

Menu  
English



MOLINO  
D E L A  
ROMERA

## FOR A GOOD STARTING

Jamón ibérico 100% bellota

Tapa (25gr.) ·4,50€|Ración (110gr.) ·22,00€

Caña de lomo 100% ibérica

"Los Romeros de Alanís"

Tapa (15gr.) ·4,50€|Ración (120gr.) ·22,00€

Salchichón or chorizo de bellota

"Los Romeros de Alanís" 🌿🍷

Tapa (35gr.) ·4,00€|Ración (120gr.) ·17,00€

Assorted ibéricos 🌿🍷

...18,00€

'Merina' sheep cured cheese

D.O.P Valle de los Pedroches 🍷

Tapa (72gr.) ·4,00€|Ración (280gr.) ·18,00€

Payoya goat cheese 🍷

Tapa (72gr.) ·4,00€|Ración (280gr.) ·18,00€

Croquettes of roasted veal with black  
garlic alioli 🍷🍴🍴🍴🍴

Tapa ·4,50€|Ración ·14,00€

Croquettes Croquettes of hake and shrimp

🍷🍴🍴🍴🍴

Tapa ·4,50€|Ración ·14,00€

Ensaladadilla · Shrimp scampi, wakame  
and roasted pepper sauce russian  
salad 🍷🍴🍴🍴🍴🍴

Tapa ·4,00€

½ Ración ·8,00€|Ración ·14,50€

Spreadable crispy balls of foie and  
cheese served with bread 🍷🍷🍴

...8,50€

Stuffed mushrooms gratin with  
goat cheese 🍷🍴🍴🍴

Supertapa ·5,50€|Ración ·13,50€

Salmon tartare with avocado and  
dill oil 🍴🍴🍴🍴🍴🍴🍴

...13,50€

Cuttlefish and prawn soupy rice 🍴🍴🍴

...15,50€

Artichoke flower with cured ham  
dices over avocado salmorejo 🍴🍴

...4,80€

Crispy bull tail ravioli with its  
juice sauce and creamy payoyo  
cheese 🍴🍴🍴🍷

...8,50€

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Bread service (per person) 🍴

...1,00€

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On Fridays, Saturdays, Sundays and holy-  
days, only raciones (platos) are served.

## SUGGESTIONS

Smoked sardine on puff pastry and corn mayonnaise 🍷🍷  
...3,50€ unit

Anchovie from Santoña on brioche bread and basil tartar sauce 🍷🍷🍷  
...3,10€ unit

Anchovy gilda 🍷🍷🍷🍷🍷  
...2,20€ unit

Gilda with cured meat and cheese 🍷🍷🍷🍷🍷  
...2,30€ unit

Seasonal olives and capers  
...3,90€

## FROM THE VEGETABLE GARDEN

Ribbed tomato, Cantabrian tuna trunk and yellow pepper salmorejo 🍷🍷🍷  
...9,50€

Octopus salad with smoked burrata and mustard marinade 🍷🍷🍷🍷🍷  
...14,00€

Salad of wood-roasted peppers, 'antiguo' tomatoes, and confit cod 🍷🍷🍷  
...15,00€

## FROM THE HENHOUSE

Our classic potato omelette 'molinerá' 🍷🍷  
...4,50€

Scrambled eggs with potatoes and iberico pork loin cooked at a low temperature, served with a sauce of roasted vegetable 🍷🍷🍷🍷  
...13,50€

## LOOKING AT THE SEA

### Fried

Chocos (Cuttlefish) 🍷🍷  
Cartucho · 6,50€/Ración · 13,50€

Pavías (Battered cod) 🍷🍷  
Cartucho · 6,50€/Ración · 13,50€

Marinated pink hake fried in olive oil 🍷🍷  
...12,00€

### From the hook

Almadraba red tuna tarantello (Petaquita Chico) over baby beans cooked with onions and peepers syrup 🍷🍷  
...17,00€

Cod loin on roteña sauce and artichokes 🍷🍷  
...17,00€

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holidays, only raciones (platos)  
are served.

## FROM THE BEST PASTURE LANDS

Ibérico pork cheek with fried potatoes and chicharrones dust 🍷🍷

Supertapa · 5,50€/Plato · 14,50€

Beef burger 'La Finca' with manchego cheese cream in a brioche bun 🍷🍷🍷🍷

...12,50€

Cachopo asturiano (Casa Bartuelo)

🍷🍷🍷

...19,00€

### Charcoal grilled

Presa ibérica 'bellota' (Acorn fed pork shoulder cut)

Supertapa · 10,00€/Plato · 19,00€

Milk-fed lamb chops

...21,00€

Iberian beef bottom sirloin Aged 40 days (450gr. aprox.)

...24,00€

Aged beef T-bone steak Aged 30 days ((1Kg. aprox.)

...45,00€

### Roasted

Roasted piglet (1/8)

...23,00€

A leg of Milk-fed lamb 🍷🍷🕒

...24,00€

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## DESSERT

Sevillian 'borrachuelo' with hazelnut ice cream 🌾🥚🥛🍫🌰  
...6,00€

Cheesecake with milk caramel 🌾🥚🥛  
...6,00€

Brioche torrija with vanilla bourbon 🌾🥛  
...6,00€

Chocolate and hazelnuts brownie with mascarpone ice cream 🌾🌰🥚🍫🥛🌿  
...6,00€

White chocolate tiramisu 🌾🥚🥛🍫  
...6,00€

## 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

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For sanitary reasons, outside food or beverages are not allowed in our restaurant. We appreciate your understanding and cooperation.