

To snack and to share is the philosophy of the La Taberna de Lesseps appetizers.  
Tasty starters to awaken your appetite so you can fully enjoy our meat specialities.

## ORIGINAL & HOUSE SIGNATURE ...

✓ Don't Miss our local favorite dishes

### ✓ ARTISAN CROQUETTES:

IBERIAN HAM, COD FISH AND ROASTED LAMB WITH PARMESAN ... 1.95.-/unit

### FOIE SNACK:

FRESH GRILLED FOIE ESCALOPE WITH CARAMELIZED ONION AND CRANBERRY BREAD

Foie a la plancha, cebolla dulce y pan de arándanos ... 6.50.-/unit

### CHARGRILLED CHISTORRA SAUSAGE BROCHETTE

Pincho de Chistorra a la brasa ... 1.95.-/u

### ✓ FRIED ARTICHOKE CHIPS

Chips de alcachofas fritas ... 11.50.-/ 6.75.- (1/2 portion)

### ✓ OUR SHAVED GOOSE FOIE

Nuestro foie de oca receta original ... 15.00.-/ 8.50.- (1/2 PORTION)

### ✓ HAND-CARVED ACORN-FED IBERIAN HAM

Jamón ibérico a corte de cuchillo ... 19.00.-/ 10.00.- (1/2 PORTION.)

### 6 CANTABRIAN ANCHOVIES WITH ROASTED RED PEPPER

Anchoas del Cantábrico con pimienta asado ... 11.00.-

### ✓ GALICIAN-STYLE OCTOPUS

Pulpo a la gallega ... 15.00.-

### ✓ ROASTED BABY POTATOES WITH SPICY SAUCE

Patatas baby asadas con salsa picante ... 7.50-/ 4.25.- (1/2 portion)

### PADRON SMALL GREEN PEPPERS

Pimientos de Padrón ... 7.00.-/ 4.00.- (1/2 portion)

### BURGOS RICE BLACK PUDDING

Morcilla de arroz de Burgos ... 7.50.- / 4.25.- (1/2 portion)

### ✓ CHARGRILLED SNAILS (Cooking time: 15 minutes)

Caracoles a la brasa ... 15.00.-

### ✓ SPECIAL COLD MEAT BOARD:

IBERIAN HAM, IBERIAN CURED PORK LOINS AND CURED SAUSAGE

Surtido Especial de Ibéricos ... 22.00.-/ 12.00.- (1/2 dish.)

### CHEESE PLATTER

4 ARTISAN LOCAL GOAT AND SHEEP CHEESES

Surtido de Quesos ... 14.00.-/ 8.50.- (1/2 dish.)

## ... VEGETABLES & SALADS

### ✓ ESCALIBADA

OUR HOME-BAKED PEPPERS, AUBERGINE AND ONION WITH WARM CHEESE ... 9.50.-

### FRESHLY GRILLED VEGETABLES WITH ROMESCO SAUCE

Parrillada de verduras hecha al momento ... 10.00.-

### ✓ XATO

SALAD WITH SHREDDED SALT COD, TUNA, ANCHOVIES AND ROMESCO DRESSING ... 13.00.-

### TOMATO SALAD WITH TUNNA BELLY AND ONION

Ensalada de tomate, ventresca de atún y cebolla ... 12.00.-

### CODFISH CARPACCIO ... 11.00.-

### ✓ GREEN SALAD WITH DRIED FRUITS, SEEDS AND GOAT CHEESE

Mezclum de hojas, frutos secos, semillas y queso de cabra ... 10.50.-

### MIXED SALAD WITH TUNNA AND WHITE ASPARAGUS

Ensalada variada con atún y espárragos ... 8.50.-

✓ PORTION OF TOMATO-RUBBED FLATBREAD ... .. 1,90.-

# MAIN COURSES: STRAIGHT FROM THE BARBECUE

## **THE BEST CHARGRILLED MEAT**

*We select different cuts and breeds of cattle, so you can savour the taste of each piece when it comes straight from the charcoal barbecue to the table*

### RIB-EYE CUTS / ENTRECÔTE

SERVED WITH FRENCH FRIES

- ✓ **GIRONA BEEF RIB-EYE STEAK** (300 G) ... 18.00.-
- IRISH ANGUS BEEF RIB-EYE STEAK** (350 G) ... 20.00.-

### A CHOICE OF 1/2 KILO RIB-EYE STEAK TO SHARE:

BONELESS, THINLY-SLICED AND SERVED WITH RED PEPPERS, FRENCH FRIES AND PADRÓN PEPPERS

- ✓ **GALICIAN BLONDE BEEF** (TERNERA RUBIA GALLEGA) ... 28.00.-  
SOFT TEXTURE, TENDERNESS AND JUICINESS
- NEBRASKA BLACK ANGUS BEEF** ... 36.00.-  
CREAMY TEXTURE, EASY TO EAT
- NORTHERN OX (BUEY CEBÓN)**... 28.00.-  
MEDIUM INTENSITY AND BUTTERY TEXTURE
- ✓ **TXOGITXU BASQUE COUNTRY DRY-AGED COW** ... 33.00.-  
RED MEAT, HIGH FAT INFILTRATION, TYPICAL MARBLING, FOR MEAT LOVERS

### SUCKLING LAMB FROM ARANDA DE DUERO (BURGOS)

*PGI Castilla y León suckling lamb is a lamb under 35 days old, fed exclusively on mother's milk until reaching a carcass weight between 4 and 7,5 kg.*

**CHARGRILLED RIBS** COSTILLAS A LA BRASA ... 18.00.-

\* **ROASTED SHOULDER** ESPALDITA ASADA ... 22.00.-

✓ \* **ROASTED LECHAZO: HINDQUARTER** ... 40.00.- (PIECE TO SHARE)

### TERNASCO LAMB FROM ARAGÓN

*Aragon Ternasco lamb is 90 day-old lamb, fed on mother's milk and natural cereals until reaching a carcass weight ranging between 8 and 12,5 kg.*

✓ **CHARGRILLED LAMB (RIBS AND BONELESS RIBS)**

COSTILLAS Y MICHANAS A LA BRASA ... 19.00.-

\* **ROASTED SHOULDER** PALETILLA ASADA... 30.00.- (A PIECE TO SHARE)

### MORE MEAT DISHES

**BEEF TENDERLOIN STEAK** WITH FOIE AND PEDRO XIMENEZ SWEET WINE REDUCTION

*Solomillo de ternera con foie y reducción de Pedro Ximenez ... 25.00.-*

✓ **BUTIFARRA: CATALAN PORK SAUSAGE ORIGINALLY** STUFFED WITH SWEET ONION AND PINE NUTS, SERVED WITH SAUTÉED BEANS ... 12.00.-

**BEEF BURGUER** WITH GOAT CHESSE AND SWEET ONION, SERVED WITH FRENCH FRIES AND SALAD ... 14.00.-

**PIG'S TROTTERS** *Pies de cerdo a la brasa* ... 10.00.-

**FREE-RANGE CHICKEN THIGH** *Muslo de pollo a la brasa* ... 10.00.-

### JUST BEEF TENDERLOIN, RAW

✓ **STEAK TARTARE** SERVED WITH FRENCH FRIES WITH HONEY MUSTARD SAUCE ... 19.00.-

**BEEF CARPACCIO** WITH PARMESAN AND MUSTARD VINAIGRETTE ... 12.00.-

Respecting the cooking time is key to enjoying the most of each piece of meat:

\* ROASTED: 25 MIN

CHARGRILLED: 5-10 MIN

ALL PRICES VAT INCLUDED