RECOMENDACIONES DE LA TABERNA DEL BIERZO

TABERNA DEL BIERZO RECOMMENDATIONS

MORCILLA MATACHANA 17,5€

Blood sausage from León,
perfect for spreading on bread.

ARROZ CON TERNERA GALLEGA Y TROMPETAS DE LA MUERTE

Personas 2 • 49€

Galician beef rice with black trumpet mushrooms.

CAZUELA DE PULPO CON ALMEJAS 23€

Traditional Galician octopus and clam casserole.

Entrantes frios

Ensalada de tomates Cherry, aguacate y queso fresco — 16
Leafy green salad with fresh cheese and avocado

Ensalada de queso de cabra con membrillo — 16,5
Goat cheese salad with quince

Esqueixada de bacalao — 21
Marinated cod and tomato salad,'esqueixada'

Xato de la casa — 18
'Xató' - a rich salad with curled endives, desalted cod, olives and anchovies, served with the traditional 'Xató' dressing

Anchoas del Cantábrico 00 — 2,7
Cantabrian anchovies (sold individually)

Pimientos asados del Bierzo con ventresca — 18
Roasted sweet peppers from the Bierzo with tuna belly

Tomate rosa de Barbastro con ventresca — 17,5
Tomato and tuna belly

Virutas de foie a la sal con mermelada de higos — 22,5
Shaving of goose foie

Melón/piña con jamón de Bellota — 18
Fresh melon or pineapple with jabugo cured ham.

Gazpacho Andaluz — 9,5
Andalusian cold tomato soup

RECOMENDADOS
Featured Dishes



Embutidos y quesos artesanos

Entremés del Bierzo *Selection of cold meats from the Bierzo*	21
Ración de jamón de bellota cortado a cuchillo *Acorn-fed Iberian ham from Guijuelo, hand-sliced*	29
Ración de chorizo de León picante *Spicy Bierzo pork sausage*	18
Ración de cecina contra de vaca de León con virutas de queso curado *Air dried and smoked beef with shaving of aged cheese*	22
Ración de queso de León con almendras *Aged Manchego sheep´s milk cheese.*	18
Ración de lomo de bellota ibérico *Iberian pork loin*	19,5

Pan de cristal con tomate 2.5
Traditional Catalan tomato bread

Entrantes calientes

Caldo gallego (por temporada) *Hearty Galician stew*	9
Espárragos trigueros con jamón de bellota *Wild asparagus with acorn-fed ham*	18
Buñuelos de bacalao caseros *Salt cod fritters*	17
Racion de pimientos del padrón fritos *Sautéed Padrón green peppers*	13
Gulas al ajillo *Baby eels “gulas” sautéed with garlic*	15
Caracoles del Bierzo en salsa *Spicy snails*	17
Capricho del Bierzo, queso de cabra gratinado con mermelada de pimientos. *Goats cheese with sweet red pepper jam and toasted raisin bread*	16

Revoltillo de patata, huevo y gulas — 18
Soft cooked scrambled eggs with potatoes and baby eels, 'gulas'

Revoltillo de cecina con pimientos asados — 17
Scrambled eggs with beef ham and peppers

Huevos rotos con jamón de Bellota — 16,5
Fried eggs with iberian ham

Huevos rotos con chorizo del Bierzo — 16,5
Fried eggs with "chorizo" (red spicy sausage)

Morcilla de Leon Matachana — 17,5
Blood sausage from león for spreading on bread

Espaguetis a la carbonara — 11
Spaguettis with carbonara sauce

Tempura de verduras con soja — 17
Vegetable tempura with soy sauce

Parrillada de verduras con salsa romesco — 16
Grilled vegetables with romesco and salt

Morcilla de Burgos — 16
Black pudding (sausage made from pigs blood an rice)

Arroces

(Mínimo 2 personas/All rice dishes require a minimum of 2 orders)

Paella marinera — 44
Rice with shellfish and vegetables

Arroz caldoso con bogavante — 51
Rice in lobster broth

Arroz negro con almejas — 44
Black rice with clams

Pescados

Merluza a la gallega 26
Galician style hake (sautéed with potatoes, garlic and peas)

Tronco de merluza con verduritas 26
Steamed hake fillet, served with baby vegetables

Lenguado plancha / meunière 28
Sole prepared grilled or à la meunière

Gambas al ajillo 26
Garlic prawns

Bacalao a la muselina de ajo 26
Cod served in a rich, creamy garlic sauce

Bacalao a "la Llauna" 26
Traditional Catalan dish of oven-cooked cod (and white fava beans)

Bacalao a la marinera 26
Cod served in a seafood and white wine sauce

Sepia a la plancha 18
Grilled cuttlefish with garlic and parsley

Calamares a la andaluza 21
Fried floured calamari

Pulpo "a feira" 26
Galician octopus served on a bed of boiled potatoes, seasoned with rock salt and paprika (a classic Iberian dish)

Cazuela de pulpo con almejas 23
Traditional Galician Octopus and Clam Casserole

Rodaballo a la donostiarra 35
Fresh turbot fillet, Donostia-style - gently sautéed with garlic, chili, and olive oil

Salmon horneado al pesto / plancha 21
Fresh salmon fillet - oven-baked with pesto, served with green asparagus; or grilled, served with vegetables

Carnes

Solomillo de ternera gallega *Grilled sirloin steak*	29
Solomillo de ternera con foie con salsa trufada *Grilled sirloin steak with foie gras and truffle sauce*	34
Steak tartar de solomillo cortado a cuchillo *Hand-cut beef tenderloin Steak Tartare*	32
Entrecot de ternera gallega *Veal entrecôte*	26
Chuletón de ternera gallega 1.100Kg *Galician 'chuleton' (similar to rib eye, but more. substantial), served with chargrilled Padrón peppers*	48
Costillas de cordero *Chargrilled rack of lamb (ribs)*	26
Costillas de cabrito lechal a la milanesa *Kid (baby) goat ribs served (dipped in breadcrumbs and lightly fried)*	28
Cochinillo al horno *Baked suckling pig*	28
Espaldita de cabrito al horno *Roast kid (shoulder or leg)*	29
Rabo de toro guisado al vino tinto *Stewed Oxtail*	21
Cordero al horno a baja temperatura *1/2 Roast leg of lamb*	25
Manitas de cerdo guisadas con caracoles *Pigs feet with snails*	21
Callos caseros *Home style cooked tripe*	18

Salsas

Salsa roquefort *Roquefort sauce*	3
Salsa pimienta verde *Green pepper sauce*	3

Conejo guisado con caracoles del Bierzo 19
Wild rabbit with snails

½ Pollo a la plancha 18
Grilled chicken (½)

½ Conejo a la plancha 18
Chargrilled rabbit (½) served with "ali I oli" garlic mayonnaise

Botillo del Bierzo (por encargo mínimo 2 personas) 48
¨Botillo del Bierzo¨ A speciality casserole dish from the El Bierzo region, comprising of meat-stuffed pork intestines (require a minimum of 2 orders)

Lacón con cachelos y grelos 17,5
Galician gammon served with Galician style potatoes and turnip greens

Platillo de butifarra con alubias 18
A plate of catalan pork sausage and beans

Libritos de lomo 18
Pork fillet stuffed with cheese

Postres

Castañas del Bierzo en almíbar *El Bierzo style chestnuts in light syrup*	8
Tarta de Santiago con “meus amores” *Traditional almond tart, ‘Tarta de Santiago’, served with a shot of sweet ‘Meus amores’ dessert wine*	6,5
Cerezas en aguardiente *Cherries steeped in ‘aguardiente’ (Galician liquor, similar to Orujo or moonshine - not for the lighthearted!)*	7
Pudding casero con nata *Spanish ‘pudin’ - similar to bread pudding*	6,5
Flan de huevo casero *Caramel custard*	5,5
Profiteroles con chocolate *Chocolate profiteroles (sweet puff pastries stuffed with whipped cream and covered in chocolate)*	8
Tarta de queso Tetilla D.O.P con membrillo casera *Classic homemade cheesecake*	8
Trufas de chocolate artesanas *Handcrafted chocolate truffles*	8
Crema de limón con castañas *Lemon mousse and chestnuts*	7
Café Irlandes *Irish coffee (hot coffee and whiskey, topped with double cream)*	8
Crema Catalana *Catalan ‘crème brulée’*	6
Crema catalana con piña / fresones *Flame-scorched catalan ‘crème brulée’ with pineapple or wild strawberries*	7
Tarta Larpeira con chocolate caliente *Larpeira (sponge with anise) and hot chocolat*	8
“Mel i matò“ *Soft goats cheese drizzled with honey, ‘mel i mató’ (A classic Catalan dessert)*	7
Fresones con nata *Strawberries and cream.*	7,5
Piña natural *Pineapple (serving of fresh fruit)*	7