

D E T R I P A S			C O R A Z Ó N			D E T R I P A S			C O R A Z Ó N		
#hazmelootravez			“Tripas vacías, corazón sin alegría”			@detripascorazon.es			#hazmelootravez		

PIDE POR ESA BOQUITA

“¡No te me quede tú con hambre jomío!”

“¡Por tu culpa, culpita, yo tengo negro, negrito, mi corazón!”

SALADS & SALTED CURED DISHES

- Marinated Chicken Salad with onion, carrot, and yogurt-mustard dressing.

14,50 €

*Mustard
- Soy-Marinated Tuna Salad with tomato, pickles, and soy emulsion.

15,50 €

*Soy, Sesame
- Mojama Salad with orange, almonds, and beetroot mayonnaise.

15,50 €

*Fish,Nuts
- Russian Salad with Tuna, Prawns, Fried Egg, and Soft-Shell Crab

8,00 €

*Crustaceans,Gluten
- Salmorejo with diced ham and boiled egg.

8,50 €

*Eggs
- Smoked Sardines with Salmorejo & Toasts

16,00 €
- Anchovies from Santoña with Sliced Tomato

21,50 €

*Fish
- Giant Preserved Mussels

6,00 €

*Mollusks

CURED MEATS & CHEESES

- Acorn-Fed Iberian Ham (D.O.).

Size L 13,00 € XL 25,00 €
- Acorn-Fed Iberian Loin (D.O.).

Size L 12,00 € XL 23,00 €
- Double-Cured Acorn-Fed Loin (D.O.)

Size L 13,00 € XL 25,00 €
- Torta del casar Cheese D.O.

16,00 €

*Dairy
- Extremadura Cheese Board.

Size L 10,00 € XL 19,00 €

*Dairy
- León Cecina (D.O.).

Size L 10,00 € XL 19,00 €
- Salt-Cured Tuna (Mojama) from Isla.

Size L 9,00 € XL 18,00 €

*Fish
- Lemon-Marinated Beef Tongue

Size L 8,00 € XL 15,00 €

CHEF’S RECOMMENDATIONS

- House Croquettes.

Size L 7,00 € XL 12,00 €

*Gluten
- Homemade Duck Foie Gras.

22,00 €
- Artichokes with Fried Garlic on Duck Micuit.

19,00 €
- Oven-Gratinated Oxtail Cannelloni.

17,00 €

*Gluten
- Fried Baby Broad Beans with Ham & Fried Egg.

18,00 €

*Eggs
- Dill-Marinated Salmon with Cheese.

18,00 €

*Dairy
- Steamed Mussels.

Size L 10,00 XL18,00

*Mollusks
- Sautéed Rooster Combs.

22,00 €
- Grilled Duck Magret.

23,00 €

PREMIUM BEEF SELECTION (DISCARLUX)

- Simmental Entrecôte

24,00 €
- Simmental Tenderloin.

26,00 €
- Simmental Tomahawk Steak.

52,00 €

FROM THE PASTURES

- 100% Acorn-Fed Iberian Pluma

19,00 €.
- 100% Acorn-Fed Iberian Presa.

19.00 €.
- Stewed Pork Cheeks.

Size L 9,00 € XL 17,00 €.
- Oven-Roasted Pork Knuckle

20,00 €.
- Confit & Fried Suckling Pig Ears with Seared Duck Foie Gras.

32,00 €.
- Low-temperature baked ribs.

19,00 €.
- Sautierte Lammagen.

18,00 €.

FROM THE SEA

- Confit Cod, Gratinated with Truffle Mayonnaise, Potato Cream, and Caramelized Onion

18,50 €.

*Fish
- Grilled Octopus on Mashed Potatoes.

18,00 €.

*Fish
- Yellowfin Tuna Tataki with Wakame Salad

18,50 €

*Fish

DESSERTS

- Cheesecake

6,00 €

*Dairy
- Gutierrez cake, puff pastry, meringue and almond.

7,00 €.

*Tree,Nuts,Gluten,Eggs
- Creamy yogurt with mango and “popcorn”.

6,00 €.

*Dairy
- Tarta carrot cake.

7,00 €.

*Tree,Nuts,Gluten,Dairy
- Guinness Cake.

7,00 €.

*Gluten,Dairy
- Mango mousse.

6,00 €



* Allergen Legend