
































MENU













EL TELÓN

(English)












STRATERS

Iberian ham board with tomato toast 	20€	"Burrata" salad with green pesto, cherry tomatoes, arugula, pistachios and basil sprouts   	18€
Spanish Cheese Board with mango chutney  	19€	Cesar salad with chicken or prawns    	17€
Creamy Iberian ham or prawn croquettes     	13€	Provolone "El Telón" with spanish sausage  	14€
Leek cream soup with Parmesan cheese and Iberian ham    	12€	Baked Provolone  	13€
Salmon salad with citrus and dill cream cheese and capers    	17€	Matured beef carpaccio with parmesan slices, capers  	22€
		Anchovies from Santoña  	3.50€/unidad

BURGERS

Indigo Burger: Beef with cheddar cheese, bacon and smoked bacon sauce    	17€
"Veggie" Burger   	15€
Duroc Burger: Shredded Rack of Ribs, Red Onion & Melted Cheddar     	24€

FISHES

Grilled octopus with roast potato and paprika from "La Vera"  	30€
Cod battered with wheat and red capsicum sauce     	28€
Salmon with crunchy almonds and veggies    	25€



FISH

EGGS

CRUSTACEANS

GLUTEN

PEANUTS

MILK

NUTS

CELERY

MUSTARD

MOLLUSCS

SESAME

LUPIN

SULPHITES

CORN

SOYA

MUSHROOM

All dishes are available from 13:00 to 23:00h. All products from the sea served in this restaurant fulfil the anisakis requirements The price per person of bread is 1,50€.

MENU









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(English)

PIZZA & PASTA

- Pure Italy Pizza: burrata, tartufata, arugula, cream and parmesan slices **17€**
 
- Iberian Pizza: Iberian ham, garlic and cherry oil **17€**
 
- Green Pizza: Mushrooms, Black Olive, Green Pepper and Red Onion **16€**
 
- Rigattoni Putanesca **16.50€**
 
- Sorrentino stuffed with boletus and truffle **18,50€**
  







KIDS OPTIONS

- Pasta with tomato sauce **15€**
 
- Burger with chips **15€**
 
- Margherita pizza **15€**
 
- Chicken fingers **15€**
 

MEATS

- Madrielenian-style Oxtail **25€**
  
- Grilled Entrecôte with "padron" capsicum **26€**
 
- Grilled Sirloin steak with Porto reduction (350gr) **35€**
 
- Chicken balotina stuffed with mushrooms, walnuts and ginger with orange and rosemary sauce **18€**
   

RICES & "Paella"

- Black mellow rice with fried cuttlefish and lime aioli **22€**
  
- Paella with Iberian secret and mushrooms (minimum 2 people, preparation 25 min) **26€/pp**
 
- Veggie rice (vegan option) (minimum 2 people, preparation 25 min) **23€/pp**




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DESSERTS

Cheesecake with violet ice cream 	8€	Fruit Salad	7€
Chocolate flow with raspberry ice cream 	8€	Creamy lime, white chocolate with orange coulis and aniseed crumble 	8€
"Torrija" with ice cream 	8€		

DRINKS

BEER

CRAFT BEER

La Virgen Lager	5,50€
La Virgen IPA	5,50€

DRAFT BEER

Copa Estrella Galicia	5€
Copa 1906	5,50€

BEER

Coronita	5,50€
1/3 1906	6€
1/3 Estrella Galicia	5,50€
1/3 0,0 tostada	5€
1/3 Sin gluten	6€

Michelada	6€
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"SANGRÍAS"

Blanca	 7€	 25€
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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€

Café solo	3,50€
Café cortado	3,70€
Café con leche	4€
Infusión / Tea	4€

Licores / Liqueur	6€
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Limonada	5,50€
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Tinta	 6,50€	 20€
Tinto de verano	5,00€	Jarra 15€ Jarra

MENU

EL TELÓN

DRINKS

RED WINE

		
D.O LA RIOJA		
Ramón Bilbao Crianza	5,50€	24€
Ramón Bilbao E.L.		28€
Remelluri Reserva		34€
Viña Tondonia Reserva		45€
D.O RIBERA DEL DUERO		
López Cristóbal Roble	5.50€	24€
López Cristóbal Crianza		30€
Carmelo Rodero Crianza		30€
Dehesa Canónigos		30€
Arzuaga Crianza		34€
Malleolus Reserva		45€
D.O MADRID		
Regajal SE		24€
D.O JUMILLA		
Juan Gil Etiqueta plata		24€
D.O TORO		
San Román		42€
VT CASTILLA Y LEÓN		
Abadía Retuerta SE		40€
Mauro		50€

ROSE WINE

D.O RIOJA		
Ramón Bilbao	5,50€	24€

WHITE WINE

		
D.O RUEDA		
Protos Verdejo	5,50€	22€
Menade Verdejo	5.50€	26€
José Pariente		24€
Nosso Verdejo natural		26€
Menade Sauvigon Blanc		28€
D.O RÍAS BAIXAS		
Oceánico	6€	24€
Mar de Frades		30€
D.O VALDEORRAS		
Tambora		24€
D.O EXTREMADURA		
Semidulce	5,50€	22€
ALEMANIA		
Dr. Loosen Gray Slate		19€
CAVA D.O		
Anna Brut	5€	20€
Anna Blanc de Blancs	6€	30€
CHAMPAGNE A.O.C		
Moët & Chandon	10€	60€
Moët Rosé	15€	80€