



Restaurante La Pilastra Del Torero

Starters and Salads	Price
1. Gazpacho (Andalusian cold tomato soup) (v)	5 €
2. Home-made soup of the day	5 €
3. Scrambled eggs with wild mushrooms	9 €
4. Home-made croquettes (meat or vegetable (v))	8 €
5. Tender broad beans with ham	10 €
6. Melon with Serrano ham	8 €
7. Beef carpaccio	12 €
8. Salad – goats cheese, toasted walnuts, honey (v)	10,5 €
9. Salad – Smoked salmon with rocket, lemon vinaigrette	8,5 €
10. Salad – Chicken and avocado, balsamic vinaigrette	9 €
11. Mixed garden salad	7 €
Fish	
12. Whole sea bass from the griddle	13 €
13. Calamari rings with homemade alioli	9 €
14. Supreme of Salmon	12 €
15. Seared fillet of tuna on the barbecue	13 €
Meat (from the barbecue)	
16. Sirloin of veal (300 g)	14 €
17. Fillet of beef (200 g)	19 €
18. Lamb chops	14 €
19. Home-made Beef burger (180 g)	10 €
20. Chicken breast	8 €
<i>Sauces (peppercorn, blue cheese, mushroom)</i>	<i>1,5 €</i>

VAT charged extra 10%



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Specialties of La Pilastra

	Price
21. Paella – seafood and meat (min 2 people)	25 €
22. Paella – vegetarian (min 2 people) (v)	22 €
23. Ox-tail	14 €
24. Roast leg of milk-fed lamb	18,5 €
25. Selection of mixed Tapas	13 €
26. Platter of Iberico charcuterie (Cured lomo (fillet), salchichón, chorizo)	14 €
27. Cured acorn-fed Iberico ham	16 €

Pizzas and Pastas

28. Pizza – Ham and mushroom (Provolone, ham, mushrooms)	9 €
29. Pizza – Four cheese (v) (Emmental, mozzarella, parmesan, gorgonzola)	8 €
30. Pizza – Salami and Pepperoni (Mozarella, pepperoni, salami, red pepper)	9 €
31. Lasagne bolognese	9 €
32. Spaghetti bolognese	9 €

Desserts

33. Home-made flan (crème caramel)	4,5 €
34. Cheesecake	5 €
35. Chocolate brownie with ice-cream	6,5 €
36. Ice-cream (various)	5 €
37. Tiramisu	5 €
38. Seasonal fruits	5 €

Extras

39. Bread with butter	1,5 €
40. Olives	1,5 €

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