

ENTRANTES | STARTERS



Albóndigas con salsa de tomate
acompañadas de patatas

Meatballs with tomato sauce and potatoes
Boulettes de viande en sauce tomate accompagnée de
pommes de terre
토마토 소스를 곁들인 미트볼과 감자

15,00€



ENTRANTES | STARTERS



Anchoas del cantábrico
Acompañado de pan

Anchovies from the cantabrian sea, accompanied by bread
Anchovies de la mer cantabrique, accompagne de pain
비스케이만에서 온 앤초비

28,00€



ENTRANTES | STARTERS



Paté de perdiz casero

Homemade partridge pâté
Pâté de perdrix maison
수제 메추라기 파테

17,00€



ENTRANTES | STARTERS



Láminas de berenjena crujiente
con miel

Crispy eggplant slices with honey
Tranches d’aubergine croustillantes au miel
꿀을 곁들인 바삭한 가지튀김

15,00€



ENTRANTES | STARTERS



Ensalada de pimiento rojo asado con gamba de cristal crujiente y huevo

Roasted red pepper salad with crispy glass shrimp and egg

Salade de poivrons rouges rôti avec crevettes croustillante et oeuf

튀긴 잔새우와 계란을 곁들인 구운

붉은피망 샐러드

18,00€



ENTRANTES | STARTERS



Torreznos de Soria

Fried bacon strips from Soria
Lard frit en lanières du Soria
소리아지역의 튀긴 베이컨

18,00€

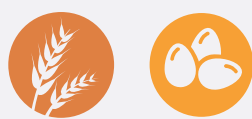


ENTRANTES | STARTERS



Salmorejo de temporada
(Jamón, huevo y manzana)
Seasonal salmorejo (*Ham, egg and apple*)
Salmorejo de saison (*Jambon, oeuf et pomme*)
제철 살모레호

12,00€



NUESTRAS TABLAS | OUR BOARDS



Paleta ibérica de cebo y quesos nacionales

Iberian acorn-fed shoulder ham and domestic cheeses
Palette iberique de bellota et fromages nationaux
말린돼지앞다리살 (하몬과유사) 과 치즈

29,00€





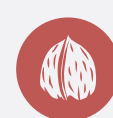
Tablita de quesos nacionales

Small board of national cheeses

Petite planche de fromages nationaux

스페인산 치즈 한접시

18,00€



NUESTRAS TABLAS | OUR BOARDS



Jamon 100% iberico de bellota cortado a cuchillo (Sobre 100 grs)

Hand-carved 100% iberian acorn-fed ham (About 100 grs)
Jambon 100% ibérique de gland coupé au couteau (Environ 100 grs)
100% 도토리를 먹인 하몬 이베리코 (100그램)

27,00€



ENSALADAS | SALADS



**Tomate de pueblo aguacate
melva y aceitunas**

Village tomato with avocado, melva and olives

Tomate du village avec avocat, melva et olives

토마토 아보카도 대구살 과 올리브 샐러드

15,00€



ENSALADAS | SALADS



Timbal de tomate rosa con salmorejo y lomos de sardina de Santoña

Pink tomato timbale with salmorejo and loins santoña sardine fillets
Timbale de tomates rose avec salmorejo et filets de sardine de Santoña
살모레호와 산토나 정어리등심을 곁들인 핑크 토마토 팀발요리

15,00€



ENSALADAS | SALADS



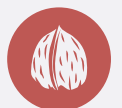
Ensalada de burrata con hojas frescas, uvas asadas en módena, melocotón, crujiente de pistacho y virutas de jamón

Burrata salad with fresh leaves, Modena-roasted grapes, peach, pistachio crisps, and ham shaving

Salade burrata aux feuilles fraîches, raisins rôtis à Modène, pêche, pistache croquante et copeaux de jambon

신선한 야채, 모데나산 구운포도, 복숭아, 피스타치오 와 잘게자른 하몬을 곁들인 부라타 치즈 샐러드

19,00€



ESPECIALIDADES DE ESTER | ESTHER’S SPECIALTIES



Patatas bravas con huevo frito

Spicy potatoes with fried egg
Patatas bravas avec oeuf frit
계란 프라이와 곁들인 감자 브라바스

14,00€



ESPECIALIDADES DE ESTER | ESTHER’S SPECIALTIES



Surtido de croquetas variadas

Assorted croquettes
Assortiment de croquettes variées
여러가지 크로켓모음

17,00€



ESPECIALIDADES DE ESTER | ESTHER’S SPECIALTIES



Croquetas sin gluten

Gluten-free croquettes
Croquettes sans gluten
글루텐 프리 크로켓

12,00€



ESPECIALIDADES DE ESTER | ESTHER'S SPECIALTIES



**Espárragos verdes en tempura con
huevo frito y sal ahumada**

Green asparagus in tempura with fried egg and smoked salt

Asperges vertes en tempura avec oeuf frit et sel fumé

아스파라거스 튀김과 계란 프라이 그리고 훈제 소금

18,00€



CARNES | MEATS



Tataki de ternera gallega

Galician beef tataki
Tataki de boeuf Galicien
갈리시아 소고기 타다키

30,00€



CARNES | MEATS



Entrecot plancha acompañado con verduras de temporada

Grilled sirloin steak with seasonal vegetables
Entrecôte grillée accompagnée de légumes de saison
구운 엔트레코트 (소고기)와 제철야채

30,00€



CARNES | MEATS



Solomillo de cerdo ibérico en tabla con patatas crujientes caseras

Iberian pork tenderloin on a board with crispy homemade potatoes

Filet de porc ibérique sur planche avec pomme de terre croustillantes maison

이베리코 돼지 고기 안심과 바삭한 수제감자

26,00€



CARNES | MEATS



Codillo de cerdo asado en su jugo con patatas

Roasted pork knuckle in its own juice with potatoes
Jarret de porc rôti dans son jus avec pommes de terre
자체 육즙에 구운 돼지 족발과 감자

25,00€



CARNES | MEATS



Lomo confitado en aceite de oliva

Pork loin confit in olive oil

Longe de porc confite à L'huile d'olive

올리브유에 숙성시킨 돼지등심

20,00€



CARNES | MEATS



Lágrimas de pollo caseras con rebozado crujiente acompañado con salsa mozárabe

Homemade chicken tears with crispy coating accompanied with mozzarella sauce

Larmes de poulet maison avec pâte croustillante accompagnées de sauce mozarabe

바삭한 튀김옷을 입힌 수제 치킨 눈물과 모짜렐라 소스

18,00€



CARNES | MEATS



Costilla de cerdo ibérico con miel en su jugo acompañada de patatas (700-800gr.)

Iberian pork ribs with honey in their own juice, accompanied by potatoes

Salmorejo de saison (*Jambon, oeuf et pomme*)

꿀을 넣은 이베리아 돼지 등갈비와 감자

32,00€



CARNES | MEATS



Rabo de toro Perromedio con
patata panadera

Oxatail Perromedio with bajas potato

Queue de boeuf Perromedio aux pommes de terre au four

페로메디오 소꼬리 찜과 구운 감자

28,00€



PESCADO | FISH



Calamar Plancha (2 personas)

Grilled squid (for 2 people)
Calamar grillé (2 pax)
구운 오징어 (2인분) (700－800gr.)

32,00€



PESCADO | FISH



Tiras de Calamar fritos con alioli de lima

Fried squid

Calamar frit

라임 알리올리 소스를 곁들인 튀긴 오징어

18,00€



PESCADO | FISH



Rosada en Adobo

Rose flsh marinaded
Filet de porc ibérique sur planche avec pomme de terre
로사다 생선 (대구과) 절여서 튀김

19,00€



PESCADO | FISH



Boquerones malagueños

Malaga-style anchovie

Anchois malaguénes

말라가식 큰멸치 튀김

19,00€



PESCADO | FISH



Tartar de Atún con Aguacate y lágrimas de mango

Tuna tartare with avocado bass and mango drops

Tartare de thon avec une d'avocat et des gouttes de mangue

아보카도와 망고를 곁들인 참치 타르타르

21,00€



PESCADO | FISH



Tataki de Atún

Tuna Tataki

Tataki de thon

참치 타다끼

24,00€



PESCADO | FISH



Huevos rotos coronados con Gamba al pil pil

Broken eggs topped with pil pil prawns

Oeufs cassés garnis de crevettes pil pil

계란후라이 위에 새우뽕뽕을 얹은 요리

20,00€



PESCADO | FISH



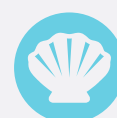
Pulpo a la brasa sobre cama de parmentier de boniato

Grilled octopus on a bed of sweet potatoe parmentier

Poulpe grillé sur lit de parmentier de patata douce

구마 파르망티에 위에 구운 문어요리

28,00€



PESCADO | FISH



Bacalao a baja temperatura sobre crema de ajo negro y nido de pimientos asados en horno de leña

Cod a low temperature on black garlic cream and nest of peppers roasted in a wood - flnde oven

Cabillaud a basse temperature sur creme d'ail noiret nid de poivrons rotis au fue de bois

흑마늘 크림 위에 저온 대구와 장작에서 구운 피망

26,00€





Tarta de Queso

Cheesecake
Gâteau au fromage
치즈케이크

10,00€



POSTRES | DESSERTS



Tarta de tres chocolates

Three chocolate cake

Gâteau aux trois chocolats

세가지 맛 초콜릿 케이크

8,00€



POSTRES | DESSERTS



Croquetas de tarta de queso con caramelo salado casero y pistachio

Cheesecake croquettes with homemade salted caramel and pistachio

Croquettes de cheesecake au caramel salé maison et pistache

카라멜을 곁들인 치즈케이크 크로켓과 피스타치오

8,00€



POSTRES | DESSERTS



Tarta de queso con pistacho y chocolate blanco

Pistachio and white chocolate cheesecake

Cheesecake à la pistache et au chocolat blanc

피스타치오 치즈케이크와 화이트 초콜릿

10,00€