

CUENLLAS

Media Ración

De toda la vida

Cuenllas

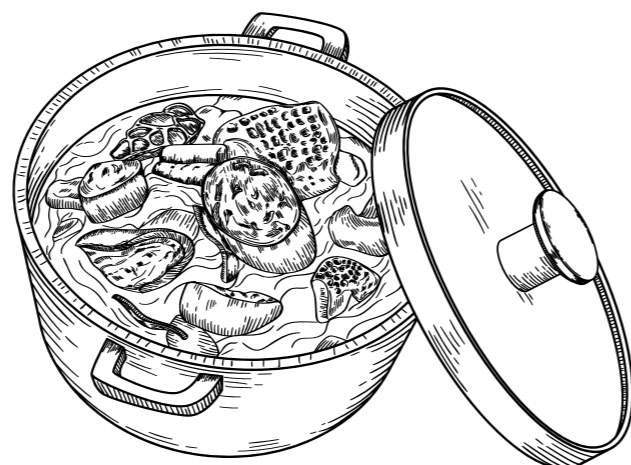
Cuenllas is a grocery store and a small bistrot located on Calle Ferraz since 1939.
Since the beginning, we have worked to offer the best products
and an outstanding customer care.

Media Ración is our contemporary version.

STARTERS

- Russian osetra caviar** 100 / 190
with blinis and sour cream (50 / 100 grs)
- Anchovies** 32,5
Don Bocarte (8 pieces)
- Iberian acorn-fed ham** 16 / 29
Cinco Jotas
- Beef cured meat** 15 / 20
- Foie-gras micuit** 19
with Pedro Ximénez reduction
and toasted brioche
- Tomato, avocado & potato salad** 14
(with Frinsa white tuna belly + 13,5€)
- Scallop salad with green beans** 23
with tomato and spring
onion vinaigrette
- Warm cod salad** 19
with tomato, avocado, coriander sprouts
and mustard
- Braised vegetables** 19
lettuce hearts and endives
with romesco sauce
- Ensaladilla rusa** 14
potato, carrot, egg, asparagus
and mayonnaise salad
- Pickled sardines with orange peel** 14
- Croquetas** 14,5
with ham and boletus (8 pieces)
- Cuenllas tripe stew
(since 1987)** 15 / 22
(with fried egg and fries + 9€)

All our raw fish has been treated according to the existing legislation.



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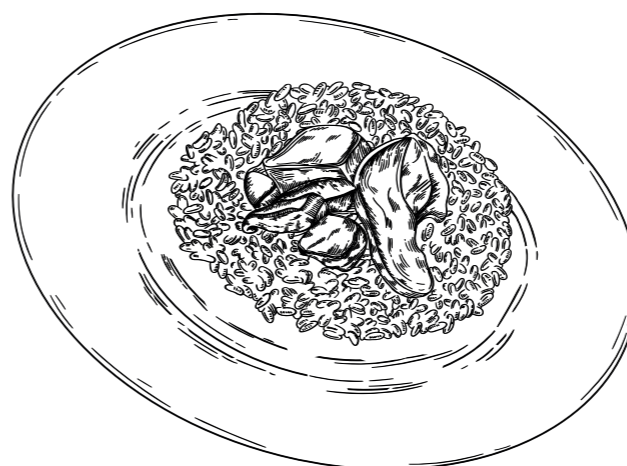
Media Ración is a refuge of that gratifying thing we call “memory’s flavour”.

Illustrated bistrot or traditional brasserie? From our kitchen come comforting and pleasuring recipes, real and seasonal ingredients that are exquisitely treated by our head chef, Antonio del Álamo.

The timeless cuisine of Cuenllas brought up to time.

MAIN COURSES

- Verdina beans with lobster and monkfish** 28
- Vegetable stew** 21
with Iberian ham
- Risotto** 14 / 24
with black truffle and boletus
- Fried eggs** 16
with French fries, Spanish black sausage and sobrasada
- Stuffed baby squid in its ink** 22
with creamy rice
- Oven baked hake** 33
with spinach, spider crab and tomato



Bread basket 2,5

- Grilled monkfish** 35
with seafood cream
and red pepper vinaigrette
- Grilled Iberian pork** 25
with vegetables stewed in orange curry
- Grilled duck magret** 24
with creamy rice
- Beef tenderloin** 27
with chimichurri sauce and vegetables
- Sirloin steak tartar** 28

DESSERTS

- Cheese platter** 12 / 24
- Warm apple tart** 10
with violet ice cream
(preparation time 12 min)
- Cream millefeuille** 8
- Chocolate and bread** 9
- Warm brioche torrija** 8
- Lemon pie** 8

Prices expressed in Euros · VAT included

Information about allergens available upon request.