

SHARING IS LIVING

	½ PORTION	PORTION
Salmorejo 🌾🥚 With Iberian cured ham and egg.	6.00€	
Hummus 🌾🥕🥜 With carrots and crusty bread.	7.00€	
Quesadilla 🌾🥚 Chicken and cheddar cheese	10.00€	
Nachos La Pilla ★ 🌾🥚 With guacamole, sour cream, cheddar cheese and our chili con carne.	6.00€	10.00€
Aubergine 🌾 Marinated in milk fried in panko with honey and salmorejo.	6.00€	10.00€
Kale Salad 🌾🥑 With mango, avocado and pistachios.	7.00€	12.00€
Quinoa Salad 🌾🥚🍌 With cottage cheese, dried fruits and apple with orange and cumin vinaigrette.	7.00€	12.00€
Chicken parrilla Salad 🌾🐟 Rucula, tomato, fresh cheese red onion and Caesar sauce.	7.00€	12.00€
Homemade croquettes 🌾🥚 with Iberian cured ham	5.00€ 4 units	9.00€ 8 units
Chicken Fingers ★ 🌾🥚 Chicken breast marinated in spices and fried in panko	6.00€	10.00€
Scrambled Eggs ★ 🌾🥚 French fries with Iberian cured ham and scrambled eggs	5.00€	9.00€
Ensaladilla rusa ★ 🥚🐟 With tuna fillet.	5.00€	9.00€
Grilled Octopus With paprika de la Vera	11.00€ 100g	20.00€ 200g

La Pilla

POKE & TARTAR

	½ PORTION	PORTION
Butterfish POKE ★ 🌾🐟 Hawaiian butterfish poke	8.00€	15.00€
Tuna tartar 🌾🐟 Tuna tartar with ginger, red onion and mango with marinated cherry tomatoes.	9.00€	17.00€
Salmon Tartar 🌾🐟 Salmon tartar with avocado, pistachio and prawn.	8.00€	15.00€

LOS TACOS + PILLOS (2 us)

We have corn tacos for those who are celiac instead of the wheat tacos

Fish Taco 🌾🐟 Fried fish with vegetables and tartara sauce over wheat taco.	8.00€
Pulled Pork 🌾 Low-temperature-soaked pork with our homemade BBQ sauce and pico de gallo over wheat taco.	8.00€
Duck 🌾 Duck confit cooked twice and soaked in its own sauce with red onion over wheat taco.	8.00€
Ox Tail ★ 🌾 Classic low-temperature cooked ox tail over wheat taco.	8.00€

BURGERS



Burger La Pilla ★ 🌾🥚 200g beef with lettuce, tomato, onion, pickles, bacon and cheddar cheese.	13.00€
Burger Almagro 🌾🥚 200g beef with lettuce, tomato, goat's cheese and caramelized onion.	14.00€

All our burgers are cooked on the coal grill and served with homemade French fries

We also have bread available for celiacs.

MEATS



Chuletón Old cow steak Minimum 300g.	6.00€ / 100g.
Rib Eye Old cow rib eye Minimum 300g.	7.00€ / 100g.
Beef Ribs ★ Vacuum-packed Beef ribs cooked for 24h at low temperature and finished off over the grill	24.00€
Pork Ribs 🥚 Pork ribs cooked at low temperature in bourbon homemade sauce served with boiled	15.00€

Served with homemade French fries, small green peppers or with seasonal tomato with rocket

DESSERTS

Cookie 🌾🥚 Chocolate chip cookie with vanilla ice cream	6.00€
Homemade apple tatin 🥚 Delicious and available for celiacs	6.00€
Cheese Cake 🌾🥚 Our famous cake baked in the oven with fruits of the forest	6.00€
Red velvet 🌾🥚 Sponge cake covered with sugared cheese cream	6.50€

ALL OUR DESSERTS ARE HOMEMADE

★ RECOMMENDED

*These prices will have an increase of 10% on terrace.

Follow us in:



Nuestros vinos

TINTOS

D.O.C.A. RIOJA

Martínez Lacuesta crianza* ★	19.00€
Ramón Bilbao Edición Limitada	23.50€
Altún Reserva	30.00€
Marqués de Atrio*	15.00€
Luis Cañas	20.50€

D.O. RIBERA DEL DUERO

Protos Roble*	18.00€
Talaia Roble* ★	15.00€
Melior Roble	15.50€
Pago de Capellanes Roble	26.00€
912 Altitud Caliza Crianza	25.50€
Viejo Mundo Crianza	20.00€

D.O. MADRID

Pecado Original	15.00€
Las Retamas de Regajal	19.50€

D.O. TORO

Munia	14.00€
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D.O. BORDEAUX

Château Maison Noble*	20.00€
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BLANCOS

D.O.C.A. RIAS BAIXAS

Castiñeira* ★	14.00€
Martín Codax	20.00€
Vizconde Barrante	15.00€

D.O. RIBEIRO

Quinta do Avelino	15.00€
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D.O. RUEDA

Carramata* ★	15.00€
Viña del Sophie	14.00€
Marqués del Riscal	17.00€
Clauma	16.00€

D.O. NAVARRA

Homenaje*	14.00€
Enate	20.00€

D.O. MONTERREI

Carros y Bueyes	18.00€
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ROSADOS

Édalo*

13.00€

D.O. CAVA / CHAMPAGNE

Anna de Codorniu Brut Nature	23.00€
Juvé y Camps Brut Nature	30.00€
Moët & Chandon Brut Imperial	75.00€



COCKTAILS

Jarra de Sangría	15.00€
Jarra de Sangría Blanca	16.00€

Aperol Spritz	8.00€
Sex on the beach	8.00€
Bloody Mary	8.00€
Mojito	8.00€
Mojito de sabores	8.00€
Daiquiri	8.00€
Daiquiri de fresa/mango	8.00€
Piña colada	8.00€
Margarita	8.00€
Tequila Sunrise	8.00€
Caipiriña	8.00€
Pisco Sour	8.00€

• No alcohol

San Francisco	6.00€
Virgin Mojito	6.00€

*These wines can be ordered by wine glasses

All alcohols contain sulfites

Egg	Gluten	Fish
Lactose	Soy	Crustacean
Lupine	Fruto cáscara	Sesame Grain