EL REFECTORIUM C A T E D R A L

MENU vat. included

Iberian Sausage

Joselito Iberian Ham 30€ (100 g)

Joselito Iberian Coppa 26[€] (100 g)

Wagyu Jerky

Refectorium's special ham, loin, cheese, sausage 32€

Chesses

Pecorino Cheese with Tartufo 20[€]

Sheep Payoyo Cured in lard 18[€]

Goat Payoyo 16€

Manchego Berrocal 18[€]

Manchego al Romero RH

National and International Cheese Board S/P[©]

Appetizers

Anchovies in vinegar

Russian Salad with Tuna

Garden Salad with Tuna

14€

Tomato Season

with chives

Scorpionfish cake

Antequerana truncheon

with diced ham 12€

Cold Cojonudos Asparagus

from Navarra

Foie Mi-Cuit

with seasonal jam 20€

Salmon Toast

with tartar sauce 6€/ud

Anchovy Toast

Premium Torreznos

Meatballs

in almond sauce

Home-made Croquettes

Joselito's double chin pot

Black Pudding from Burgos with piquillo cream

Chistorra from Arbizu (Navarra)

Creole Sausage with chimichurri

Flamenquin Refectorium

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gratin with Stilton

with paprika from La Vera

Grilled Octopus

22€ Tuna Belly Salad

with hot onions and chips

16€

Grilled Mushrooms with ham cubes

16€

Green Asparagus with Joselito ham

Green beans

with ham cubes 14€

Broken and Scrambled Eggs

Scrambled Cod

to the portuguese 16€

Scrambled Eggs with Prawns and Ham 16[€]

Broken Eggs with Dewlap of Joselito 16[€]

Eggs with Foie, Truffle and Joselito Dewlap

Eggs with Sobrasada and Snap Peas 20[©]

Eggs with Black Truffle (Melanosporum)

Eggs with Caviar and Joselito Ham 35€

Eggs with Carabineer (Chorizo)
32€

Almadraba Red Tuna

Red Tuna in Lard 18€

Tuna and Truffle Toast 12€/ud

Red Tuna Shashimi 27[€]

Red Tuna Tartar 27€

Red Tuna Tataki 27€

Red Tuna with a Spicy Touch 27[€]

Red Tuna with Pine Nut White Garlic 27[€]

Assortment of Red Tuna (2 people) 54€

Bluefin Tuna Belly 30[€]

Tuna Steak (On request)
50€

Fryng

Anchovies from Malaga 16€

Red Mullets de la Bahía 18€

Grilled Small Squid in Black Ink 22[€]

Crystal Prawns

with egg 18€

Cod Taquitos (small cubes) with Romescu 28€



Fish

Shellfish

14€ (100 g)

Grilled Squid

24€

Confit Squid with Laurel

24€

Cod Loin with Tomato

28€

Cod Loin with Escalivada

28€

Grilled Monkfish

with natural vegetables 30€

Wild Fish

35€



Meats

Beef Tenderloin

with Pepper or with Cabrales souce 30€

Beef Tenderloin

with Foie 30€

Beef Sirloin Tenderloins

with natural artichokes 28€

Beef Entrecote

with Piquillo Peppers 28€

Baby Lamb Chops

28€

Shoulder of Suckling Lamb

Duck Magret

San Jacobo Gratinado

with Stilton Cheese 26€

Steak of Vaca Mayor Asturias

70€/kg

Argentinian Rib Eye

70€/kg (350 g)

Japanese Wagyu

low tenderloin 55€ (150 g)

