

# La Posada

## TO OPEN MOUTH

Iberian ham D.O. Guijuelo .....	18.00 €
Cellar ham .....	10.00 €
Smoked eel Russian salad and "pa negra" ① ③ ④ .....	9.00 €
Our Russian salad ① ③ ④ .....	5.00 €
Our mariners of smoked eel ① ③ ④ .....	(P. unit) 3.50 €
Our mariners ① ③ ④ .....	(P. unit) 2.50 €
Homemade croquettes * ① ③ ⑦ .....	(P. unit) 2.00 €
* Ask for our variety of croquettes	
Northern nachos ① ⑦ .....	9.50 €
Chile with meat, melted cheddar and guacamole.	
Seasonal grilled vegetables ① ⑧ .....	10.00 €
With "romesco" sauce.	
Artichoke timbale ⑫ .....	14.00 €
With grilled foie medallion and port wine reduction.	
Grilled artichokes ⑦ ⑫ .....	12.00 €
With Parmesan flakes and "Módena" vinegar and pine nuts vinaigrette.	
Our own style fried potato wedges ⑦ .....	7.00 €
Potatoes "serranas" ③ .....	9.00 €
Fried potatoes with egg, "serrano" ham and "Padrón" peppers.	
Sautéed squid with vegetables ⑦ ⑭ .....	14.00 €
Confit onion, baby broad beans and spring garlicks.	
Grilled crayfish seafood ② ⑥ ⑭ .....	(min. 4 units) (P. unit) 4.00 €
With sautéed vegetables in a wok and teriyaki sauce.	
Grilled octopus leg ① ⑦ ⑭ .....	19.00 €
With "alioli" gratin, roasted potatoes and our "mojo picón".	
Fair Style Octopus with paprika D.O. La Vera ⑭ .....	19.00 €

## SALADS

Our house salad ③ ④ .....	9.00 €
"Japurciana" salad ③ ④ ⑥ .....	10.00 €
Murcian style salad with marinated red tuna and an Asian touch.	
Carved tomato "albacore tune belly" ④ .....	12.00 €
With albacore tune belly, anchovies, onions and capers.	
Carved tomato "salted fish" ④ .....	14.00 €
With salted fish and stalks in vinegar.	
Goat cheese salad ⑦ ⑧ .....	12.00 €
Walnuts, raisins, peeled sunflower seeds and mango vinaigrette.	
"Escalivada" grilled vegetables with salted fish ④ .....	12.00 €

## MEATS

Veal loin nest ① ⑦ .....	17.50 €
Sautéed with spring garlicks.	
Iberian pork pluma D.O. Guijuelo ③ ⑩ .....	16.00 €
Accompanied with potato timbale and egg yolk with mustard and honey sauce.	
"Churrasco" grilled skirt steak .....	17.50 €
Low-temperature cooked in its juice with parmentier apple and parsnip.	
Entrecôte steak from Ávila "cabrales" ① ⑦ .....	17.50 €
With Cabrales sauce.	
Entrecôte steak from Ávila "foie" ⑦ .....	17.50 €
With foie and mushroom sauce.	
Grilled entrecôte steak from Ávila .....	16.50 €

## FISHES

Red tuna with onions "Cádiz" style ④ .....	19.00 €
Red tuna tartare ④ ⑥ ⑩ .....	19.00 €
Red tuna tataki ④ ⑥ ⑩ .....	19.00 €
Confit cod ④ ⑦ .....	17.00 €
With "alioli" gratin on a bed of ratatouille.	
Baked turbot loins ④ .....	18.00 €
With vegetables and a touch of sweet spices.	
Sea bass on the back ④ ⑫ .....	16.00 €
With "piquillo" pepper sauce.	
Salt baked sea bass ④ .....	(min. 2 per.) 17.00 €

## RICES

"Huertano" rice with vegetables .....	10.00 €
Crusty rice with meat ③ .....	12.00 €
Baked rice .....	11.00 €
Rice with Iberian pork pluma ⑦ .....	14.00 €
With dry tomato, chickpeas, sausage and mushrooms.	
"A banda" fish rice with prawn chunks ② ④ .....	12.00 €
Black rice with squid and spring garlic ② ④ .....	12.00 €
Rice with onion and cod ② ④ .....	11.00 €
Soupy rice with lobster ② ④ .....	19.00 €
Soupy rice with red tuna and vegetables ② ④ ⑭ .....	18.00 €

\* All the rices - (minimum 2 persons)

ASK FOR  
OUR SPECIALTIES OF THE DAY  
OUT OF MENU

## HOMEMADE DESSERTS

Apple cake "Tatin" served with ice-cream ① ③ ⑦	6.00 €
Cheese cake "la viña" style with stewed strawberries ① ③ ⑦	5.50 €
Chocolate brownie served with coconut ice-cream ① ③ ⑦	5.50 €
"Pasión por el turrón" nougat coulant with ice cream ① ③ ⑦	6.00 €
"Torrija" caramelised french toast with crème anglaise and ice-cream ① ③ ⑦	6.00 €
Homemade egg pudding ③ ⑦	3.50 €
Seasonal fruits	3.00 €
Artisan ice-cream ③ ⑦	4.00 €

## WITH BREAD IT TASTES BETTER ONLY NIGHTS

<b>MEXICAN BURRITO ① ⑦</b>	8.50 €
With a selection of the best meats, red cabbage, guacamole and sour cream. Ideal for sharing!	
<b>PASTRAMI SANDWICH ① ⑥ ⑦ ⑩</b>	7.00 €
Authentic grilled pastrami meat, arugula, pickles, onion confit, mayonnaise and soy sauce.	
<b>"PEPITO" VEAL STEAK SPANISH SANDWICH ① ⑦</b>	9.00 €
Veal loin from Ávila with truffle butter or foie sauce in crystal ciabatta bread.	
<b>IBERIAN PORK PLUMA SPANISH SANDWICH ① ⑩</b>	7.50 €
Iberian pork pluma with peppers, mushrooms with mustard and honey sauce in crystal ciabatta bread.	
<b>IBERIAN HAM SPANISH SANDWICH ①</b>	7.00 €
With the best Iberian ham D.O. in crystal ciabatta bread.	
<b>TUNA BELLY ON CRYSTAL SPANISH SANDWICH ① ③ ④</b>	7.00 €
Tuna belly with "escalivada" and mayonnaise in crystal ciabatta bread.	
<b>SMOKED SARDINE SPANISH SANDWICH ① ④ ⑦</b>	7.50 €
Smoked sardines with canons, fresh cheese and yogurt sauce in crystal ciabatta bread.	
<b>SQUID SPANISH SANDWICH ① 14</b>	8.00 €
Andalucia style bay squid and fried egg mayonnaise in crystal ciabatta bread.	
<b>GOAT CHEESE AND TOMATO TOAST ① ③ ⑦</b>	7.50 €
Ciabatta bread toast with dried tomatoes, goat cheese, quail egg and arugula.	
<b>CLASSIC BURGER ① ⑦ ⑩</b>	9.90 €
Beef meat 180 gr. from Ávila with lettuce, pickles, cheddar cheese, grilled onion, mayonnaise and burger sauce.	
<b>NORMANDY BURGER ① ⑦</b>	10.50 €
Beef meat 180 gr. from Ávila with mushrooms, onion confit, brie cheese, bacon and fruit butter.	
<b>CHICKEN BURGER ① ③ ⑦</b>	9.90 €
Crispy chicken breast slightly spicy with lettuce, tomato, onion rings, cheddar cheese and fried egg mayonnaise.	
<b>VEGAN BURGER ①</b>	8.90 €
Beyond Veggie Burger® with lettuce, tomato, pickle, grilled onion and guacamole.	

