

Menu  
English



**MOLINO**  
**DE LA**  
**ROMERA**

## FOR A GOOD STARTING

Ibérico 'bellota' cured ham

Tapa · 3,80€ | Ración · 19,00€

Caña de lomo · Ibérico cured pork loin, pure 'bellota' Sánchez Romero Carvajal

Tapa · 3,60€ | Ración · 18,00€

Salchichón or Chorizo · Ibérico cured sausage 'de bellota' Esencia



Tapa · 3,60€ | Ración · 17,00€

Assorted cured Ibérico sausages

··· 17,00€

'Merina' sheep cured cheese D.O.P Valle de los Pedroches

Tapa · 3,80€ | Ración · 17,50€

Payoya goat cheese

Tapa · 3,80€ | Ración · 17,50€

Croquettes of roasted veal with black garlic alioli

Tapa · 4,00€ | Ración · 13,50€

Croquettes of scarlett shrimp and saffron mayonnaise

Tapa · 4,50€ | Ración · 14,00€

Ensaladadilla · Wakame, shrimp and roasted pepper mayonnaise russian salad

Tapa · 3,60€

½ Ración · 7,50€ | Ración · 14,00€

Spreadable crispy balls of foie and cheese served with bread

··· 8,50€

Beef burger in a brioche bun

··· 6,50€

Stuffed mushrooms grilled with Pajarete cheese

Supertapa · 5,00€ | Ración · 13,00€

Salmon tartare with avocado and dill oil

··· 12,50€

'Tethys sea' soupy rice

··· 14,50€

Bull tail medallion on creamy truffled potatoes and free-range egg



··· 14,00€

Bao bread filled with pulled-pork



··· 5,00€

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Tapas are not served on saturdays and sundays

## SUGGESTIONS

Potato and melva (tuna) dressing 🍷🍷  
Tapa · 3,50€ | Plato · 7,50€

Anchovie from Santoña on rye bread  
and basil tartar sauce 🍷🍷🍷  
...2,00€ unit

## FROM THE VEGETABLE GARDEN

'Marazul' tomato with bonito chip-  
pings, yellow roasted peppers salmore-  
jo and Pedro Ximenez vinaigrette 🍷🍷🍷  
...8,50€

Bud lettuce salad with marinated  
jerky and cheese cloud 🍷  
...10,00€

Tandoori salad with breast and  
peanuts vinaigrette 🍷🍷🍷🍷  
...9,50€

Salmorejo (Red tomato thick soup)  
with diced cured ham 🍷🍷  
...Tapa · 3,50€ | Plato · 7,00€

## FROM THE HENHOUSE

Our classic potato omelette  
'molinerá' 🍷🍷  
...3,80€

Scrambled eggs with potatoes and  
iberico pork loin cooked at a low  
temperature, served with a sauce of  
roasted vegetable 🍷🍷🍷🍷  
...12,50€

## LOOKING AT THE SEA

### Fried

Chocos (Cuttlefish) 🍷  
Cartucho · 4,50€

Pavías (Battered hake) 🍷🍷  
Cartucho · 6,00€

### From the hook

Cod loin over whiskey sauce and  
tomato confit 🍷🍷🍷  
...15,00€

Turbot with langoustine sauce and  
crispy spinach 🍷🍷  
...15,00€

Almadraba red tuna over baby beans  
cooked with onions and peepers  
syrup 🍷🍷  
...15,00€

Sea bass sirloin over shrimp  
omelette and roasted carrots sauce  
🍷🍷🍷🍷  
...13,00€

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## FROM THE BEST PASTURE LANDS

Ibérico pork cheek with fried potatoes and chicharrones dust 🍷🍷🍷

Supertapa ·4,00€/Plato ·13,00€

### Charcoal grilled

Preso ibérica (pork shoulder cut)

Supertapa ·8,50€/Plato ·17,50€

### From milk-fed lamb

Milk-fed lamb chops

Plato (9 units) ·17,50€

A leg of Milk-fed lamb 🍷🍷🍷🍷🍷

···19,00€

½ leg of Milk-fed lamb (boned) 🍷🍷🍷🍷🍷

···12,00€

### From the cow

Galician beef large steak

(700gr. approx.)

···22,50€

Galician beef sirloin

(250gr. approx.)

···18,50€

Iberian old beef bottom sirloin

(450gr. aprox.)

···22,00€

### Roasted

Roasted piglet 🍷🍷🍷🍷🍷

···18,00€

Black angus rib 🍷🍷🍷🍷🍷

···18,00€

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## DESSERT

Sevillian 'borrachuelo' with  
nougat ice cream from Jijona 🍪🥚🥛🍷  
...5,50€

Chocolate coulant with passion  
fruit ice cream (cooking time 7-8  
minutes) 🍪🥚🥛🌿🍷  
...5,50€

Cheesecake with red berries coulis  
🍪🥚🥛  
...5,50€

Semi-cold nougat cream with  
chocolate sauce 🍪🥚🥛🍷  
...5,50€

## ALLERGENS

- 🍪 Gluten
- 🦀 Crustacean
- 🥚 Eggs
- 🌿 Soybean
- 🥛 Milk
- 🍷 Nut
- 🌿 Celery
- 🍷 Sulphite
- 🥜 Peanuts
- 🌿 Mustard
- 🥚 Sesame
- 🌿 Lupin bean
- 🦀 Mollusc
- 🐟 Fish

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🕒 It takes more than 15 minutes