



GILDAS AND SKEWERSN	2,95€	Allergens
Classic gilda 2 units.		5,14
Local wild boar´s head gilda 2 units ‘Casa Melsa’ de Graus		14
Octopus and pimentón de la Vera gilda		3,14
Olives ‘chupadedos’		14
COLD TAPAS - PINCHOS	2,95€	
Russian salad		2,4,5,13,14
Crab stick whit prawn and mayonnaise		2,3,4,5,13,14
WARM TAPAS - PINCHOS	2,95€	
Spanish omelette with tomato bread		2,4
Fried quail egg and ham		2,4
‘Morcilla’ with caramelized onion		2,4
Local grilled sausage with ‘padron’ pepper		2,7
Tenderloin, honey aioli and caramelized onion		2,4,14
Roman-style hake		2,4
Cuttlefish with gratin aioli		2,4
‘Piquillo’ pepper skewer stuffed with cod brandade		2,4,5,7
Complete mini burger with local bio meat from Ainsa		2,4,7,9,12,13,14
Roasted chicken cannelloni gratin with bechamel sauce and oloroso juice		1,2,4,7,13,14
PORTIONS		
Ham or Cod croquettes, 5 units	7,00	2,4,5,7
Home frites	3,50	
Spinach, raisin and pine nut croquettes 5 units	7,00	2,4,7,10
Prawn fondue with romesco bread in green curry 5 units	7,00	2,3,4,10,13,14
Chipotle ‘patatas bravas’	7,00	4,13,14
Squid ration	12,00	2,4,8,13,14
LOCAL GRILLED MEAT		
Grilled sausage from ‘casa Melsa’ with Home frites ½ kg	18,00	2,7
½ kg Country lamb with home fries	20,00	-
1 kg Country lamb with home fries	40,00	-
BURGERS AND SANDWICHES		
Complete burger with homemade fries and organic Gazol eggs	13,50	2,4,7,9,12,13,14
Maximiliano Jabugo iberico 3º-X Ham sandwich with tomato ‘crystal’ bread	14,00	2
Sandwich with pork steak, cheese and peppers, ‘crystal’ bread	8,50	2,7
Grilled sausage sandwich, fried egg and ‘crystal’ bread	9,00	2,4,7
‘Crystal’ bread sandwich of our squid and chipotle mayonnaise	12,00	2,4,8

1. Celery / 2. Cereals, gluten / 3. Crustaceans / 4. Egg / 5. Fish / 6. Lupins / 7. Dairy / 8. Mollusks
9. Mustard / 10. Nuts / 11. Peanuts / 12. Sesame / 13. Soy / 14. Sulphites



STARTERS

		€
Consommé	4	4,50
Radiquero's goat cheese warm salad, pink tomato, basil and black olives	7-2	12,00
Roasted chicken cannelloni gratin - béchamel - oloroso juice	2-4-7-14	12,00
Broken eggs with fried potatoes, and 'Aragonese sweets'	2-4	16,00
'Migas' de pastor and its sacraments: grapes, fried egg, 'chistorra' sausage, green pepper, sardines in oil and bacon Porc Noir Bigorre	2-4	12,00

MAIN DISH

Pyrenean trout with green pepper	7-5	12,00
Grilled cuttlefish, garlic, parsley and French fries	4-5	16,00
Octopus, Galician garlic sauce and roasted potato (300 gr)	4-5	24,00
Half octopus, Galician garlic sauce and roasted potato (150 gr)	4-5	15,00
Country lamb shank with baked potato	-	18,00
Pan-fried snails, local herbs, chilli and aioli	2	14,00
Wild boar ragout in red wine with forest mushrooms and pure Robuchon	7-14	18,00

HOME MADE DESSERTS

Our Japanese cake with Pyrenean cheese, white chocolate and raspberry ice cream	2-4-7	7,50
Liquid hot chocolate fritters with vanilla ice cream and hot chocolate	2-4-7	7,50
Caramelized French toast with vanilla ice cream and passion cream	2-4-7	7,50
Sweet milk with Fonz's yogurt, nuts and cotton candy (Home special)	7	6,00
Lemon sorbet	2	5,00
Chocolate with churros - (can be ordered separately)	2-7	5,50

KIDS MENU

Ham croquettes	2-4-7	12,00
Local eco beef burger or loin with home fries		

RED WINE

	APPELLATION OF ORIGIN	CUP €	BOTTLE €
Viñas del Vero	Somontano	2,25	12,00
Viñas del Vero crianza		3,25	17,50
Miranda de Secastilla		3,50	19,00
Gran Vos		4,50	25,00
Beronia	Rioja	3,25	17,50
Viña Pomal		3,25	17,50
Legaris	Ribera del Duero	3,25	17,50

ROSE

Viñas del Vero	Somontano	2,25	12,00
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WHITE

Viñas del Vero	Somontano	2,25	12,00
Viñas del Vero Chardonnay		3,25	16,50
Viñas del vero		4,00	22,00
Gewürztraminer			
Beronia Verdejo	Rueda	3,25	17,50

CAVA

Anna de Codorniu		4,00	22,00
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