

MENU EL TELÓN

"TAPAS"

Russian salad with pickled tuna, crispy papadum, and grilled avocados **13€**



Creamy iberian ham croquettes with pork jowl slices in three pepper sauce **13€**



Brioche with marinated pork shoulder in hoisin sauce, winter lettuce, nut powder, and fried rice **14€**



Burgos blood sausage wrapped in corn flakes with torched goat cheese roll **13€**



Gyozas filled with "cochinita pibil", served with soy caramel, pickled onions, and sautéed vegetables **14€**



Duo of argentine empanadas pastry **10€**
(Contains all allergens)

Cantabrian anchovies with spiced tomato tartare and rustic toasts **16€**



Torreznos from Soria with mashed potato **13€**

STARTERS

100% Acorn-fed iberian ham with rustic bread toast and "tumaca" with herb oil **28€**
(Gluten free option)



Vegetable tempura with sriracha mayonnaise and cane honey **14€**



Melted provolone cheese with tomato in stone oven **14€**



Seasonal tomato salad with burrata and pistachio pesto **15€**



Squid tentacles with fried eggs and piparras **14€**



Lamb sweetbreads with creamy boletus rice and black trumpet mushrooms **21€**



Confit artichokes with cashew velouté, 65º egg, and crispy ham **17€**

(Vegan option)



KIDS MENU

Pomodoro spaghetti **12€**

Traviata pizza **12€**

Chicken fingers with BBQ sauce **12€**



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 josper-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€**



Pintxo-style hake taco in its juice with squid ink and sautéed baby beans **22€**



PIZZA & PASTA

Veggie pizza (spiced tomato, mozzarella, guacamole, arugula, and sautéed vegetables) **16€**

(Vegan option)



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



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



Gnocchi or spaghetti with boletus mushrooms and truffle, topped with a parmesan wafer **14€**

(Contains all allergens)

MEATS

National beef tenderloin with provençal diced potatoes, french onions, and chimichurri **29€**



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



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



DESSERTS

Grilled pineapple in syrup with coconut ice cream and granola **7€**



Jar of creamy mascarpone tiramisu with caramelized pistachios **7€**



Super creamy cheesecake **7€**



Chocolate coulant with cold violet cream **7€**



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SOFT DRINKS

EL TELÓN
MENÚ

BEER

BARREL BEER

Glass Estrella Galicia 5€

BEER 1/3

Corona 5,50€
Estrella Galicia 1906 6€
Estrella Galicia 5,50€
Estrella Galicia 0,0 Tostada 5€
Estrella Galicia Gluten free 6€

SOFT DRINKS

Coca-Cola, Fanta, Sprite 4,50€
Nestea 5€
Aquarius 5€
Juices 3,50€
Red Bull 5€
Mineral water 0,5 3€
Sparkling water 5€

Expresso Coffee 3,50€
Macchiato Coffee 3,70€
Latte Coffee 4€
Cappuccino 4€
Tea 4€

Liqueur 6€

SANGRIAS



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

WINES

EL TELÓN MENÚ

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€