

OUR WINE CELL- LAR

LOCAL FORTIFIED WINES

	Glass/Bottle	
Fino Olivares	3.2	
D.O. MONTILLA-MORILES		
Amontillado	6.5	
D.O. MONTILLA-MORILES		
Oloroso	6.5	
D.O. MONTILLA-MORILES		
Palo Cortado	8.5	
D.O. MONTILLA-MORILES		
Pedro Ximenez	6	
PEDROXIMENEZ D.O.MONTILLA-MORILES		

WHITE WINES

	Glass/Bottle	
Cuatro Rayas Frizzante	4,40	22
Rey Santo	4.40	22
VERDEJO D.O. RUEDA		
Viña Zorzal	4.40	22
CHARDONNAY		
Costas Das Dornas	4.40	22
D.O. ALBARIÑO		
Tamborá	4.80	24
D.O. GODELLO		
Casal De Armán		32
D.O. RIBEIRO		
Pazo de San Mauro		38
D.O. ALBARIÑO RÍAS BAIXAS		
Belondrade Quinta Apolonia		39
VERDEJO VIURA		

RIOJA RED WINES

	Glass/Bottle	
Viña Bujanda	4.30	21
D.O. RIOJA		
La Locomotora	4.90	24,5
D.O. RIOJA		
Finca Los Locos		38
D.O. RIOJA		
Roda Reserva.		48
D.O. RIOJA		

RIBERA RED WINES

Claus	4.40	22
D.O. RIBERA DEL DUERO		
Melior 9 months (Matarromera)	5	25
D.O. RIBERA DEL DUERO		
Conde San Cristóbal		38
D.O.RIBERA DEL DUERO		
Pago de los Capellanes		44
D.O. RIBERA DEL DUERO		
Bosque de Matasnos		48
D.O. RIBERA DEL DUERO		
Pagos de Carrovejas		54
D.O. RIBERA DEL DUERO		
Pícaro del Águila		53
D.O. RIBERA DEL DUERO		
Malleolus		58
D.O. RIBERA DEL DUERO		

OTHER WINE REGIONS

Petit Pitacum	4,5	25
D.O BIERZO		
Románico		30
D.O. TORO		
Abadia Retuerta Selección		48
D.O. VINO DE PAGO ABADÍA		

ROSÉ WINES

Laus Rosado	4.40	22
GARNACHA AND SYRAH SOMONTANO		

SPARKLING WINES

Chandon Garden Spritz	0.75 L	50
D.O.ARGENTINA		
Croft Twist	4,4	22
FINO SPRINT D.O. JEREZ		

SANGRIA

Glass/Bottle	
Spanish	8.5 28
SECRET LIQUEUR BLEND, SEASONAL FRUIT AND RED WINE	

Cava

8.5 28
SECRET LIQUEUR BLEND WITH A TOUCH OF MANGO AND MELON PURÉE, SEASONAL FRUIT, CAVA AND SODA

CAVA

Parxet Brut Reserva	6 36
AGED 24 MONTHS IN THE BOTTLE; PANSA BLANCA, MACABEO AND PARELLADA	

SIGNATURE COCKTAILS

JULIO
FRESH

CHEF'S CHOICE

CHI-
QUITA
PICO-
NERA 10

ROKU GIN, ALCOHOL-FREE
APPLE LIQUEUR, ELDERFLOWER,
VANILLA AND LIME.

EL
TORO
DE BEL-
MONTE 10

ARÉHUCAS GOLD RUM, PINEAPPLE,
PASSION FRUIT,
FALERNUM AND COFFEE.

UN
KRAKEN
POR EL
GUADAL-
QUIVIR 10

12-YEAR-OLD ARÉHUCAS RUM, MANGO,
LIME, GINGER AND A
RASPBERRY TOPPING.

SPECIAL
VORAS

CHEF'S CHOICE

LA
CABE-
ZA DE
JUDIT 10

400 CONEJOS MEZCAL,
MANGO, LIME, VANILLA AND
GINGER BEER.

CHAMPAGNES

Moët Chandon Brut Imperial	0.75 L	75
PINOT NOIR, CHARDONNAY AND PINOT MEUNIER CHAMPAGNE, FRANCE		

Moët Chandon Rosé Imperial

PINOT NOIR, CHARDONNAY AND PINOT MEUNIER CHAMPAGNE, FRANCE	
Moët Chandon Ice Imperial	0.75 L 95
PINOT NOIR, CHARDONNAY AND PINOT MEUNIER CHAMPAGNE, FRANCE	

Veuve Clicquot

0.75 L	85
PINOT NOIR, CHARDONNAY AND PINOT MEUNIER CHAMPAGNE, FRANCE	

Dom Perignon

0.75 L	300
PINOT NOIR, CHARDONNAY AND PINOT MEUNIER CHAMPAGNE, FRANCE	

CLASSIC COCKTAILS

Porn Star Marina

VODKA, VANILLA, PASSION FRUIT, LIME.

Negroni

ROKU GIN, CAMPARI AND RED VERMOUTH.

Aperol Spritz

APEROL, CAVA AND SODA.

BLOODY MARY

ABSOLUT VODKA, TOMATO JUICE, LIME, WORCESTERSHIRE SAUCE, TABASCO, SALT AND PEPPER.

Original Spritz

CAMPARI, CAVA AND SODA

Mojito

ARÉHUCAS WHITE RUM, BROWN SUGAR, LIME, MINT AND ANGOSTURA.

Daiquiri

ARÉHUCAS WHITE RUM, LIME, WHITE SUGAR AND A CHOICE OF FLAVOURS.

Margarita

JOSÉ CUERVO TRADICIONAL, LIME AND TRIPLE SEC.

Moscow Mule

ABSOLUT VODKA, LIME, GINGER BEER AND CUCUMBER.

Our Mint Julep

MAKER'S MARK, BANANA PURÉE, MINT AND LIME.

Espresso Martini

ABSOLUT VODKA, COFFEE LIQUEUR, ESPRESSO AND VANILLA SYRUP.

Paloma

JOSÉ CUERVO TRADICIONAL SILVER, LIME, SUGAR AND GRAPEFRUIT SODA.

Piña Colada

BRUGAL DOBLE RESERVA RUM, COCONUT AND FRESH PINEAPPLE.

Sex on the Beach

ABSOLUT VODKA, ORANGE JUICE, PEACH AND CRANBERRY.

ALCOHOL-FREE COCKTAILS

Chiquita Piconera 0.0

TANQUERAY 0.0 GIN, LIME, LYCHEE, ROSE AND ORANGE BLOSSOM SODA.

Virgin Mojito

CHOICE OF MANGO, STRAWBERRY, WATERMELON, MELON OR PASSION
FRUIT, WITH LIME, MINT AND SODA.

Piña Colada

PINEAPPLE | COCONUT

Virgin Daiquiri

SUGAR, LIME AND A CHOICE OF FLAVOURS

TO
START

100% acorn-fed Ibérico ham

HALF PORTION (50 G) €15 · FULL PORTION (100 G) €27.
SOURDOUGH TOAST WITH TOMATO AND EXTRA VIRGIN OLIVE OIL: €5 EXTRA.

Mature sheep’s milk cheese

PORTION (200 G).

Butterflied Santoña anchovy

WITH REGAÑA CRACKER AND ARTISAN BUTTER.

Local olives

JUST
GO
FOR
IT

Cordoban salmorejo, boiled egg, olive oil and Ibérico ham

Pil-pil potato salad

OLIVE OIL MAYONNAISE, PIL-PIL PRAWNS, RED ONION AND BOILED EGG.

Almond mazamorra with smoked sardine

Crispy prawns

LITTLE GEM LETTUCE, MINT AND RED BERRY KIMCHI.

Oxtail cappuccino

CREAMY OXTAIL SERVED WITH A MINI BUTTER CROISSANT.

Our Ibérico ham croquettes

CREAMY IBÉRICO HAM, GRILLED SPRING ONION AND TRUFFLE CROQUETTES (8 PCS.).

Nachos with pork cheek

IBÉRICO PORK CHEEK, MELTED CHEESE AND PICO DE GALLO.

Patatas bravas

CRISPY POTATOES, SMOKED CHIPOTLE MAYONNAISE, FRIED GARLIC, RED CHILLI THREADS AND CRISPY ONION.

Ibérico pork tataki, pistachio vinaigrette

FROM
THE
GARDEN

Tempura prawn salad

POACHED EGG WITH HONEY AND MUSTARD DRESSING.

Agua Caprese salad with pine nuts

BURRATA, GARDEN TOMATOES, AVOCADO, PESTO AND PINE NUTS.

WITH
TWO
EGGS

Grilled leeks

FRIED FREE-RANGE EGGS, IBÉRICO HAM, CHEESE AND TRUFFLE OIL.

Broken eggs, truffled potatoes and Ibérico salchichón sausage

EXTRA Sourdough bread service 2

Please ask for our allergen menu.

PORTIONS

15 / 27

18

€4.80 / each

1.80

9

14.50

11.50

13.50

14.50

13.50

17

12.50

16

15

15

15

15

15

15

16

16



MEAT
LOV-
ERS

Our Voraz Serrano flamenquín

CRISPY BREADED PORK LOIN FILLED WITH SERRANO HAM AND BACON.

Mature beef burger

BACON, CHEDDAR AND OUR SPECIAL SAUCE.

Ibérico pork cheeks with pistachios

IN VORAZ SAUCE, WITH SUBTLE NOTES OF CINNAMON AND PISTACHIO.

Grilled beef sirloin, 400 g

Acorn-fed Ibérico pork abanico

SERVED WITH TRUFFLED POTATOES.

Oxtail Pad Thai

COCONUT MILK AND RED CURRY.

FROM
THE
SEA

Fried fish cone

FRIED FISH WITH CITRUS MAYONNAISE.

Baked meagre

ROASTED MEAGRE, CREAMY CAULIFLOWER AND SPINACH-STYLE RISOTTO.

Cod loin

COD LOIN WITH HOMEMADE VEGETABLE PISTO AND CRYSTAL SHRIMP.

FOR
THE
SWEET
TOOTH

Cheesecake

WITH WHITE CHOCOLATE.

Sacher cake

SOFT CHOCOLATE SPONGE CAKE.

Caramelised torrija

Carrot cake

COCINA ★

VORAZ
DE JULIO



COCTELERÍA

★ COPAS

