

CUENLLAS

# Media Ración

De toda la vida

# TAPAS

<b>Ensaladilla rusa</b> .....	14
potato, carrot, egg, asparagus and mayonnaise salad	
<b>Croquetas</b> .....	14,5
with ham and boletus (8 pieces)	
<b>Scallop salad with green beans</b> .....	23
<b>Braised vegetables</b> .....	19
<b>Tuna and swordfish tiradito</b> .....	19
with nikkei sauce	
<b>Battered Cod</b> .....	14
<b>Cod à Bras</b> .....	19
<b>Savory tart with roasted vegetables</b> ...	14

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# SANDWICHES

<b>Calamari sandwich</b> .....	14
with lime mayonnaise	
<b>Sirloin sandwich</b> .....	16
in mollete bread with french fries	
<b>Prawn, avocado and aioli toast</b> .....	12
<b>Fresh foie-gras toast with Pedro Ximénez</b> .....	12

# FROM CUENLLAS COUNTER

<b>Russian osetra caviar</b> .....	100 / 190
with blinis and sour cream (50 / 100 grs)	
<b>Anchovies</b> .....	32,5
Don Bocarte (8 pieces)	
<b>White tuna belly</b> .....	13,5
Frinsa	
<b>Pickled mussels</b> .....	12
Ramón Franco	
<b>Iberian acorn-fed ham</b> .....	16 / 29
Cinco Jotas	
<b>Beef cured meat</b> .....	15 / 20
<b>Cheese platter</b> .....	12 / 24
<b>Foie-gras micuit</b> .....	19
with Pedro Ximénez reduction and toasted brioche	
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Bread basket .....	2,5
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Prices expressed in Euros · VAT included

All our raw fish has been treated  
according to the existing legislation.

# FROM THE RESTAURANT TO THE BAR

**Tomato, avocado & potato salad** ..... 14  
(with Frinsa white tuna belly + 13,5€)

**Vegetable stew** ..... 21  
with Iberian ham

**Risotto** ..... 14 / 24  
with black truffle and boletus

**Cuenllas tripe stew (since 1987)** ... 15 / 22  
(with fried egg and fries + 9€)

**Fried eggs** ..... 16  
with French fries, Spanish black sausage and sobrasada

**Burger** ..... 16  
with comté cheese, guacamole, watercress and jalapeño mayonnaise

**Sirloin steak tartar** ..... 28

**Oven baked hake** ..... 33  
with spinach, spider crab and tomato

**Stuffed baby squid in its ink** ..... 22  
with creamy rice

**Pickled sardines with orange peel** ..... 14

## Media Ración

Media Ración is a refuge of that gratifying thing we call “memory’s flavour”.

Illustrated bistrot or traditional brasserie? From our kitchen come comforting and pleasuring recipes, real and seasonal ingredients that are exquisitely treated by our head chef, Antonio del Álamo.

The timeless cuisine of Cuenllas brought up to time.

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## DESSERTS

**Warm apple tart** ..... 10  
with violet ice cream  
(preparation time 12 min)

**Cream millefeuille** ..... 8

**Chocolate and bread** ..... 9

**Warm brioche torrija** ..... 8

**Lemon pie** ..... 8

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Information about allergens available upon request.

# *Cuenllas*

Cuenllas is a grocery store and a small bistrot located on Calle Ferraz since 1939.  
Since the beginning, we have worked to offer the best products  
and an outstanding customer care.

Media Ración is our contemporary version.