



OUR SUGGESTIONS

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| BAKED PROVOLONE CHEESE WITH TOMATO Add red sausage for 2,50 € | 9,50 |
| GRILLED SQUID | 12,50 |
| GRILLED ARTICHOKE With chopped Iberian ham | 14,95 |
| BEEF TENDERLOIN WITH PEPPER SAUCE | 18,50 |

TO SHARE

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| PIMIENTOS DEL PADRON Small green peppers sautéed with olive oil and sea salt flakes | 6,95 |
| PATATAS BRAVAS, ALI OLI, BRAVIOLIS | 8,95 |
| SPANISH POTATO OMELETTE | 9,50 |
| TRUFFLED SPANISH POTATO | 10,50 |
| OMELETTE | |
| FRIED EGGPLANT SLICES | 9,50 |
| ENSALADILLA CON VENTRESCA Y PIPARRAS | 9,95 |
| TRIO OF PINTXOS 1.- Tuna Belly piquillo peppers and romesco sauce 2.- Red sausage, padron peppers and manchego cheese 3.- Goat cheese and caramelized on | 10,50 |
| TORREZNOS FROM SORIA | 9,50 |
| BAKED PROVOLONE CHEESE WITH TOMATO Add red sausage for 2,50 € | 9,50 |
| MIX OF CROQUETTES (9 UNITS) Ham, oxtail and mushrooms | 13,50 |
| CHICKEN AND CHEESE APPETIZERS | 13,50 |
| PLATE OF IBERIAN HAM | 18,95 |
| ASSORTED IBERIAN HAM AND CHEESES | 22,50 |

LOS HUEVOS ROTOS DE CAÑAS Y TAPAS

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| HUEVOS NAVARROS With red sausage and piquillo peppers | 11,95 |
| HUEVOS TRUFADOS With creamy mushroom and black truffle sauce | 12,50 |
| HUEVOS IBÉRICOS With Iberian ham | 12,95 |

TOSTAS Y BOCADILLOS

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| FRIED CALAMAR SANDWICH WITH ALI OLI | 8,50 |
| IBERIAN HAM TOAST | 8,50 |
| GRILLED PORKLOIN AND BRIE TOAST | 9,00 |

DE LA HUERTA

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| SALAD FROM THE ORCHARD Tomato, hard-boiled egg, olives, white tuna belly and onions | 11,50 |
| GOAT CHEESE SALAD With tomato, bacon, walnuts and balsamic glaze | 13,95 |
| CHICKEN SALAD With tomato, carrots, croutons and manchego cheese | 14,50 |
| GRILLED ARTICHOKE Whit chopped Iberian ham | 14,95 |
| GRILLED VEGETABLES | 16,95 |

MEAT

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| CHICKEN WINGS (7 UNITS) | 11,95 |
| CHICKEN STRIPS CAÑAS Y TAPAS STYLE | 12,50 |
| GRILLED CHICKEN | 13,50 |
| BEEF HAMBURGER With crispy bacon, manchego cheese and caramelized onion | 14,95 |
| BEEF HAMBURGER WITH GOAT CHEESE With grilled mushrooms, caramelized onion and BBQ sauce | 15,50 |
| IBERIAN PORK FILET | 16,50 |
| BEEF TENDERLOIN WITH PEPPER SAUCE | 18,50 |
| ASTURIAN CACHOPO Breaded Veal stuffed with ham and melted cheese | 19,95 |

PAELLA Minimum for 2

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| MIXED PAELLA Using both seafood and poultry for a unique flavour | |
| SEAFOOD PAELLA Paella with intense flavour, using squid, mussels and prawns | |

€20⁰⁰
Price for person

FROM THE SEA

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| BREADED SHRIMP | 9,50 |
| GRILLED SQUID | 12,50 |
| ANDALUSIAN-STYLE CALAMARI | 14,95 |
| FRIED SEAFOOD PLATTER Andalusian-style calamari, marinated fish and baby squid | 16,50 |
| GAMBONES AL AJILLO Shrimp, garlic, olive oil and a touch of chilli | 16,50 |

DESSERTS

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| ICE CREAM | 4,50 |
| CHURROS WITH CHOCOLATE | 5,50 |
| BROWNIE WITH VANILLA ICE CREAM | 6,50 |
| TARTA DE QUESO Creamy Spanish-style cheesecake | 6,50 |
| TORRIJA DE 3 LECHE Sweet, baked toast with a scoop of ice cream | 6,95 |

EXTRAS

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| BREADTICKS AND CIABATTA FRIES | 2,25 |
| BREAD TOAST WITH GRATED FRESH TOMATO | 2,75 |
| | 2,95 |

Vegetarian

Spicy

On terrace extra charge of 10%

This menu can change depending on the availability of the products. Sale of alcohol is prohibited for people under 18 years old. Photo credits: Cañas y Tapas.

MENÚ TAPEANDO For 2 people

4 DISHES + 2 DRINKS
(1 per person)

- Ham Croquettes
- Salad from the Orchard
- Iberian pork filet
- Huevos rotos
- Wine
- Beer
- Sodaso
- Water

Of your choice: Navarros, Ibéricos, Trufados

€40⁰⁰
20,00 / persona