



# 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
Orly style red prawns .....	1/2 P	15,00	24,00
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
Grilled or boiled special white prawn (100 g.) .....			16,50

\*: 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
Pickled partridge salad .....	20,00
Beans with king prawns in soft vinaigrette .....	15,00
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
<b>Rices</b> (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 crudités 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 tenderloin steak tartare .....	23,50
Sliced beef entrecote .....	30,00
Grilled beef tenderloin .....	30,00
Suckling lamb cutlets .....	21,50

Bread and aperitif: 2,75

Ask, if required, information about allergens.

VAT included