

# Café's

## Our very special Tasting Menu

**A warm welcome. For the perfect beginning:**

Our famous Cocido broth & 5 stars croquette

*(from every Monday's Cocido Madrileño)*

**Let's keep it up:**

Grilled scallops

*(with a little garlic & a twist of lime)*

Solomillo de tomate rosa with Santoña anchovies CATALINA

*(Our vegetarian "solomillo": best cuts from the pink tomato, with papaya, avocado, mango, basil, pinenuts and picual extra oil. For Xmas, with the best anchovies from Santoña, CATALINA!!)*

Artichokes with Ibérico Ham

*(Artichoke hearts, thinly sliced, deep fried and covered with jamón ibérico)*

Huevos rotos con cigalitas & trufa

free range eggs, fries, crawfish (cigalitas) and black truffle

*(2 steps: First, homemade french fries and garlic crawfish. Once you've eaten the crawfish, we plate fried free range eggs on the fries with all the juices and grate black truffle on top...Mix and enjoy!!)*

**And for dessert...give yourself a treat:**

Our homemade Brownie 😊

*(gooey...with mascarpone ice cream and hot chocolate)*

Coffee & chupito

Price per person 33€ (min.2 pax)

(drinks not included)