



LA BARRA DE MARIA

"Cachonditas" spicy mischievous olives	2,5
13	
100% acorn-fed "Lazo" Iberian ham, special selection	29 100g
4	
100% "Lazo" Iberian pork loin, cured in the cellar	25 100g
Cheese board, accompanied by nuts and angel hair pumpkin jam	26 160g
4-6-8	
Potatoes salad with iberian ham and sun-dried tomatoes	7 13
7-13	
Seasoned potato salad with octopus and paprika vinaigrette	4,20 15
9-13	
Toasted bread with shrimpo tartarre and aioli	6,5
4-5-7	
Fresh tomato with tuna belly	6,5 14
8-13	
"Lata" of artisan anchovies with butter	10
4-8-11	
Artichoke with smoked potato cream	8
8	
Mello spanish omelette with pork jowl and truffle	12
7	
Dry- aged picanha carpaccio with grated foie gras	14
4	
Fried hake and mayonnaise with a hint of wine	8 17
4-7-11-13	
Creamy 100% "Lazo" ham croquette	5 10
4-7-8	
Fried tomate sauce with prawns and egg	12
8-11	
Haricoats beans with oxtail and mushrooms	12
13	
The 30 day matured beef "Meatball"	12
13	
Iberian Pluma sordorough bread with pepper sauce	5
4-8-13	

Brioche French toast with ice cream	10	Payoyo cheesecake	7	Flan with milk caramel	7
4-7-8		7-8		7-8	

Alongside the dishes offered, we indicate the foods that may cause allergies or intolerances:

1 Lupins; 2 Celery; 3 Peanuts; 4 Gluten; 5 Crustaceans; 6 Tree nuts; 7 Eggs; 8 Dairy products; 9 Molluscs; 10 Mustard; 11 Fish; 12 Soy; 13 Sulphites; 14 Sesame.

If you require further information about the presence of allergens, please contact our staff, who will be happy to assist you.
Fish served raw has been previously frozen at -20°C for at least 24 hours, in compliance with regulations for the prevention of anisakis.

Prices in euros, VAT included