



MENU

jorge juan

EST.

1982

starters

Iberian acorn ham	1/2 P	17,50	28,50
Russian salad	1/2 P	8,50	12,80
Grilled coquina clams from Isla Cristina with virgin olive oil	1/2 P	13,20	21,50
Clams to marinière	1/2 P	16,50	27,50
Grilled baby squid with garlic	1/2 P	11,00	18,70
Grilled rock octopus			25,00
Cantabrian marinated anchovy fillets (white and salted)*			21,50
With olives hand-stuffed with authentic salted anchovy.			
Oscietra caviar (30 g.)			95,00
Usuzukuri of butterfish* and black truffle			22,00
Bluefin tuna* tartar			29,50
Fried free-range eggs with french potatoes and Iberian ham			17,00

frying dishes

Homemade creamy croquettes:			
Of Iberian ham (4 units)			8,80
Of scampi (4 units)			8,80
Of boletus mushroom and black truffle (4 units)			8,80
Croquettes tasting (2 of ham, 2 of scampi and 2 of boletus)			13,20
Crispy potato sticks with spicy Miura sauce			9,90
Fresh anchovies from Huelin market (Malaga)	1/2 P	9,50	15,50
Whitebait with fried eggs	1/2 P	11,50	19,00
Sliced squid	1/2 P	11,00	18,20
Fried monkfish into pieces	1/2 P	16,00	27,00
Vegetables with red prawns and scampi in tempura			19,50

seafood

Galician flat oyster (piece)			5,00
Fine de Claire oyster N°3 (piece)			3,50
Utah Beach oyster N°3 from Normandy (piece)			4,00
Oyster tasting (2 pieces of each)			24,00
Baked scallop (piece)			13,50
Variegated scallop gratin with ham and caramelized onion (portion)			17,00
Grilled Galician razor clams (portion)			18,00

*: This product has been previously frozen at least 72 hours.



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salads and vegetables

Gazpacho (cold vegetable soup). To drink	6,50
Salmorejo (thick tomato-based cold soup)	12,00
Seasonal tomato with tuna belly	18,50
Burrata pugliese with truffled mortadella Bologna, semi-dry tomatoes and arugula	20,00
La Máquina salad. Lettuce, tomato, onion, tuna, egg, asparagus and olives	16,00
Foie gras tempered salad. Foie gras, lettuce mixture, apple, cherry tomato and pine nuts	19,50
Confit artichokes with sea salt flakes	18,00

tradition

Fabada La Máquina (typical Asturian bean casserole)	Terrine 13,50	19,00
Oviedo style tripe	1/2 P 10,50	17,50
Squid in its own ink with white rice.....		26,00
XXL meat cannelloni with bechamel gratin		21,00
Oxtail stew slowly in cocotte with mashed potatoes and butter		21,00
Rices (minimum 2 people. Price per person):		
A banda rice. Rice cooked in fish and seafood broth		19,80
Rice casserole with Cantabrian Sea lobster		28,50

fish

Fresh hake in green sauce with clams and hake cheeks	29,00
Grilled or battered hake cheeks	32,00
Grilled cod with roasted peppers	22,00
Grilled or Galician-style wild turbot	34,00
Salted sea bass with vegetable crudité's and tartar sauce	34,50
Grilled sole	30,00
Grilled bluefin tuna belly from Barbate	34,00

meat

Fried Iberian rabbit with garlic and thyme	18,00
Veal and Iberian pork meatballs in spanish sauce	21,00
Beef sirloin steak tartare	23,50
Sliced beef entrecote	30,00
Grilled beef sirloin	30,00
Suckling lamb cutlets	21,50

Bread and aperitif: 2,75

Ask, if required, information about allergens.

VAT included