



BEER



FOOD

TAPAS

5€

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| 01 Canelón de butifarra fresca, salsa de boletus y queso curado Cannellone of fresh butifarra, boletus sauce and hard cheese | 06 Mousse de foie-grass con queso caramelizado y compota de manzana Foie-grass mousse with caramel coated cheese and apple compote |
| 02 Crepe de cerdo guisado estilo cantonés Cantonese pork crepe | 07 Hojaldre de jamón ibérico, camembert y pimientos asados Puff pastry with Iberian ham, camembert and roasted peppers |
| 03 Huevo poché con encebollado de setas, jamón y consomé al Jerez Poached eggs with onions, mushrooms, ham and Jerez consommé | 08 Croquetón de yuca y queso Yucca and cheese big croquette |
| 04 Saquitos de Won ton rellenos de queso brie con frutos rojos Small Won ton sacks filled with brie cheese and red fruits | 09 Brocheta de panceta rustida con langostino y mahonesa de mostaza Brochette of toasted bacon with prawn and mustard mayonnaise |
| 05 Langostinos en tempura de alga nori y mahonesa de wasabi Prawns in tempura of nori algae with wasabi mayonnaise | 10 Pad thai con verduritas, frutos secos con salsa tailandesa Pad Thai with vegetables, dry fruits and thai sauce |

BOCADILLOS | SANDWICHES

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| 01 Jamón ibérico Iberian ham | 6,50€ | 03 Sándwich de salmón Salmon sandwich | 5,00€ |
| 02 Hamburguesa Bazkaleku con bacon, queso y patas fritas Bazkaleku hamburger with bacon, cheese and chips | 10,50€ | 04 Sándwich El Real El Real sandwich | 5,00€ |

ENTRANTES | STARTERS

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| 01 Verduritas a la parrilla, longaniza trufada y salsa romesco Grilled vegetables, truffle-filled sausage and romesco sauce | 14,90€ |
| 02 Borrajas 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 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€ |
| 06 Spaghetti alla puttanesca Spaghetti with puttanesca sauce | 12,00€ |
| 07 Ensalada de salmón ahumado con rúcula en salsa de mostaza antigua Smoked salmon and rocket salad with old mustard sauce | 7,50€ |
| 08 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

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| 01 Codillo asado con chucrut y crema de patata trufada Roasted knuckle with sauerkraut and truffled potato cream | 12,00€ | 05 Chuletón de buey a la piedra T-bone steak cooked on the stone | 42€/kg |
| 02 Asado de paletilla de ternasco con patatas a lo pobre Young lamb's shoulder blade with potatoes | 21,30€ | 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€ |
| 03 Carré de ternasco con millojas de patata Young lamb's ribs with potato puff pastry | 19,50€ | 07 Bacalao con pil pil de piquillos Cod stir with pepper sauce | 18,50€ |
| 04 Solomillo de buey a la parrilla en salsa de pimienta verde Grilled ox sirloin with green pepper sauce | 24,00€ | 08 Rodaballo con verduritas a la parrilla Turbot with grilled vegetables | 21,00€ |

POSTRES | DESSERTS

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| 01 Tarta de queso Homemade cheesecake | 5,40€ | 04 Copa especial de helado El Real Special ice cream bowl El Real | 5,40€ |
| 02 Chocolaterapia Chocolateraphy | 5,40€ | 05 Flan de huevo Homemade crème caramel | 4,50€ |
| 03 Torrija con helado French toast with ice cream | 5,40€ | 06 Sorbete de mojito | 5,00€ |

MENÚS | MENUS

- 01 MENÚ DE TEMPORADA | MENU OF THE DAY

- 03 DEGUSTACIÓN | TASTING 35,00€

Ensalada tibia de aguacate y frutos secos
Avocado and dry fruits salad
Canelón de butifarra fresca, salsa de boletus y queso curado
Cannellone of fresh butifarra, boletus sauce and hard cheese
Ceviche de atún rojo con jugo de cítricos
Bluefin tuna ceviche with citric juice
Carré de ternasco de Aragón con patatas a lo pobre
Aragon style lamb rib with potatoes

Tarta "Royal" de queso y arándanos
"Royal" cake with cheese and blueberries

Vinos de nuestras DD.OO. y agua Solán de Cabras
Wines from our DD.OO. and Solán de Cabras water



CHICAGO



TOKIO



SAN MIGUEL



HALLERTAU



AMSTERDAM



PRAGA