

Menú





















Bon appétit!

*El Corral de
Joaquina*









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BAR - RESTAURANT

ALL PRICES INCLUDING 10% TAXES






STARTERS TO SHARE

Homemade Croquettes	  	8,5 €
Fried sausage		8,5 €
Iberian Ham		19 €
Black pudding (blood sausage)		8,5 €
Homemade pate	  	9 €
Cured sheep cheese		10 €
Iberican assortment of cured meat (Ham,loin,chesse,sausage,salami)	 	16 €
Veal sweetbreads		12 €
Scrambled eggs with potato and iberico ham		10 €
Scorpionfish pudding	    	9 €
Stuffed peppers	 	12 €
Fried vegetables (red pepper, green pepper and onion)	 	10 €

SALADS

Simple (lettuce, tomato and onion)		5,5 €
illustrated salad (asparagus, boiled egg, tuna, olives, ,lettuce, tomato, onion, corn and carrot)	 	8,5 €
Pickled partridge		14 €
Roasted red peppers with tuna belly		12 €
Salad with grilled goat cheese	   	13 €
Tomato, toast, nuts, currants and sauce of Pedro Ximenez)		

FIRST COURSES






White asparagus with mayonnaise and vinaigrette		7 €
Big Beans stew		8,5 €
Peas with ham		6 €
Castilian style soup (with bread, egg, garlic and ham)	 	7 €
soup broth homemade with noodles (only in winter)	 	6 €
Gazpacho (only in summer)		4,5 €

SECOND COURSES

FISHES:

Grilled sea bass with potato 	16,5 €
Cod in tomato sauce and fish    	17,5 €

GRILLED MEATS:

Lamb Cutlet	18 €
Entrecot old cow Steak	23,5 €
Grilled lion of deer with sauce with caramelized onions and pinions (sauce; mushrooms, currants, port and broth)     	17,5 €



MEATS BAKED IN A WOOD-FIRED OVEN:


Roast suckling pig (for one person)	19,5 €
1/4 roast lamb (for two)	39 €

 Bread service (we have gluten-free bread)	1 €
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MENU OF THE HOUSE

1° COURSE: TO CHOOSE

-   Castilian style soup
- Big Beans stew
- Peas with ham

-  Gazpacho (only in summer)

2° COURSE: TO CHOOSE

- Roast suckling pig
- Fillet steak
- Grilled sea bass or Cod in sauce

IT INCLUDES:



Bread, a drink, dessert and coffee

25€

MENU FOR CHILDREN

(For children under 12 years old)

IT INCLUDES:

- macaroni with tomato  

grilled pork

chips

AND:

Soft drink

- Ice cream   

11€

DRINKS

Water, Beer ... and some Wine!

WATER AND SOFT DRINKS:

Mineral Water (1/2 Litro)	1,8 €
Mineral Water (1 Litro)	2,8 €
Fizzy Mineral Water (36,5 cl)	2,2 €
Fizzy soft drink (lemonade) (1/2 Litro)	2,2 €
Soft drinks	2,5 €

BEERS:

1/3 Mahou 5 Estrellas	2,7 €
Double classic mahou (draught beer)	2,7 €
1/3 Gluten-free beer	2,7 €
1/3 Estrella Galicia 1906 Reserva	3 €
1/3 Alhambra Reserva	3 €
1/3 Mahou Maestra	3 €

WINE GLASSES:

White wine glass	2,5 €
Glass of red wine Ribera	2,5 €
Glass of red wine Rioja	2,5 €

WHITE WINE D.O. RUEDA (VERDEJO):

Tierra Buena, Bod. Yllera	10 €
Yllera 5.5 Frizzante, Bod. Yllera	12 €
Yllera Vendimia Nocturna, Bod. Yllera	13 €

ROSÉ WINE:

El Coto Rioja, Grupo Barón de Ley	10 €
Peñascal, Bod. Palacio (Slightly fizzy wine)	11 €

LOCAL WINE TIERRA CASTILLA Y LEÓN:

1/2 Cuvi Roble, Bod. Grupo Yllera (37,5 cl.)	6 €
Cuvi Roble, Bod. Grupo Yllera	10 €
Yllera 24 meses Vendimia Seleccionada	18 €

RED WINE D.O. RIBERA DEL DUERO:

Cárdaba Premium , Bod. Finca Cárdaba	14 €
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RED WINE D.O. RIBERA DEL DUERO:





























1/2 Prado Rey Roble, Bod. Prado Rey	11 €
Viña Mayor Roble, Bod. Palacio	14 €
Murón Roble, Bod. Severino Sanz (SEGOVIA)	15 €
La Planta, Bod. Arzuaga Navarro	15 €
Prado Rey Roble, Bod. Prado Rey	16 €
Figuro 4, Bod. Tinto Figuro	16 €
Murón Crianza, Bod. Severino Sanz (SEGOVIA)	17 €
Viña Mayor Crianza, Bod. Palacio	18 €
Condado de Haza Crianza, Bod. Alejandro Fdz	20 €
Figuro 12, Bod. Tinto Figuro	25 €
Pesquera Crianza, Bod. Alejandro Fdz	26 €
Pago de Carraovejas, Bod. P.de C	36 €

RED WINE D.O.CA. RIOJA:












Alcorta Crianza, Bod. Alcorta	11 €
1/2 Lan Crianza, Bod Lan (0,5 c.l)	10€
Lan Crianza, Bod. Lan	14 €
Coto Mayor Crianza, Grupo Barón de Ley	15 €
Ramón Bilbao Crianza, Bod. R.Bilbao	17 €
Azpilicueta Crianza, Bod. Azp.	17 €
Coto Imaz Reserva, Grupo Barón de Ley	21 €

Desserts

Homemade

 	Custard with cinnamon and biscuit 	3,5 €
 	Creme caramel with whipped cream	3,5 €
    	Chocolate Fondant Cake	5 €
    	Ponche Segoviano (sponge cake, cream and marzipan)	5 €
     	Puff pastry cake, with cream and whipped cream	5 €
 	Cheesecake	5 €
    	Lemon sorbet	4 €
	Natural orange juice	3 €
	Fruit of the season	2 €

ICE CREAMS:

   	Cone ice cream (chocolate, vanilla or cream)	2,5 €
   	Chocolate coated ice cream (white, dark or almond)	2,5 €
  	Small tub of ice cream (chocolate or vanilla)	1,5 €

Allergens Information

In all our dishes the corresponding allergy sufferers are indicated. If you have any questions or allergies, ask our staff.

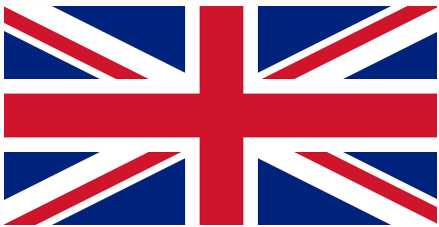


Informative legend of intolerances (Eu-1169/2011)





English Menu



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