

RESTAURANT MENU

STARTERS TO SHARE

Grilled seasonal greens with Graus longaniza sausage and roasted tomato	17,90 €
Home-grown borage with rice and Pyrenean sturgeon	18,90 €
Real-style pan-friend breadcrumbs with a fried egg and grapes	15,00 €
Tempered free-range chicken carpaccio and foie gras	19,50 €
Dark-beer toffee risotto with Iberian-pig cheeks	16,50 €
Salmon salad marinated in Remolinos salt	18,00 €
Panko-coated crispy cheese salad with dried-fruit vinaigrette	16,90 €

MEAT AND FISH

Roast shoulder of lamb on a bed of potatoes with mixed herbs	23,90 €
Grilled sirloin with Pedro Ximénez sauce	25,90 €
Pork knuckle roasted in beer	16,00 €
Lamb chops in Villeroy sauce	22,00 €
Cod in Jiloca saffron sauce	22,00 €
Grilled turbot with orio (olive oil, vinegar, and garlic) of green asparagus	22,90 €

DESSERTS

Pilar-style crispbread on Bourbon mousse	6,00 €
Caramelised torrija in muscovado sugar	6,00 €
Real Lemon pie	6,00 €
Benabarre three-chocolate mousse	6,00 €
Home-made cheesecake with re fruits and ice cream	6,00 €

GOURMET TAPAS

8,00 €

TO SHARE BETWEEN MEALS

Smoked-eel salad
Fuentes onions stuffed with home-made mi cuit foie gras
Butifarra-sausage cannelloni, mushroom sauce, and Patamulo cheese shavings
Prawns in kataifi pasta and Real mayonnaise
Yucca and Parmesan croquettes
Gyozas with borage and Aragonese cream cheese
Skewer of pancetta rustida with prawns and a mild mustard sauce
Roasted poached egg on mushrooms with crispy ham

SANDWICHES

Ibérico ham with bread and tomato	8,00 €
Superburger (Angus beefburger, bacon, cheese, lettuce, and tomato)	9,00 €
Salmon sandwich (salmon, salad, and tartare sauce)	6,00 €
El Real sandwich (chicken, bacon, cheese, salad, and mayonnaise)	6,50 €

DISHES

Home-made patatas bravas	5,50 €
Ham with bread and tomato	10,00 €
Calamari	11,00 €
Sausage board with 3 artisanal varieties, served with chips	13,50 €

SPECIAL BEERS

Hallertau	2,90 €
Chicago	2,90 €
Amsterdam	2,90 €
Tokio	2,90 €
Praga	2,90 €

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