



BRASSERIE

AR
MAN
DA

STORE

GOARY STORE

Packet of fries	1,60 €
Vic style salchichon	12,50 €
Sendra in cubes 100g	
Acorn - fed Iberian Ham	17 €
Acorn - fed Iberian pork cloin	17 €
Selection of 3/6 cheeses 	9,50/16,50 €
Gilda marriage 	3,00 €/UD
Gilda skewer with anchovy and quail egg  	3,00 €/UD
Cantabrian anchovy Gilda with cherry pepper stuffed with cheese and almonds  	3,00 €/UD
0,0 Premium anchovy 	14 €/8 UDS
Tuna and cheese bandarilla  	1,90 €/UD

STARTERS

Seasoned potatoes  with homemade tuna belly	6/10 € ★
Prawn Salpicon 	6/10 €
Shrimp salad with garlic with mayonnaise of your coral  	7/14 € ★
Tuna with caramelized onions  	7/14 €
Half - cooked homemade foie gras  	9,50 € ★
Our classic toast with bluefin tuna    	5,50 €/UD ★
Beef tenderloin steak tartare 	9/16 €
Red prawn carpaccio with citrus vinaigrette and wasabi ice cream 	16,00 €
Aged beef carpaccio with mustard ice cream and Parmesan 	14 €

HENHOUSE

Fried eggs with bluefin tuna tartare and truffle   	15 € ★
With homemade pesto 	12 €
With chistorra 	12,50 €
Sautéed boletus mushrooms with poached egg and foie gras  	16 €

OUR GARDEN

Prawn and avocado salad with cocktail sauce parmesan, and cashews   	14 €
Caesar salad  	14 € N
Burrata with roasted cherry tomatoes and cashew pesto  	14 €
Blue tomato in brine with tuna belly 	12,50 €

IN THE KITCHEN

Homemade croquettes   	6/12 € ★
Garlic shrimp   250 g	12 €
Homemade San Jacob   	18 € N
House - style cachopo   	22 € N
Chicken bites with alisoja  	8/14 €
Braised venison cannelloni with truffle bechamel  	8/16 € ★
Braised pork cheek with fries  	7/12 € N
Chorizo brioche with fried mayonnaise  	6 €
White beans (spanish stew)	14 € N

FROM THE SEA TO THE TABLE

Fried hake tacos  	8/15 €	
Cleaned anchovies with lemon  	6/12 €	
Fried line - caught squid   with tartare sauce	21 €	
Grilled line - caught squid  with green mojo	7 €/100GR	
Grilled octopus with mashed paprika potatoes 	16,5 €	
Fried cod  with confit garlic mousseline over homemade ratatouille	16,5 €	★
Grilled croaker fish  with sautéed piparra peppers and roasted tomato	16,5 €	

CHARCOAL - GRILLED DISHES OF LEÑA

Giant asparagus  gratinated with japanese mayonnaise and roasted tomato	9,50 €	★
Artichokes flower with ham and foie gras 	6 €/2 UDS	★
Artichokes in three textures 	18 €	N
National sucks ling lamb chops with piparra peppers 	22 €	
Iberian pork strip	16 €	
Creole chorizo	8 €/2 UDS	
Chistorra sausage with potatoes and Padron peppers	7,50 €	
Sirloin steak (30-60 days)	6,50 €/ 100 G	★
Ripened cow steak (45-70 days)	6,50 €/ 100 G	★
Beef tenderloin	7,50 €/ 100 G	

CHARCOAL - COOKED RICE DISHES

Vegetable and noodle wok with grilled iberian pork strip  	14€
Creamy rice with beef cheeks   	14 €/PAX
Black riez  	16 €/PAX
Senorito - style dry rice with seafood and fishes  	16 €/PAX
Creamy seafood rice  	18 €/PAX

PREPARATION :
30 MIN APPROXIMATELY.
MINIMUM 2 PEOPLE

HOMENADE DESSERTS

Cheese pie   	6 €	N
Pie with dulce de leche and cheese   	6 €	
Chocolate / biscuits pie    biscuits and chocolate	6 €	
Grandmother's cake    a classic with cookies, custard and chocolate	6 €	
Kinder pie   	6 €	N
Rogel pie puff pastry, pastry cream and italian meringue   	6 €	N
Chocolate lava cake   	6 €	
Dulce de leche lava cake   	6 €	
Spanish egg yolk flan 	6 €	
Table of 3/6 cheeses 	9,50/16,50 €	

★ TIPS

N NEW

¡SÍGUENOS!



GRUPO
LEÑA

ARMANDA

BRASSERIE & STORE