

MENÚS | MENUS

01 MENÚ DEL DÍA | MENU OF THE DAY 19,50€

Lunes | Martes | Miércoles | Jueves | Viernes
Monday | Tuesday | Wednesday | Thursday | Friday

Postre, agua, pan y vino incluidos
Dessert, water and wine included

02 FIN DE SEMANA | WEEKEND 25€

Déjate sorprender los fines de semana por nuestro menú de temporada
Let yourself be surprised the weekends by our season menu

Postre, agua, pan y vino incluidos
Dessert, water and wine included

03 TERNASCO DE ARAGÓN 29,00€

Borraja de la huerta con delicias de cordero
Borage from the vegetable garden with lamb delicacies
Migas en sartén rusiente, estilo tradicional del Pirineo Aragonés

Crumbs of bread in a hot frying pan, traditional style
Costillar asado con patatas a lo pobre
Grilled young lamb's T-bone with potatoes

Sorbete de melocotón con vino
Peach sorbet with wine

Agua, pan y vino incluidos
Dessert, water and wine included

TAPAS 5€

01 Canelón de butifarra fresca, salsa de boletus y queso curado | Cannellone of fresh butifarra, boletus sauce and hard cheese

02 Crepe de cerdo guisado estilo cantonés | Cantonese pork crepe

03 Arroz cremoso de azafrán, chipirón y pulpo | Creamy rice with saffron, squid and octopus

04 Huevo poché con encebollado de setas, jamón y consomé al Jerez | Poached eggs with onions, mushrooms, ham and Jerez consomme

05 Saquitos de Won ton rellenos de queso brie con frutos rojos | Small Won ton sacks filled with brie cheese and red fruits

06 Langostinos en tempura de alga nori y mahonesa de wasabi | Prawns in tempura of nori algae with wasabi mayonnaise

07 Arepa vegetal | Vegetal arepa

08 Mousse de foie-grass con queso caramelizado y compota de manzana | Foie-grass mousse with caramel coated cheese and apple compote

09 Hojaldre de jamón ibérico, camembert y pimientos asados | Puff pastry with Iberian ham, camembert and roasted peppers

10 Bocadito empedrado de rape con mojo verde y tomate concassé | Monkfish snack with green mojo sauce and tomato concassé

11 Croquetón de yuca y queso | Yucca and cheese big croquette

12 Brocheta de panceta rustida con langostino y mahonesa de mostaza | Brochette of toasted bacon with prawn and mustard mayonnaise

BOCADILLOS | SANDWICHES

01 Ternera asada | Grilled beef 6,50€

02 Jamón ibérico | Iberian ham 6,50€

03 Superburger 8,50€

04 Sándwich de salmón | Salmon sandwich 5,00€

05 Sándwich clásico | Classic sandwich 5,00€

05 Sándwich El Real 5,00€

ENTRANTES | STARTERS

- 01 **Verduras a la parrilla, longaniza trufada y salsa romesco** | Grilled vegetables, truffle-filled sausage and romesco sauce 14,90€
- 02 **Borrajitas de la huerta con cocochas y almejas** | Borage from the vegetable garden with fish cheeks and clams 15,50€
- 03 **Sartén de migas al estilo del Pirineo** | Crumbs of bread in a hot frying pan, traditional style 12,00€
- 04 **Tabla de jamón, quesos y pan con tomate** | Ham, different cheeses and bread with tomato board 16,50€
- 05 **Lasaña vegana de espinacas y soja texturizada** | Vegan lasagne with spinach and textured soya 12,50€
- 06 **Ensalada de carpaccio de boletus, queso parmesano y vinagreta de yuzu** | Boletus carpaccio salad with Parmesan cheese and yuzu vinaigrette 13,70€
- 07 **Risotto de setas silvestres con flor de calabaza, foie-grass y queso parmesano** | Risotto with wild mushrooms, pumpkin flowers, foie-grass and Parmesan cheese 14,50€
- 08 **Ensalada de salmón ahumado con rúcula en salsa de mostaza antigua** | Smoked salmon and rocket salad with old mustard sauce 7,50€
- 09 **Ensalada queso de cabra rustido con frutos secos en vinagreta de miel** | Toasted goat cheese with dried fruit and nuts and honey vinaigrette 6,80€

PRINCIPALES | MAIN DISHES

- 01 **Costillitas de ternasco a la parrilla acompañadas con patatas** | Young lamb's ribs grilled with potatoes 16,50€
- 02 **Asado de paletilla de ternasco con patatas a lo pobre** | Young lamb's shoulder blade with potatoes 21,30€
- 03 **Carré de ternasco con milhojas de patata** | Young lamb's ribs with potato puff pastry 19,50€
- 04 **Solomillo de buey a la parrilla en salsa de pimienta verde** | Grilled ox sirloin with green pepper sauce 24,00€
- 05 **Chuletón de buey a la piedra** | T-bone steak cooked on the stone 42€/kg
- 06 **Pluma de ibérico a la parrilla con ajóleo y tomatitos asados** | Grilled Iberian pork with garlic and oil sauce and grilled tomatoes 16,10€
- 07 **Bacalao con pil pil de piquillos** | Cod stir with pepper sauce 18,50€
- 08 **Rodaballo con verduritas a la parrilla** | Turbot with grilled vegetables 21,00€

POSTRES | DESSERTS

- 01 **Tarta de queso** | Homemade cheesecake 5,40€
- 02 **Chocolaterapia** | Chocolateraphy 5,40€
- 03 **Torrija con helado** | French toast with ice cream 5,40€
- 04 **Copa especial de helado *El Real*** | Special ice cream bowl *El Real* 5,40€
- 05 **Flan de huevo** | Homemade crème caramel 4,50€