CAFÉ COMERCIAL

ORIGINAL & CASTIZO

RESTAURANT MENU



ON TERRACE 10% EXTRA

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FROM OUR "BARRA"

	Half	Full
Hand cut acorn-fed Iberian ham		**17,00€ - 29,50€**
Cheese assortment *Shropshire (England), Lithuanian (Lithuania), Mourbier (France), Manchego (Spain)*		**19,00€**
French oyster special No. 2 (per unit)		**5,50€**
Traditional Gilda: olive, anchovy, and pickled piparra pepper in a skewer (per unit)		**3,30€**
Deviled eggs with tuna and tomato sauce (2 units)		**7,50€**
Smoked and pickled sardine on Raf tomato slices		**19,50€**
Bread toast with grated tomato *Suggested with the Iberian ham*		**4,50€**
"Salmorejo" with Iberian ham and hard-boiled egg		**13,50€**
Grilled pork ear with spicy brava sauce and lemon		**15,50€**

TO BEGIN

	Half	Full
Iberian ham croquettes (per unit)		**3,00€**
Traditional Spanish Olivier salad "El Comercial"		**9,50€ - 14,50€**
Tigre stuffed mussels (per unit)		**4,50€**
Roasted eggplant with sobrasada, sheep's cheese, and honey		**16,00€**
Padrón peppers		**12,50€**
"Brava" style potatoes with special aioli		**13,50€**
Grilled veggies with free range egg and truffle		**16,00€**
Whole line-caught squid, fried Andalusian-style with roasted aioli		**21,00€**
Beef meatballs stewed in Pedro Ximénez sauce		**16,00€**

SALADS

	Half	Full
Iberian tomato salad with tuna belly in olive oil		**10,50€ - 16,50€**
Burrata di bufala with sun dried tomato pesto		**17,50€**
Caesar salad with free range chicken, kale, lettuce, and pecorino cheese		**15,50€**

RICES

(Made with D.O. Valencia Albufera rice)

Rice with squid and shrimp (2 people min)	**38,00€**
A banda style rice with duck (2 people min)	**36,50€**

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CLASSICS SINCE 1887

Madrid style tripe stew	**16,50€**
Calamari ink stew with rice	**23,50€**
Prawn cocktail	**18,00€**
Cottage Pie: British minced beef pie with parmentier (to share)	**26,00€**
Beef Tenderloin Rossini with foie gras micuit and Port wine sauce	**38,00€**
Beef Wellington with mushrooms and grilled sweet potatoes	**36,00€**

MEATS

Oxtail cannelloni in its own jus with béchamel and portobello mushrooms	**20,50€**
Whole or sliced dry aged beef sirloin with potatoes	**31,50€**
Beef steak tartare	**23,50€**
Dry aged beef burguer with brioche bun and cheddar cheese (200 gr)	**18,00€**
Braised free-range chicken with honey and thyme	**18,50€**
Sliced grilled striploin "Simmental origin" (500 gr)	**40,00€**

FISHES

Line caught hake in batter with garlic hollandaise sauce	**20,00€**
Cod confit with ratatouille	**21,00€**
Stewed squid with rice and vegetables	**20,50€**
Sliced tuna with avocado "Salmorejo" and gilda vinaigrette	**21,50€**

COMPANIONS

Lettuce and onion salad **|** Baked sweet potatoes **|** Truffled mashed potatoes **|** Fries **|** Rice

7,00€

DESSERTS

Warm chocolate cake with almond praliné ice-cream	**8,00€**
Cheesecake with wild berries	**8,00€**
Caramelized French toast on rice pudding	**8,00€**
Lemon or tangerine sorbet *With sparkling wine 1€ extra*	**7,50€**
Homemade ice-cream (2 scoops per serving): Bourbon vanilla, chocolate, coffee, meringue, violet, yogurt, raspberry, lemon sorbet, and tangerine sorbet *Extra scoop 3,25€*	**6,50€**
Classic baked flan pudding with cream	**7,00€**

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