

La Abadía®

BRASSERIE

STARTERS

	1/2 PORTION	PORTION
Marinera: Olivier salad on a crunchy ring-shaped breadstick topped with an anchovy fillet.		2.75€
Cantabrian anchovy 00 extra (piece).		2.75€
Grilled artichokes with a touch of Idiazábal cheese.		15.8€
Brioche bread with acorn-fed Iberico pork belly.		6€
Jamón ibérico, parmesan cheese and truffle croquette.		2.5€
Sugar snap peas.		8.5€
Sturgeon confit salad.		15€
Veal sweetbreads with a touch of lemon.		9.75€
Smoked sardine on a crunchy toast.		5.25€
Salmorejo and acorn-fed Ibérico pork jowl on a toast.		7€
Acorn-fed Ibérico salchichón tartare with turrón.		5.5€
Dry-aged beef montadito. (dinner only)		8€
Dry-aged beef and foie grass montadito. (dinner only)		9.5€
Vitelo Tonnato		17€
Torreznos: crispy fried pork belly	9€	18€
Guanciale salad		18€
Charcoal-grilled octopus with carrot cream		21€
Salmon tartar		21€
Charcoal-grilled squid		22€

FROM THE VEGETABLE GARDEN

	1/2 PORTION	PORTION
Burrata <i>LA ABADÍA</i>		18€
Fresh sweet chilli pepper in tempura with acorn-fed ibérico pork belly.		9€
Tomatoes in season with tuna belly or albacore tuna.	12€	16€

FROM THE COOP

Our poached egg.		8€
Seasonal mushrooms with poached egg.		18€
Cod omelette.		9€

FROM THE HERD

	1/2 PORTION	PORTION
<i>BRASSERIE</i> cheese board.	23€	35€
<i>GOURMET</i> cheese board.	20€	30€
Assortment chosen by our Master Cheese Connoisseur featuring some local and international cheeses.		

COMFORT FOOD

Traditional stew depending on the season and produce available.		6.5€
From Tuesday to Thursday only at lunchtime.		

FROM THE SEA

Cod fish with onion and potato and cheese puree.		21€
Confit cod with French vichyssoise.		24€
Sea chop.		28€

OTHER MEATS

Trotter gratin.		14€
Slow-roasted shoulder of baby goat.		26.5€

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Our **100% Iberian Acorn-fed Ham** and our **100% Iberian Acorn-fed Pork Loin** have been awarded **3 stars in the Superior Taste Awards**, the highest award in their category, for their organoleptic qualities and presentation. The International Taste Institute's "Michelin Guide" for food and beverages is composed of a jury of the world's best chefs and sommeliers.

OUR SPECIALITIES

	TAPA	1/2 RACIÓN	RACIÓN 100g
★★★ Jamón de bellota 100% ibérico "pata negra"	6.5€	15.5€	26€
Dry-cured acorn-fed 100% Ibérico breed pork ham.			
★★★ Lomito de bellota 100% ibérico.	6.5€	15€	24€
Dry-cured acorn-fed 100% Ibérico breed pork tenderloin.			
Lomo de bellota 100% ibérico.	6.5€	12.5€	21€
Dry-cured acorn-fed 100% Ibérico breed pork loin.			
Chorizo ibérico de bellota.	3.5€	7.5€	13€
Dry-cured acorn-fed Ibérico pork chorizo.			
Salchichón ibérico de bellota.	3.5€	7.5€	13€
Dry-cured acorn-fed Iberico pork salchichon sausage.			
Jamón ibérico de cebo.	5.5€	11€	18€
Dry-cured ibérico breed pork ham.			

OUR GRILLED ACORN-FED 100% IBÉRICO BREED "PATA NEGRA" PORK MEAT

Preso ibérica de bellota. Acorn-fed 100% ibérico pork shoulder steak.	24€
Pluma ibérica de bellota. Acorn-fed 100% ibérico pork shoulder loin.	24€
Secreto ibérico de bellota. Acorn-fed 100% ibérico pork shoulder fillet.	22€
LA ABADÍA SELECTION OF IBÉRICO PORK MEAT.	35€
Assortment of acorn-fed ibérico pork meat.	
LA ABADÍA ibérico pork cachopo.	25€
Deep-fried breaded filet of ibérico pork tenderloin with melted cheese and ibérico ham.	
Ibérico escalope with an egg and truffle.	25€
Deep-fried breaded filet of ibérico pork tenderloin with a poached egg and truffle.	

GRILLED DRY-AGED BEEF AND OX

Grilled dry-aged bone-in beef ribeye.	70€/kg
Premium grilled dry-aged bone-in beef ribeye.	100€/kg
Grilled dry-aged bone-in ox double ribeye.	upon availability
Grilled dry-aged beef entrecôte.	27€/pieza
Grilled dry-aged beef tenderloin.	28€
Premium grilled dry-aged beef minihamburger.	9€
Dry-aged beef steak tartare on bone marrow.	25€
Premium grilled dry-aged bone-in beef ribeye steak that has trimmed to resemble the shape of a Tomahawk	100€/kg
Japanese Wagyu beef steak with shimeji mushrooms.	55€/100gr

POSTRES

Fruit in season (please check availability).	5,5€
Josper roasted pineapple	6,5€
Premium Ice creams (please check flavours).	3,5€ / 6€
Sorbet of lemon from Santomera. (The lemon grove of Europe)	6€
Murcian crème brûlée.	6,5€
Traditional crème caramel	6,5€
Tiramisú.	6,5€
Northern-Spanish crepes with <i>arroz con leche</i> .	6,5€
Lime and pistachio pie	6,5€
Traditional Grandmas chocolate cake.	6,5€
Don Camilo Apple Pie.	6,5€
LA ABADÍA cheesecake.	6,5€
Mini-Murcian chocolate panettone.	7€
Two Pistachio textures	7€