

MENÚ

TOP TYPICAL SPANISH SALAD 8.50

Homemade salad with prawns and "regañá".

SALMOREJO 6

Chilled tomato soup from Córdoba.

PAYOYO 5.50 15

Cheese, from Cádiz with love! -90gr-250gr-

3u

4u

8u

CROQUETTES 5.20 7 13.50

Homemade ham croquettes with potatoes -3und-8und-

CHICKEN 4.90 12

chicken tears with barbecue sauce

TOP BRAVAS 5.50 14

Fried potatoes with wood roasted brava sauce

CHISTORRA 5.20

Chistorra sausage, quail egg and roasted bell pepper mollete

3u

4u

8u

GYOZAS 5.20 7 13.50

Chicken dumpling fried japo-mexican sauce

CEVICHE 10 17

Tuna ceviche with tiger milk of tangerine

TOP YAKITORI 6.50 13

Chicken yakitori with bulgur wheat and chili sauce.

TOP EGG IN ITS SHELL 5.80 15

Slightly poached egg fried in tempura with mushroom and truffle oil sauce

KOREAN POTATOES 6 14

Crispy potato and pork stew with homemade Kimchi and mayo-japo.

3u

4u

8u

PRAWN TWISTERS 5.20 7 13.50

FROM COLD

TOMATO 14

Cherry tomato salad with pesto sauce and smoked burrata.

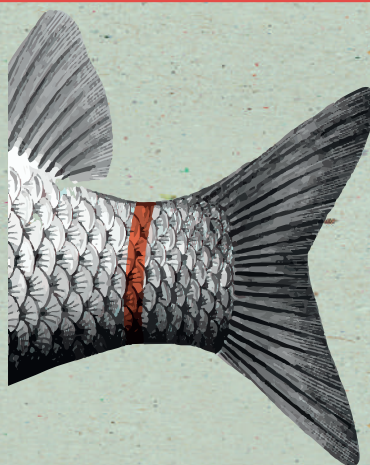
THE NON-TYPICAL CAESAR 10 15

Grilled lettuce hearts, pecorino cheese and crispy glass shrimp.

IBERIAN HAM 12 25

100% acorn-fed Iberian ham 45 gr / 90 gr

GORDAL OLIVES 2.50



BREAD AND STICK 1,8 PER PERSON

OF THE SEA

TOP MEXICAN TOAST 12.50

Mexican toast with octopus salpicón avocado and shirmp - 2 und -

ROSADA 17

Rosada fried with confit garlic ali oli.

TOP CARBÓN COD 7.50 19.50

Fresh piece of cod fish fried in black vegetable charcoal tempura.

LUBINA 24

Grilled sea bass with carrot puree and sautéed vegetables.

OF THE HOME

CANELÓN 18.50

Duck canelón with foie con foie y bechamel trufada.

RISOTTO 17

Risotto with zucchini and parmesano cheese.

EGG 8.50

Two eggs and fried potatoes

+ CHISTORRA

+ HAM

12

15

FROM THE FARM TO GRILL

BURGER 7.90

Mini-Burger ox with brie cheese, herb sauce and caramelised onion.

MINI-DOG 9.50

Mini hotdogs with iberian pork ribs BBQ -2und-

TOP RICE WITH PLUMA MEAT 28

Rice with iberian pork feather with seasonal mushrooms - 2 pax -

RICE WITH SHRIMP 30

Rice with shirmp and - 2 pax -

TOP BEEF TENDERLOIN 200gr 27

Truffled mashed potatoes with sautéed vegetables

DESSERTS

TORRIJA 8

Basque style brioche bread with tiramisu sauce. TOP

CHEESE CAKE 7.50

Homemade cheese cake.

CHOCOLATE 7.50

chocolate cake with vanilla ice cream

☎ 955440030

✉ www.grupoperroviejo.com

@peztomillo

PEZ
TOMILLO

ONLINE BOOKING WWW.GRUPOPERROVIEJO.COM

VAT INCLUDED

WINE LIST

RED

HERACLIO ALFARO	3.80	19
Rioja - Tempranillo - Graciano - Mazuelo		
MARQUÉZ Y BENGOA RESERVA	4.00	22
Rioja - Tempranillo		
PPEREZ	3.80	19
Ribera del Duero - Tempranillo		
PETIT PITTACUM	3.80	19
Bierzo - Mencía		
CAMAROS		38
Málaga - Cabernet Sauvignon - Syrah - Tempranillo		
ANTÍDOTO		26
Ribera del Duero - Tinto Fino 100%		
DEHESA GAGO		24
Toro - 100% Tinta de Toro		
PAGO EL ESPINO		48
Sierra de Málaga - Petit Verdot - Syrah - Tempranillo		

ROSÉ

MUÑARATE	3.80	19
Garnacha		
ROSELITO		26
Ribera el Duero - Tempranillo - Albillo		

WHITE

REY SANTO	3.80	19
Rueda - Verdejo		
PERRO VERDE		24
Rueda - Verdejo		
TERRA DE AYTONA	3.80	19
Rías Baixas - Albariño		
DR. LOOSEN	3.90	21
Mosel - Saar - Ruwer - Riesling		
NOVIO PERFECTO	3.80	19
Valencia - Moscatel - Viura		
TOKAJI DRY		30
Hungría - Furmit - Harslevelu		
NENO SOBRE LÍAS		25
Valdeorras - 100% Godello		
LA OLA DEL MELILLERO		30
Cataluña - Xarello - Chardonnay - Garnacha Blanca		

*Ask about our liquors

*Toothbrush and toothpaste available 1€

VAT INCLUDED

CAVA

CARLES ANDREU BRUT	3.70	21
Rioja - Garnacha		
MIMOSA 1L		28
Zumo de naranja, maracuya, moras y cava		

FORTIFIED

MANZANILLA MARUJA ...	3.70	22
Jerez - Palomino fino		
AMONTILLADO	3.90	35
Greaarduke- Jerez - Palomino fino		

VERMUT

MARTINI RUBINO		4.50
NEGRONI		9
APEROL SPRITZ		8

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