



EL CAPRICHO DE RAQUEL

· COCINA TRADICIONAL · 1993 ·

SALADS

Carved tomato with tuna belly	20
Capricho salad (mix of lettuce, chicken, fresh cheese & nuts)	15
Goat cheese roll salad (mix of lettuce, cheese, bacon & nuts)	15
“Gulas” and salmon salad (mix of lettuce, eels, salmon, apple & nut)	16
Mango and mustard salad (mix of lettuce, mango, mustard, parmesan cheese & truffled oil)	16

SEAFOOD

Steamed cockles	16
Mussels or steamed cloxins	11
Grilled razor-shells (unit)	3,5
Boiled shrimps (100 g)	17
Grilled scallops (unit)	4
Red prawns (unit)	(according to the market)

COLD APPETIZERS

Foie micuit with jam and toasts	15
Anchovies tin (10 – 12 fillets)	23
Russian salad	7,5
Iberian cured ham	23
Iberian cured pork loin	17
Carpaccio of prawns	17
Cecina de Buey (Cured ox meat)	19
Zamorano cheese	10
Marinated sardine with tomato	4
Lacon	16

HOT APPETIZERS

Grilled or breaded squid	22
Grilled squid with caramelized onion	17
Iberian ham, cod or prawn Croquettes	2,5
Grilled octopus with shredded tomato and mashed potatoes	23
Fried anchovies	12
Artichokes with foie foam & Iberian ham (unit)	6,5

TRADITIONAL SPOON DISHES

Lentils	12
Chickpeas with pork trotters or cod	17
Asturian fabada	20
Verdinas (small green beans) with partridge or clams	18



Pan con AOVE Verde Esmeralda DO Jaén - 1,85€ por comensal
Precios expresados en euros, IVA incluido.



RICE*

Cuttlefish and prawns	16
Black rice	16
Lean and vegetables	16
Lobster	26
Prawn and vegetables	16
Fideua N°4	18
Pork cheek and mushrooms	17
Pork trotters and chickpeas	17
Tuna and vegetables	18

* Minimum for 2 people and maximum 2 different rice dishes per table

FISH MAIN COURSES

Red tuna	21
Turbot	22
Cod with tomato	20
Cod with onion	20
Catch of the day	(according to the market)

MEAT MAIN COURSES

Beef tenderloin	25
Stewed pork cheeks	16
Home made meatballs	15
Pork trotters	15
Aragon style roasted lamb	22
Oxtail stew	17
Carpicho tripe	17

HOME MADE DESSERTS

Grandma's Cake (Biscuit & chocolate)	6
Apple tatin	7,5
Cheesecake with raspberry coulis	6
Rice pudding	5
Vanilla custard with biscuit	5
Egg custard	5
Brownie with chocolate sauce and ice cream	7,5
Panacotta	5
Turrón ice cream	6
Tocino de cielo (egg yolk custard)	6
Curd with honey	5
Lemon sorbet with cava	6
Fresh pineapple	6

