



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	
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	
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 marinère	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 Barbate	26,50
Previously deep-frozen at -60°C, for at least 72 hours.	
Rice casserole with scarlet shrimps and clams (Saturday and Sunday) ...	18,00
Minimum 2 people. Price per person.	

... and a taste of the countryside

Meatballs cooked in sauce ¡For dipping bread!	14,80
Diced beef tenderloin with garlic and french fries	20,00
Beef tenderloin steak tartar	20,00
Grilled beef tenderloin	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 chops	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 2015 (La Rioja) **3,30**

Contino reserva 2013 (La Rioja) 4,40

Monteabellón crianza 2015 (Ribera del Duero) **3,80**

Pruno 2017 (Ribera del Duero) **3,80**

Rosé wine

Gran Feudo Las Lías Limited Edition (Navarra) **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

Albariño Do Ferreiro 29,00

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 29,50

Champagne Moët & Chandon Impérial Brut (75 cl.) 60,00

Champagne Moët & Chandon Impérial Brut (37,5 cl.) 32,00

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
Tagonius Crianza 2016 **21,00**

El Regajal Special Selection 2016 **25,00**

D.O. Extremadura
Habla del Silencio 2017 **22,00**

D.O. Somontano
Enate Reserva Cabernet Sauvignon 2011 **29,00**

D.O. Jumilla
Juan Gil 12 months 2016 **22,00**

D.O.C. Rioja

Cune La Máquina Special Selection 2015	20,00
Contino reserva 2013 Exclusive Vintage	26,50
Ramón Bilbao crianza 2015	22,00
Campillo crianza 2015 (18 months in barrel)	24,00
Izadi crianza 2015	22,00
Julián Madrid reserva 2014	28,50
Marqués de Vargas reserva 2014	30,00
San Vicente 2014	49,00

D.O. Ribera del Duero

Monteabellón 2015	22,00
Pruno 2017	22,00
Arzuaga crianza 2015	29,50
Matarromera crianza 2015	31,00
Finca Resalso 2017 by Emilio Moro	21,00
Emilio Moro 2016	33,00
Tomás Postigo 2016	37,00
Pago de Carraovejas 2016	44,00