Menu San Antolín Restaurant





Main courses

| Iberian Cured Meats (Assortment) | 12€ |
|---|-------|
| Iberian ham | 15€ |
| Assortment of Cheeses | 12€ |
| Cured Meat Jerky from León | 12€ |
| Tipic Spanish Soup (Garlic Soup) | 5€ |
| Beans with Clams | 7,50€ |
| Cod Stuffed Peppers | 8€ |
| Homemade Mushroom Stew | 7€ |
| Millefeuille of Fresh Vegetables with goat cheese gratin and caramelized onion | 7,50€ |
| Galician Octopus | 18€ |
| Grilled Prawns - 6 pieces | 9€ |
| Garlic Prawns - 16 pieces | 16€ |
| Grilled Prawns - 16 pieces | 16€ |
| Scrambled Eggs with Young Garlic | 7,50€ |



Main courses

| Scrambled Eggs with Black Pudding, Peppers and Pine nuts | 8€ |
|--|-------|
| Mixed Salad | 7,50€ |
| Warm Salad with cheese, nuts and raisins | 9€ |
| Ventresca & Pepper Salad | 9€ |



Meats

| Roast Suckling Lamb Castilian Style | 19€ |
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| Roast Suckling Pig Castilian Style - To order | 21€ |
| Grilled Entrecote of Veal – 250gr approx. | 15€ |
| Grilled Veal T-bone Steak – 600gr approx. | 20€ |
| Stuffed pork tenderloin wrapped in puff pastry | 15€ |
| Grilled Beef Sirloin Steak | 18€ |
| Grilled Beef Sirloin Steak With duck foie medallion and a reduction of virgin Malaga and sultanas. | 20€ |
| Suckling lamb cutlets | 16€ |
| Grilled Iberian Pork Secret– 250gr approx. | 15€ |
| Pickled Quails | 14€ |



Fishes

| Hake with Green Sauce | 14€ |
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| Cod with Homemade Ratatouille | 14€ |
| Baked Sea Bass with Bilbaina Sauce | 13€ |
| Hake Stuffed with Seafood and Mushrooms | 15€ |



Desserts

| Tordesillana Ice Milk (Typical Dessert) | 3,50€ |
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| Tangerine Sorbet | 3€ |
| Egg Flan | 3€ |
| Homemade Curd with Sugar or Honey | 3€ |
| Homemade Custard | 3€ |
| Homemade Lemon Mousse | 3€ |
| Homemade Cheesecake | 4€ |
| Seasonal fruit | 2€ |
| Whiskey Cake | 3€ |
| Comtessa Cake (Viennetta) | 3€ |
| Varied Ice Cream – <i>see available flavors</i> | 1,75€ |



Daily Menu – 13 €

| Tipic Spanish Soup (Garlic Soup) | Russian Salad |
|--|--|
| Scarmbled Eggs with Tender Garlic and Ham | Gazpacho with Vegetables |
| Ham or Mixed Croquettes | Cuban rice (Tomato Sauce & Fried Egg) |
| Raviolis Stuffed with Mushrooms and Cheese | Beans with Pork Ear |
| Spanish Rice with Fish | Lentils with Chorizo |
| Macaroni with Tomato Sauce | Mixed Salad |

| Homemade Meat Lasagna | Egg with Ratatouille (Vegetables Sauce) or Chorizo |
|--------------------------|---|
| Homemade Meatballs | Battered Hake |
| Barbecued Chicken Breast | Grilled Salmon |
| Fillet of Beef | Roast Chicken |
| Breaded Chicken Breast | |

Dessert, Bread, Water or Wine (Any other drink will be charged additionally)

* Menu on weekends, Friday dinner and holidays at 15 €.



Special Menu – 25 €

Tipic Spanish Soup (Garlic Soup)

Beans with Clams

Scrambled Eggs wuth Black Pudding

Salad & Tuna Ventresca with Peppers

Artichokes & Clams

Grilled Prawns

Iberian Sausage Assortment

Iberian Shoulder muscle (Pork)

Iberian tenderloin (Pork) Stuffed Puff Pastry

Roasted Ribs & Barbecue Sauce

Cod & Ratatouille (Vegetable Sauce)

Hake Stuffed With Seafood and mushrooms

Stew of bull's tail Iberian Pork Cheeks

Roasted Bass with Garlic

Dessert, Bread, Water or Wine (Any other drink will be charged additionally)

Prices include VAT.



Allergen indications



According to Regulation No. 1169/2011 of the European Parliament and of the Council of October 25, 2011 on information provided to the consumer. Any information on allergens and cross-contamination of our foods and preparations will be provided at the request of customers.