



CASA NARCISA

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Top quality raw materials

	<u>PORTION</u>	<u>1/2 PORTION</u>
Iberian acorn ham from Guijuelo	26,50	15,00
Crispy toasted bread with tomato and virgin olive oil	3,30	
Homemade Iberian ham croquettes	11,40	7,60
Homemade creamy prawns croquettes	11,40	7,60
Russian salad	10,80	7,50
Fried blood sausage with red peppers	9,80	
Daily empanada pie (ask about the ingredients)	9,50	
Oviedo style tripe	15,40	9,50
Mushrooms with egg and truffle	14,50	

From the vegetable garden: salads and vegetables.

Gazpacho (cold vegetable soup)	6,50	
Salmorejo (thick tomato-based cold soup)	9,50	
Seasonal tomato with virgin olive oil and sea salt flakes	7,50	
Seasonal tomato with tuna belly	17,50	
Hearts of lettuce with tuna and asparagus tips	15,50	
Goat cheese salad	15,00	
Goat cheese, lettuce mixture, cherry tomato, raisins, nuts and sesame.		
Confit artichokes with sea salt flakes	16,50	
Harvested at its best and confit in virgin olive oil.		

From the coast

Fried fresh anchovies	14,50	9,50
Grilled baby squid in garlic	16,50	
Fried monkfish into pieces	20,50	
Grilled octopus	22,00	
Galician clams to marinière	20,50	
Slightly spicy with our dipping sauce.		

Free range eggs: fried and omelette.

Fried eggs with french fries and Iberian ham	15,50	
Fried eggs with french fries and creole sausage	14,50	
Spanish omelette with Cabrales cheese	9,50	
Perfect to a person or to share two.		

A taste of the sea...

Grilled cod	21,00
Grilled or battered fresh hake	24,00
Grilled sole special "Casa Narcisa"	28,50
Monkfish and scarlet shrimps skewer.....	23,50
Char-grilled monkfish (minimum 2 people) Price per person	26,00
Bluefin tuna tartar from Brabate	26,50

Previously deep-frozen at -60°C, for at least 72 hours.

... and a taste of the countryside

Meatballs cooked in sauce ¡For dipping bread!	14,80
Stewed oxtail	19,50
Diced beef sirloin with garlic and french fries	20,00
Beef sirloin steak tartar	20,00
Grilled beef sirloin	27,00

Grilled with charcoal embers oak

Beef chop (minimum 2 people) Per Kilogram	54,00
Special beef entrecote "Casa Narcisa"	27,00
Beef burger (200 g.) with parmesan and fresh tomato	13,50
Suckling lamb cutlets	19,50
Creole sausage	7,50
Garnish:	
Confit "piquillo" peppers.....	8,50
Chips	5,50
Crispy lettuce and sweet scallion salad	6,00

Dressed with olive oil and cider vinegar.

Bread and aperitif: 2,00

VAT included

Ask, if required, information about allergens.

DESSERTS

“Tocinillo de cielo” (Sweet egg-based dessert)	7,00
Traditional french toast	7,00
Rice pudding. Specialty	7,00
Thin french apple pie	7,50
Homemade cheese cake	7,50
Crispy brownie with vanilla ice cream	7,50
Gourmet ice cream (nougat, vanilla or chocolate)	5,00
Lemon sorbet	5,00
Casa Narcisa selection (minimun 2 people) Price per person	9,50
French toast, sweet egg-based, chocolate cake and vanilla ice cream.	
Seasonal fruit	5,00
Cured sheep’s cheese	1/2 P. 6,50 P. 11,00

WINE CELLAR

Alto Infanzón natural cider D.O.P. **6,00**

Wines by the glass

Red wine

Cune La Máquina Special Selection 2014 (La Rioja) **3,30**

Contino reserva 2011 (La Rioja) 4,40

Izadi crianza 2014 (La Rioja) **3,80**

Monteabellón crianza 2014 (Ribera del Duero) **3,80**

Pruno 2015 (Ribera del Duero) **3,80**

Rosé wine

Clarete de Luna (Cigales) **2,80**

White wine

Marqués de Riscal Verdejo La Máquina Special Selection (Rueda) 3,30

Albariño Bouza do Rei (Rías Baixas) 3,80

Cava sparkling wine

Signat brut nature **4,50**

White wines

D.O. Rueda

Marqués de Riscal Verdejo La Máquina Special Selection 19,50

José Pariente Verdejo 21,00

D.O. Rias Baixas

Albariño Bouza do Rei 21,00

Albariño Martín Codax 22,00

Albariño Mar de Frades 27,50

D.O. Castilla y León

Quintaluna Verdejo Sobre Lías by Pago de Carraovejas 22,00

Sparkling wines

Cava Signat Brut nature 23,00

Cava Juvé y Camps Reserva de la Familia 29,00

Champagne Moët & Chandon Impérial Brut 60,00

Rosé wines

D.O. Cigales
 Clarete de Luna **18,00**

D.O. Navarra
 Gran Feudo Las Lías Limited Edition **19,00**

Red wines

D.O. Vinos de Madrid
 Tejoneras Alta Selección 2012 **27,50**

El Regajal Special Selection 2015 **25,00**

D.O. Extremadura
 Habla del Silencio 2016 **22,00**

D.O. Somontano
 Enate Reserva 2011 **28,00**

D.O. Jumilla
 Juan Gil 12 months 2015 **22,00**

D.O.C. Rioja

Cune La Máquina Special Selection 2014	20,00
Contino reserva 2011	26,50
Ramón Bilbao crianza 2014	22,00
Campillo crianza 2012 (18 months in barrel)	24,00
Izadi crianza 2014	22,00
Marqués de Vargas reserva 2011	30,00
San Vicente 2013	49,00

D.O. Ribera del Duero

Monteabellón 2014	22,00
Pruno 2015	22,00
Arzuaga crianza 2014	29,00
Matarromera crianza 2014	31,00
Finca Resalso 2016 by Emilio Moro	21,00
Emilio Moro 2015	32,00
Tomás Postigo 2015	37,00
Pago de Carraovejas 2015	42,00