

# MENU EL TELÓN

## "TAPAS"

Tuna Escabechado Russian Salad with Papadum Crisps and Grilled Avocados **12€**



Creamy Iberian Ham Croquettes with Pork Jowl Slices in Three Pepper Sauce **12€**



Soria-style Pork Cracklings with Mashed Potatoes **13€**

Slow-cooked Pork Ear 'a la Plancha' with Our Lightly Spicy Sauce **12€**



Burgos Blood Sausage Wrapped in Corn Flakes with Torched Goat Cheese Roll **12€**



Gyozas filled with Cochinita Pibil, served with soy caramel, pickled onions, and sautéed vegetables **13€**



Duo of Argentine Empanadas **9€**  
*(Contains all allergens)*

Cantabrian Anchovies with Spiced Tomato Tartare and Rustic Toasts **15€**



## APPERIZERS

100% Acorn-fed Iberian Ham with Rustic Bread Toast and 'Tumaca' with Herb Oil **27€**



Grilled Artichoke Flowers with Duck Foie Gras Shavings and Powdered Iberian Ham **17€**

Melted Provolone Cheese with Tomato in Stone Oven **13€**



Charred Tomato Salad with Burrata and Pistachio Pesto **14€**



Super Starry Eggs" with Potato Base, Iberian Ham Shavings, and Parmesan **14€**



Aged Beef Steak Tartare with Egg Yolk **19€**



FISH



EGGS



CRUSTACEANS



GLUTEN



PEANUTS



MILK



NUTS



CELERY



MUSTARD



MOLLUSCS



SESAME



LUPIN



SULPHITES



CORN



SOYA



MUSHROOM

All dishes are available from 13:00 to 23:00. The seafood products served in this establishment comply with anisakis prevention regulations. The price per diner for bread is €1.50

# MENU EL TELÓN

## FISHES

Fried Cod with Josper-grilled Vegetables and Our Special Sauce **25€**



Grilled Octopus with Creamy Potatoes, La Vera Pepper, and Chili Oil **26€**



Atlantic Tuna Tataki with Sweet Chili Sauce and Spinach Salad with Wakame Seaweed and Pickled Onion **19€**



Passion Corvina and Prawn Ceviche **20€**



## KIDS MENU

Pomodoro Gnocchi **12€**

Traviata Pizza **12€**

Chicken Fingers with BBQ Sauce **12€**

## DESSERTS

Piña hecha en Josper con nuestro almíbar, helado de Coco y Granola **6€**



Brownie de Chocolate relleno de Dulce de leche y Helado de Vainilla **7€**



Tarta de Queso Supercremosa **7€**



Torrija casera con helado de Canela **7€**



## MEATS

D.O National Beef Sirloin with Canarian Potatoes and Chimichurri Sauce **29€**



Napolitan-style Duroc Secret Cutlet with French Fries **22€**



Smoked Free-Range Chicken Breast with Our Achiote Marinade and Roasted Sweet Potato **18€**



Beef Burger with Dutch Pickled Cucumber, Arugula, Crispy Pork Jowl, and Braised Cheddar, served with French Fries **17€**



Oxtail Meatballs with Chocolate Sauce and Fried Gnocchi **19€**



## PIZZA & PASTA

Pizza with Buffalo Stracciatella, Guanciale, and Grilled Tomatoes **16€**



Pizza with Shredded Beef, Arugula, and Goat Cheese Roll **15€**



"El Telón" Pizza, featuring ham, egg, salami, and mushrooms **14€**



Gnocchi with Porcini Mushrooms and Truffle, topped with powdered Parmesan **14€**

*(Contains all allergens)*

Rigatoni Aglio with King Prawns **16€**



FISH



EGGS



CRUSTACEANS



GLUTEN



PEANUTS



MILK



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# MENU

# EL TELÓN

## DRINKS

### BEER

#### CRAFT BEER

La Virgen Lager **5,50€**

La Virgen IPA **5,50€**

#### BARREL BEER

Copa Estrella Galicia **5€**

#### BEER 1/3

Coronita **5,50€**

Estrella Galicia 1906 **6€**

Estrella Galicia **5,50€**

Estrella Galicia 0,0 tostada **5€**

Estrella Galicia Sin gluten **6€**

### SOFT DRINKS

Coca Cola, Fanta, Sprite **4,50€**

Nestea **5€**

Aquarius **5€**

Zumos – Juices **3,50€**

Red Bull **5€**

Agua 0,5 / Mineral Water **3€**

Agua con gas / Sparkling **5€**

Expresso Coffee **3,50€**

“Cortado” Coffee **3,70€**

Coffee with milk **4€**

Tea **4€**

Liqueur **6€**

### SANGRÍAS



White **7€** **25€ Jarra**

Red **6,50€** **20€ Jarra**

“Tinto de verano” **5,00€** **15€ Jarra**

# MENU EL TELÓN WINES

## REDS

### D.O LA RIOJA



Ramón Bilbao Crianza	5,50€	24€
Muga Crianza		26€
Remelluri Reserva		34€
Viña Arana Gran Reserva		40€
Gaudium		55€
Macán Clásico "Vega Sicilia"		38€

### D.O RIBERA DEL DUERO

López Cristóbal Roble	5,50€	24€
Pago de los Capellanes		35€
Pesquera Crianza		26€
Emilio Moro		27€
Arzuaga Crianza		34€
Alión "Vega Sicilia"		75€

### D.O MADRID

Tagonius Crianza		16€
Dehesa Valquejigoso	6,50€	30€

### D.O TORO

Pintia "Vega Sicilia"		58€
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### D.O ABADÍA RETUERTA

Abadía Retuerta SE		36€
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## ROSE

### D.O RIOJA

Ramón Bilbao	5,50€	24€
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### CAVA D.O

Anna Brut	5,00€	20€
Anna Blanc de Blancs	6,00€	30€

## WHITES

### D.O RUEDA



Protos Verdejo	5,50€	22€
Menade Sauvignon Blanc		28€

### D.O RIOJA

Satinela Semidulce		22€
Cuevas del Monge		30€

### D.O RÍAS BAIXAS

Oceánico	6,00€	24€
Mar de Frades		30€
Terras Gauda		20€

### D.O SOMONTANO

Viñas del Vero Gewürztraminer		18€
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### D.O Penedés

Jean Leon Chardonnay		23€
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### TOKAJI

Oremus Mandolás	6,50€	30€
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### D.O VALDEORRAS

O'Luar do sil Fermentado		30€
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### CHAMPAGNE A.O.C

Moët & Chandon	10€	60€
Moët Rosé	15€	80€
Bruno Paillard		70€
EPC Premier Cru		60€