

MENU EL TELÓN

"TAPAS"

Tuna escabechado russian salad with papadum crisps and grilled avocados **12€**



Creamy Iberian ham croquettes with pork jowl slices in three pepper sauce **12€**



Soria-style pork cracklings with mashed potatoes **13€**

Slow-cooked pork ear (grilled) with our lightly spicy sauce **12€**



Burgos blood sausage wrapped in corn flakes with torched goat cheese roll **12€**



Gyozas filled with "cochinilla pibil", served with soy caramel, pickled onions, and sautéed vegetables **13€**



Duo of argentine puff pastry **9€**
(Contains all allergens)

Cantabrian anchovies with spiced Tomato Tartare and Rustic Toasts **15€**



APPERIZERS

100% Acorn-fed Iberian ham with rustic Bread toast and 'tumaca' with herb oil **27€**



Grilled artichoke flowers with duck foie gras shavings and powdered Iberian ham **17€**

Melted provolone cheese with tomato in stone oven **13€**



Charred tomato salad with burrata cheese and pistachio pesto **14€**



Super starry eggs" with potato base, Iberian ham shavings, and parmesan cheese **14€**



Aged beef steak tartare with egg yolk **19€**



All dishes are available from 13:00 to 23:00. The seafood products served in this establishment comply with anisakis prevention regulations. The price per diner for bread is €1.50

MENU EL TELÓN

FISHES

Fried cod with Jospier-grilled vegetables and our special sauce **25€**



Grilled octopus with creamy potatoes, La Vera pepper, and chili oil **26€**



Atlantic tuna tataki with sweet chili sauce and spinach salad with wakame seaweed and pickled onion **19€**



Passion corvina and prawn ceviche **20€**



KIDS MENU

Pomodoro gnocchi **12€**

Traviata pizza **12€**

Chicken fingers with BBQ Sauce **12€**

DESSERTS

Grilled pineapple in syrup with coconut ice cream and granola **6€**



Chocolate brownie with dulce de leche ice cream **7€**



Super creamy cheesecake **7€**



Homemade "Torrija" with cinamon icecream **7€**



MEATS

D.O national beef sirloin with canarian potatoes and chimichurri sauce **29€**



Napolitan-style duroc secret cutlet with french fries **22€**



Smoked free-range chicken breast with our achiote marinade and roasted sweet potato **18€**



Beef burger with dutch pickled cucumber, arugula, crispy pork jowl, and braised cheddar, served with french fries **17€**



Oxtail meatballs with chocolate sauce and fried gnocchi **19€**



PIZZA & PASTA

Pizza with buffalo cheese ctracciatella, guanciale, and grilled tomatoes **16€**



Pizza with shredded beef, arugula, and parmesan cheese **15€**



"El Telón" pizza, featuring ham, egg, salami, and mushrooms **14€**



Gnocchi with porcini mushrooms and truffle, topped with powdered parmesan cheese **14€**

(Contains all allergens)

Rigatoni aglio with king prawns **16€**



FISH



EGGS



CRUSTACEANS



GLUTEN



PEANUTS



MILK



NUTS



CELERY



MUSTARD



MOLLUSCS



SESAME



LUPIN



SULPHITES



CORN



SOYA



MUSHROOM

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MENU

EL TELÓN

DRINKS

BEER

BARREL BEER

Copa Estrella Galicia **5€**

BEER 1/3

Coronita **5,50€**
Estrella Galicia 1906 **6€**
Estrella Galicia **5,50€**
Estrella Galicia 0,0 tostada **5€**
Estrella Galicia Sin gluten **6€**

SOFT DRINKS

Coca Cola, Fanta, Sprite **4,50€**
Nestea **5€**
Aquarius **5€**
Zumos – Juices **3,50€**
Red Bull **5€**
Agua 0,5 / Mineral Water **3€**
Agua con gas / Sparkling **5€**

Expresso Coffee **3,50€**
"Cortado" Coffee **3,70€**
Coffee with milk **4€**
Tea **4€**

Liqueur **6€**

SANGRÍAS



White **7€** **25€ Jarra**
Red **6,50€** **20€ Jarra**
"Tinto de verano" **5,00€** **15€ Jarra**

MENU EL TELÓN WINES

REDS

D.O LA RIOJA



Ramón Bilbao Crianza	5,50€	24€
Muga Crianza		26€
Remelluri Reserva		34€
Viña Arana Gran Reserva		40€
Gaudium		55€
Macán Clásico "Vega Sicilia"		38€

D.O RIBERA DEL DUERO

López Cristóbal Roble	5,50€	24€
Pago de los Capellanes		35€
Pesquera Crianza		26€
Emilio Moro		27€
Arzuaga Crianza		34€
Alión "Vega Sicilia"		75€

D.O MADRID

Tagonius Crianza		16€
Dehesa Valquejigoso	6,50€	30€

D.O TORO

Pintia "Vega Sicilia"		58€
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D.O ABADÍA RETUERTA

Abadía Retuerta SE		36€
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ROSE

D.O RIOJA

Ramón Bilbao	5,50€	24€
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CAVA D.O

Anna Brut	5,00€	20€
Anna Blanc de Blancs	6,00€	30€

WHITES

D.O RUEDA



Protos Verdejo	5,50€	22€
Menade Sauvignon Blanc		28€

D.O RIOJA

Satinela Semidulce		22€
Cuevas del Monge		30€

D.O RÍAS BAIXAS

Oceánico	6,00€	24€
Mar de Frades		30€
Terras Gauda		20€

D.O SOMONTANO

Viñas del Vero Gewürztraminer		18€
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D.O Penedés

Jean Leon Chardonnay		23€
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TOKAJI

Oremus Mandolás	6,50€	30€
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D.O VALDEORRAS

O'Luar do sil Fermentado		30€
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CHAMPAGNE A.O.C

Moët & Chandon	10€	60€
Moët Rosé	15€	80€
Bruno Paillard		70€
EPC Premier Cru		60€