

Cavabineo-22

**PACO**

10-09-2019

### Para Picar

Picos	2
Pimientos Marinados	3
Mixed Marinated Olives	4
Bread & Olive Oil	4.5
Boquerones	6
Tortilla Española	7.5
12 Month Manchego Cheese, Honey	8
Fried Almonds	3

### Cold Meats

Chorizo Ibérico de Bellota	8
Jamón Cinco Jotas "5 J"	20

### Croquetas

Jamón	3.5 each
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### Meat

(Cooked Over Coal/Applewood Fire)

Presal Ibérica	20
Galician Beef (Rubia Gallega)	106 per kg
Stuffed Quail, Sobrassada & Dates	18.5
Duroc Pork Ribs	2 for 8

Lamb Rump - 20.5

### Fish

(Cooked Over Coal/Applewood Fire)

Gambas Al Ajillo	13.5
Octopus a la Gallega (Canary Islands)	17.5

Cornish fish + Mambeca

Whole Gilled Mackerel - 15

Witch Sole - 18

Pollock fillet - 15

Rubia Gallega Steaks

Chateaubriand 520s - 130  
260s - 70  
fillet tail 200s - 45  
fillet 100s - 27

### Stew

Huevos a la Flamenca (Tomato Egg Stew) 8

Sweetcorn on the cob - 6.5

Padron Peppers - 6

### Vegetables

Patatas Bravas	4.5
Leek and Romesco	5.5
Ensalada de tomate	9

Courgettes - 7

### Postres

Crema Catalana	5
Chocolate mousse with toast and olive oil	5