








# SNACK BAR



**PORK CRACKLING.....16,00€**  
Served with tortillas. 

**LAS BRAVAS DEL REY .....12,50€**  
Rustic fries with hot souse and ali-oli.  


**ROASTED PUMKING HUMMUS.....14,50€**  
With pita bread and carrot sticks.   **VEGAN**

**RIED EGGPLANT STICKS..... 15,50€**  
**CONFITURADE TOMATE & CITRICS**  
Served with a citric tomato jam.  




**CHICKEN STRIPS.....1 6,00€**  
**WITH SWEET CHILI SOUCE**  
Chicken breast strips marinated in curry and coconut milk and breaded with corn flakes. Served with sweet chili sauce  


**ROASTED AVOCADOS FILLED.....15,00€**  
**WITH CHIPOTLE CHICKEN, RICE AND BEANS**  


# STARTERS

**PAN TUMACA.....9,00€**  
Chapata rustic sliced bread with fresh tomatoes and black olives spread 



**JAMÓN IBÉRICO.....15,50€**  
100gr ibérico ham served with de carasatu bread 

**HOMENAJE A LOS QUESOS DE ESPAÑA.....26,50€**  
Manchego, Gamoneu, Torta de la Serena, Payoyo and Majorero cheese. Served with homemade orange-carrot marmalade, quince jelly and apple sider jam   


**ROASTED LEEK.....15,50€**  
with Italian carbonara sauce, pecorino cheese and guanciale 

**FRIED ARTICHOKE HEARTS.....18,00€**  
**WITH IBERICO HAM OR CECINA**  
Served with crunchy fried corn and mandarin orange honey 


**SPINACH AND BLACK QUINOA.....16,00€**  
**SALAD WITH YUZU VINAIGRETTE**  
Spinach sprouts served with black quinoa, cherry tomatoes confit, kiwi, caramelized walnuts , roasted duck loins and a yuzu lemon vinaigrette

**IBERICO HAM CROQUETTES.....17,00€**  


**CREAMY CUTTLEFISH CROQUETTE.....17,00€**  
**WITH SEA URCHIN AIOLI**  


**POTATO AND OCTOPUS SALAD.....17,00€**  
Creamy potato salad made with octopus and capers. Served with Italian carasatu bread. 


**ITALIAN BURRATA OVER TOMATO TARTAR..... 15,00€**  
Served with a balsamic vinaigrette and hazelnut pesto  


**PINK TOMATO SALAD.....17,00€**  
A ½ kg Pink tomato carved and stuffed with chopped fruits and veggies: avocado, mango, papaya, purple onion, cucumber, tomato and a pistachio vinaigrette.\*Vegan Option: Without vinaigrette, since it contains honey.  **VEGAN**


# MAIN DISHES


**AGED SIRLOIN BEEF TATAKI.....27,50€**  
**WITH ASIAN VINAIGRETTE** 

**FRIED CALAMARI SANDWICH.....16,00€**  
**WITH KIMCHEE MAYONNAISE** 

**CHICKEN, MUSHROOM AND.....21,00€**  
**SPINACH RISOTTO** 

**“FAKED” RABO DE TORO RAVIOLI.....19,00€**  
Bull meat ravioli shaped, wrapped with ibérico bacon and served in a pumpkin sauce.  


**PORTOBELLO SORRENTINOS,BACON.....16,00€**  
**AND IDIAZABAL WITH PESTO ROSSO**  
Fresh pasta sorrentinos stuffed with portobello mushrooms, bacon and Idiazabal cheese served with pesto rosso and sautéed portobellos  

**RED TUNA TARTAR WITH PICKLED MANGO.....21,50€**  
**AND WASABI MAYONNAISE**  
150gr of macerated red tuna with sésam and soy oil, served with pickled mango and wasabi mayonnaise 



**PRESA IBÉRICA (PORK SIRLOIN).....24,00€**  
**SAUTÉED RICE**  

**CECINA AND MANCHEGO CACHOPO.....24,00€**  
350g of cachopo with cecina and Manchego cheese, served with sautéed linguine with green asparagus and cherries  

**WAGYU BEEF BURGER DEL REY.....23,00€**  
200g of wagyu beef with green lollo lettuce, natural tomato,crispy onion rings, crispy bacon and melted cheddar cheese. All mounted on a special potato flour brioche bread and accompanied by our special Wagypink sauce. Served with Café del Rey style home fries with paprika and maldon salt  



**JACK DANIELS BBQ SAUCE..... 65,00€**  
**BRAISED BEEF RIB (FOR 2-3 PEOPLE)**  
2kg of low temperature cooked beef rib, served with grilled rice and beans2kg of low temperature cooked beef rib, served with grilled rice and beans  



# DESSERTS



**TORRIJA DEL REY.....7,50€**  
The Spanish version of a French toast but a lot more yummy! Served with salted caramel ice cream  



**LIME, MINT AND GINGER ICE CREAM.....8,00€**  
**SORBET**  



# OUR CAKES



**CAKE OF THE DAY.....7,50€**  



**4 FORMAGGIO CHEESECAKE.....7,50€**  



**CHOCOLATE EXPLOXION.....7,50€**  

**RED VELVET.....7,50€**  

**CARROT CAKE.....7,50€**  

**TIRAMOCHINO.....7,50€**  

**I LOVE LOTUS.....7,50€**  

**TU, YO Y MI OREO.....7,50€**  

**ASSORTMENT OF CAKES OWN BAKERY**  
3 PORTIONS 22.50€    
5 PORTIONS 36€



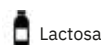
# CAFÉ DEL REY

Wine Bar & Restaurant

Menu available from Thursday to Sunday for dinner service.



Gluten



Lactosa



Vegetariano



Vegan