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L N
C A

20

15

DE ALMAGRO

To share	½ Plate	Plate
La Pilla Nachos  Nachos with guacamole, sour cream, cheddar cheese and our chile con carne		€10.00
Tripe   Homemade stewed tripe from La Finca de Jiménez Barberó		€7.00
Butterfish    Truffled butterfish sashimi, wakame salad, wasabi cream and cured ginger		€15.00
Tuna     Blue fin tartar, chilli, ginger and mirin vinaigrette, papaya gel and marinated cherry tomato	€9.00	€17.00
Salmon     Salmon tartar, mango, sesame and avocado, shiso and soy sauce	€8.00	€15.00
Hummus     Hummus with sunflower seeds and pita bread		€7.00
Aubergine     Aubergine marinated in milk and honey, deep-fried in panko with honey and salmorejo	€6.00	€10.00
Egg   Bowl of french fries, iberian acorn ham, fried eggs and truffle.	€7.00	€12.00 1 egg 2 eggs
Quesadilla   Chicken, cheddar cheese and mozzarella quesadilla		€10.00
Croquettes     Iberian ham croquettes	€5.00	€9.00 4 units 8 units
Fingers     Chicken fingers marinade in coco milk and lime and fried in panko bread	€6.00	€10.00
Red shrimp   Red shrimp risotto	€9.00	€16.00
Octopus  Grilled octopus with green mojo sauce and salt baked potatoes	€10.00	€18.00
Shrimp      Shrimp and vegetables Pad Thai with noodles		€12.00
Duck burger     Duck confit with hoisin sauce in bau bread (gua bao)		€16.00 3 units

Salads	½ Plate	Plate
Tomato  Tomato, rocket leaves, mozzarella cheese, parmesan cheese and spring onion with Forum vinegar vinaigrette	€7.00	€12.00
Quinoa   Quinoa, green apple, fresh cheese and nuts salad, vinaigrette of orange and cumin	€7.00	€12.00
Tuna belly   Roasted peppers with cured tuna belly and roasted garlic mayonnaise	€7.00	€12.00



Gluten



Crustáceos



Huevos



Pescado



Cacahuetes



Soja



Lácteos



Frutos de cáscara



Apio



Mostaza



Granos de sésamo



Dioxid de azufre y sulfitos



Moluscos



Altramucos

We have bread and special products for celiacs. Prices at terrace will increase a 10%.

Burgers

Grilled in our charcoal oven

★ La Pilla burger 🍔 🍷 🌱 🌶️

Beef from La Finca de Jiménez Barberó, tomato and lettuce

200 grs. €13.00

Extra

Cheddar cheese
Emmental cheese
Blue cheese
Brie cheese

Mushrooms
Bacon
Fried egg
Foie medallion

Bourbon sauce
Guacamole
Thai Sauce
Truffle

Jalapeños
Gherkins
Onion
Caramelized onion

Ingredient €0.50

★ Burger Short Rib 🍔 🍷 🌱 🌶️

Beef short rib roasted 24h, cheddar cheese, bacon and jalapeños

€16.00

From the charcoal oven

★ Tomahawk 🍖 🍷

For 3 people, 1.5 kilos approx. rib eye steak with bone as a Native American axe

€77.00

★ Rib steak 🍖 🍷

For 2 persons, 1 kilo approx. national rib steak, madurated 45 days in the instalations of La Finca

€47.00

★ New York strip 🍖 🍷

Beef entrecôte, 300 grs. approx. madurated for 45 days in the instalations of La Finca

€23.00

All our meat come with homemade French fries



Postres

Red velvet 🍰 🍷 🌱 🌶️

Red velvet cake

€6.50

Chocolate 🍰 🍷 🌱 🌶️

Homemade chocolate cake

€6.50

Cheese 🍰 🍷 🌱

Cheesecake jar

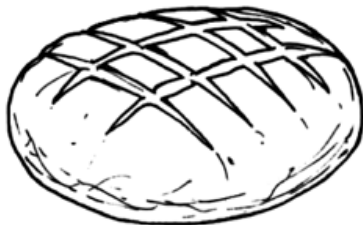
€6.50

Banana 🍰 🍷 🌱 🌶️

Banana banoffee jar

€6.50

CHEF'S SUGGESTIONS



Bread basket €1.50



Gluten



Crustáceos



Huevos



Pescado



Cacahuetes



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Dixido de azufre y sulfitos



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Our wine, cava and champagne

Red

D.O.Ca. Rioja

* Martínez Lacuesta Crianza	€14.50
El Prenda Crianza	€14.50
Ramón Bilbao Edición Limitada	€18.50
Luis Cañas Crianza	€18.50
El Importante	€24.00

D.O. Ribera del Duero

* Protos Roble	€14.50
Talaia Roble	€14.50
Melior Roble	€17.00
Pago de los Capellanes Roble	€19.50
Matarromera Crianza	€27.00

D.O. Vinos de Madrid

Las Retamas del Regajal	€16.00
Tagonius	€22.00

D.O. Catalayud

Roque Colas (Ecological)	22.00€
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D.O. Ribeira Sacra

Bancales des Mosteiros	16.00€
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D.O. Toro

Taurus	16.00€
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Rosado

D.O.C. Rioja

Azpilicueta	14.50€
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D.O. Navarra

* Gran Feudo	14.50€
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White

D.O. Rías Baixas

* Castiñeira	€14.50
Martín Codax	€16.50
Terra Gauda	€19.50

D.O. Navarra

* La Lianta	€14.00
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D.O. Rueda

* Mocén	€14.00
Viña del Sopié	€14.50
Marqués de Riscal	€16.00

D.O. VT Extremadura

Carros y Bueyes	€16.00
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Cava and Cava rosé

D.O. Cava

Anna de Codorníu	€18.00
Brut Nature	
Juvé y Camps Brut Nature	€26.00
Brut Reserva	
Juvé y Camps Rosado	€24.00
Reserva Familia	

Champagne & Champagne rosé

A.O.C. Champagne

Moët & Chandon Brut	€60.00
Imperial	
Moët & Chandon Rosé	€75.00
Brut Imperial	

* These wines can be served by the glass

All alcohols contain sulfites 



Gluten



Crustáceos



Huevos



Pescado



Cacahuetes



Soja



Lácteos



Frutos de cáscara



Apio



Mostaza



Granos de sésamo



Dióxido de azufre y sulfites



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