bluefin tuna ribs                                              |        |
| Atún rojo encebollado al oloroso y “toque” de manteca colorá 🐟         | 18,50€ |
| Red tuna with onions and a touch of manteca colorá                     |        |
| Huevos rotos con tacos de atún rojo 🥑🐟                                 | 19,50€ |
| Broken eggs with red tuna cubes                                        |        |



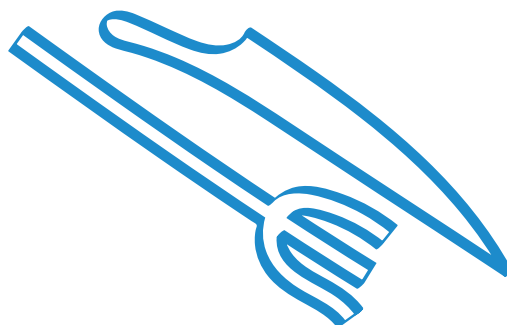
# MENÚ

## AL CARBÓN VEGETAL VEGETABLE CHARCOAL GRILLED DISHES

|                                                             |        |
|-------------------------------------------------------------|--------|
| Picada Argentina (mínimo 300g)                              | 26,00€ |
| High loin (minimum 300g)                                    |        |
| Entrecot de ternera morucha 330g aprox. (Salamanca)         | 22,00€ |
| Morucha beef ribeye steak, approx 330g. (Salamanca)         |        |
| Solomillo de cerdo ibérico 100% bellota a la brasa          | 18,50€ |
| 100% acorn-fed iberian pork tenderloin, grilled             |        |
| Solomillo de cerdo ibérico 100% bellota al queso Cabrales 🍷 | 20,50€ |
| 100% acorn-fed iberian pork tenderloin with Cabrales cheese |        |
| Presa de cerdo ibérico 100% bellota a la brasa              | 19,90€ |
| 100% acorn-fed iberian pork presa, grilled                  |        |

## PLATOS CON CARÁCTER MICAELA DISHES WITH MICAELA CHARACTER

|                                                                                                                           |        |
|---------------------------------------------------------------------------------------------------------------------------|--------|
| Huevo a La Micaela 🌱🥑🍄                                                                                                    | 19,00€ |
| La Micaela style egg                                                                                                      |        |
| Arroz salvaje con mango, aguacate y langostinos 🦞🌱                                                                        | 19,50€ |
| Wild rice with mango, avocado and prawns                                                                                  |        |
| Burrito de carne criolla, “El Micaelo” 🍷🍄                                                                                 | 16,50€ |
| Criolla meat burrito, “El Micaelo”                                                                                        |        |
| Tartar de gamba blanca, huevos de trucha y aceite de carabinero 🦞                                                         | 22,00€ |
| White prawn tartare, trout roe and scarlet prawn oil                                                                      |        |
| Pulpo crujiente sobre pure de lima salsa kinchi 🥑                                                                         | 18,50€ |
| Crispy octopus on lime purée with kimchi sauce                                                                            |        |
| “Delicia ibérica” (Presa ibérica a baja temperatura en salsa de vino tinto de Cádiz, mantequilla holandesa y arándanos) 🍷 | 22,00€ |
| “Delicia Iberica” (Slow-cooked Iberian pork “presa” with a Cádiz red wine sauce, Dutch butter and blueberries)            |        |



# MENÚ

## POSTRES MUY CASEROS VERY HOMEMADE DESSERT

|                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Coulant de queso manchego con castañas en almíbar <i>(sin gluten)</i>                       |                                                                                                                                                                                                                                                                  | 7,00€  |
| Manchego cheese coulant with chestnuts in syrup <i>(gluten free)</i>                        |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Coulant de chocolate y helado de mandarinas                                                 |                                                                                                                                                                                  | 6,50€  |
| Chocolate coulant with mandarin ice cream                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Tarta de queso payoyo <i>(sin gluten)</i>                                                   |                                                                                                                                                                                                                                                                                                                                                    | 6,50€  |
| Payoyo cheese cheesecake <i>(gluten free)</i>                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Muerte por chocolate                                                                        |                                                                                                                                                                                  | 6,50€  |
| Death by chocolate                                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Tarta de la abuela con trufas de chocolate y chocolate blanco crujiente                     |      | 8,50€  |
| Payoyo cheese cheesecake Grandma's cake with chocolate truffles and crunchy white chocolate |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Leche frita con helado de vainilla y praliné                                                |                                                                                                                                                                                  | 7,00€  |
| Fried milk with vanilla ice cream and praline                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Hojaldre de dulce de leche y almendras                                                      |                                                                                                                                                                            | 6,50€  |
| Dulce de leche and almond puff pastry                                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Torrija de pan brioche y helado de vainilla y praliné                                       |      | 6,50€  |
| Brioche French toast with vanilla ice cream and praline                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |
| Queso viejo                                                                                 |                                                                                                                                                                                                                                                                                                                                                  | 7,50€  |
| Aged cheese                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                     | 15,00€ |
| Helado de vainilla, chocolate o mandarinas <i>(2 bolas)</i>                                 |                                                                                                                                                                                                                                                               | 4,50€  |
| Vanilla, chocolate or mandarin ice cream <i>(2 scoops)</i>                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                     |        |



Gluten



Crustáceos



Huevos



Pescado



Frutos de cáscara



Apio



Moluscos



Mostazas



Granos de sésamo



Cacahuètes



Soja



Lácteos



Dióxido de azufre y sulfitos



Altramuces

Vegetariano ó posible adaptación consulte al camarero. Comunique su alergia ó intolerancia.  
Gracias.

*La Micaela*  
BAR & RESTAURANTE