

STARTERS con postín

PICOTEO CASTIZO Y MAJO

Homemade Bull Tail Croquettes (Speciality) | 12,75 

Bull tail cooked for 12 hours and breaded with Japanese breadcrumbs

Homemade carabinero croquettes. New! | 16 


Made with carabinero and its coral béchamel, coated with Japanese breadcrumbs. **Mixed Croquettes** | 14

Smoked Sardine Fillets (Specialty) | 15 

Served on crispy puff pastry, accompanied by homemade tomato jam and watercress.

Very Lovely Russian ensaladilla New version! | 13,75 

Traditional style with confit tuna belly, quail fried eggs, piquillo pepper, and basil leaves. The trick is to mix it all well and enjoy!

Smashed Potatoes with torreznos | 12,75 

Confit cracklings on mashed potatoes and lemongrass crudité. Crispy and very tender.

Cazon adobo | 12,75 

Marinated and fried dogfish chunks accompanied by lime ali-oli.

Morcilla scramble | 12,25 


Rice black pudding scrambled with caramelized apple, in a crispy kataifi pasta nest

Oreja de cerdo grilled | 12,5 

Pig's ear marinated with a touch of our homemade bravas sauce.

Cracked Country Eggs | 12,5 

On homemade fried potatoes covered with powdered Iberian ham

Bravas y Lucientes | 8,5 


Homemade potatoes accompanied by our bravas sauce. And now we also have them mixed with our ali-oli sauce | 8,75

Bao de toro | 16,25 

Asian-origin steamed bread, filled with our low-temperature cooked bull tail and pickled red onion. It will not leave you indifferent!

Artichokes in Bloom | 15,95 

Confit artichokes with points of romesco sauce and black olive shavings.

Madrid-Style Calamari Sandwich | 13,45 

Fresh calamari freshly breaded served with ink alioli and homemade fries. You can also order the calamari as a portion | 15,25

MAIN COURSES very fetén






LOS PLATOS FUERTES DE LA CASA, ELABORADOS CON CARIÑO Y PRODUCTO FETÉN DE NUESTRO MADRID

Strawberry gazpacho. New! | 11,5    










Sweet strawberry gazpacho accompanied by crumbled goat cheese, extra virgin olive oil, and mint leaves. Ideal for sharing. Pretty and refreshing

Duck and Artichoke Rice New! | 24,5  

Smoked rice with rosemary, sliced duck breast, and artichoke

Creamy Mushroom and Black Truffle Rice | 14,5     

Accompanied by a crispy parmesan tile

Tuna Tiradito with Mango | 18,75         





Mediterranean tuna tataki, mango chutney, and tender cilantro sprouts.

Iberian Pork Cheeks | 17,95    






Iberian pork cheeks cooked at low temperature with sweet strawberries. Served over truffled mashed potatoes

Traditional Cachopo | 23,5    

Homemade with smoked provolone cheese, Iberian ham, and breaded with Japanese breadcrumbs. Served with padrón peppers and homemade fries.

Bras-Style Cod | 14,75    




Our version of the famous Portuguese dish. Very juicy scrambled cod, toasted garlic, straw potatoes, and crispy ham. Topped with flaming egg yolk.

y Lucientes Burguer | 15,25     

Guadarrama cow meat, cheese, caramelized onion, tomato, and lettuce accompanied by chimichurri sauce and homemade fries.

Salmon and Avocado Tartare | 18,75     

Salmon in beet brine, marinated in yakiniku sauce served over avocado bed and topped with crispy kataifi pasta. Fresh and super tasty!

Galician Blonde Ribeye Steak (for 2-4 pax) | 60   

Galician Blonde Cow meat (950g), matured for 30 days, with a medallion of rosemary butter, french fries, and padrón peppers.

Orange Chicken Tacos | 13,75  

Mexican tacos with chili hot tortillas, free-range chicken glazed in orange, creamy sweet corn emulsion, and cilantro

Beautiful Salads

GREEN YES, BUT WITH BEAUTY AND FLAVOR!

Pickled Partridge Salad | 16



Mixed lettuce with pickled partridge, smoked scamorza cheese, red currants, and balsamic reduction

Burrata with Green Pesto | 15,25



Fresh burrata injected with homemade green pesto on kumato tomato tartare, topped with crispy basil leaves.

Warm Goat Cheese and Mushroom Salad | 13,75



Mixed lettuce with mushrooms, goat cheese, nuts, and red fruit vinaigrette.

Vegan Salad | 13,75



Mixed lettuce accompanied by heura (vegan chicken) grilled with spices, roasted sweet potato, caramelized apple, and citrus vinaigrette.

Desserts

LOVELY DESSERTS FOR JOY AND DELIGHT OF YOUR TASTE BUDS

Mascarpone Cream with Red Berries | 6,5



Mascarpone mousse on red berry coulis..

Torrija y Lucientes | 6,5



Our version of torrija made with brioche bread, bathed in merengue milk

Chocolate Coulant | 6



Flowing chocolate cake accompanied by red berry syrup, hazelnut crunch, and homemade vanilla ice cream.

Homemade Ice-cream | 6,25



Ask for our flavors! We recommend the violet ice cream, undoubtedly the most traditional

Very Lovely Homemade Cakes | 6,5

Ask for them! Made in our house and Lucientes by Laura Rodríguez, Chef Pâtissier Le Cordon Bleu School. (Allergens to consult)

Ice-cream Milkshake | 5,75



Ask for flavors

Menu created and crafted by our head chef and his team in our house and Lucientes by Álvaro Carrón Fajardo, Diploma in Spanish Cuisine Le Cordon Bleu School.

Prices including VAT and in euros. Bread and service | 1,3

Bebercio

TODAY WE FEEL LIKE ENJOYING AN EXCEPTIONAL GASTRONOMIC EXPERIENCE WITH YOU! CHEERS!

WHITE WINE

Castillo de Berisa | 16
DO Rueda • Verdejo

Bailarina | 18
DO Madrid • Malvar

Maria Abril | 20
VT Castilla • Godello

La Val | 23
DO Rias Baixas • Albariño

Pago de Cirsus | 18
DO Navarra • Chardonnay

Azzulo Semi dulce | 16
DO Campo de Borja • Chardonnay,
Viura

ROSADO

Pasión Bobal | 19,5 
DO Utiel Requena • Bobal

ESPUMOSO

Cygnus Brut Organic | 19,5 
DO Cava • Parellada, xarello y
macabeo

 ORGANIC WINE

WINE RED

Senda de los olivos robles | 20
DO Ribero del Duero • Tinto fino

Carramimbre Roble | 19
DO Ribero del Duero • Cabernet
Sauvignon

Hacienda López de Haro | 18
DO La Rioja • Tempranillo, Garnacha,
Graciano

Caramulo | 18
DO Madrid • Tempranillo, garnacha,
syrah

Cueva del chamán | 18 
DO Almansa • Garnacha tintorera

Faula | 19
VT Mallorca • Mantonegro

Matsu Picaro | 19
DO Toro • Tinta de toro

1564 Syrah | 19 
DO I.G.P. Castilla • Syrah

Mariluna | 18
DO Valencia • Bobal y tempranillo

MORE & MORE

INDULGE IN THE LOVELIEST DISHES FROM MONDAY TO FRIDAY WITH OUR DAILY MENU.

We offer **breakfasts and afternoon snacks** made with lots of love. Ask for our menu. We also make **HOMEMADE CAKES** to order.

FOLLOW US & COMMENT YOUR EXPERIENCE



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