

## ALL DAY

12:00 - 00:00

<b>Jamón ibérico de bellota (80 grs)</b> Acorn-fed Iberian ham (80 g)	<b>36 €</b>
<b>Caviar ecológico "Río Frío" con blinis y creme fraiche</b> Organic "Río Frío" caviar with blinis and crème fraîche	
Lata 15 gramos 15 g tin	<b>60 €</b>
Lata 30 gramos 30 g tin	<b>110 €</b>
<b>Ostras al natural "Huîtres Poget" n° 3 (1 ud)</b> Natural oysters "Huîtres Poget" No. 3 (1 unit)	<b>6 €</b>
<b>Gilda clásica (2 ud)</b> Classic Gilda (2 units)	<b>5 €</b>
<b>Bombas y lagartos (1 ud)</b> "Bombas y lagartos" (1 unit)	<b>4,5 €</b>
Cohete Dali: aceituna negra, boquerón y huevo de codorniz Dalí Rocket: black olive, anchovy & quail egg	
Bomba de mejillón: aceituna gordal, mejillón y pimiento morrón Bomba de mejillón: gordal olive, mussel & roasted red pepper	
Lagarto: Anchoa, pepinillo y pimiento morrón Lagarto: anchovy, pickle & roasted red pepper	
<b>Salmón marinado en gin tonic (50 grs)</b> Gin & tonic marinated salmon (50 g)	<b>14 €</b>
<b>Tortilla vaga con sobrasada y piparras</b> Loose-style Spanish omelette with sobrasada & piparras peppers	<b>12 €</b>
<b>Donut de carrillera, demiglaze y crema de coco</b> Pork cheek donut with demi-glaze & coconut cream	<b>12 €</b>
<b>Nuestra tortillita de camarones</b> Our shrimp fritters	<b>12 €</b>
<b>Tarta de queso idiazábal ahumado</b> Smoked Idiazábal cheesecake	<b>9 €</b>

Consulte con nuestro personal en caso de alergias o intolerancias para ofrecerle versiones adaptadas de nuestros platos.

Please consult our staff regarding any allergies or intolerances so we can provide adapted versions of our dishes.

\*IVA incluido | VAT included

\*Precios en euros | Prices in euros



**UMUSIC** *Piano Bar*  
**CASA CHICOTE**

13:00 - 16:30

19:00 - 23:30

<b>Smoked Sardine - Financier - Piquillo Peppers</b>	<b>9 €</b>
Piquillo pepper financier with mascarpone cheese and smoked sardine.	
<b>Anchovy 00 - Brioche - Lime</b>	<b>11 €</b>
Homemade brioche with tomato, smoked butter, 00 anchovy and lime zest.	
<b>Snow Peas - Greens - Vinaigrette</b>	<b>12 €</b>
Grilled vegetables with greens, orange and traditional vinaigrette.	
<b>Carrots - Yogurt - Dukkah</b>	<b>12 €</b>
Flame-grilled carrots glazed with spiced butter and plant-based yogurt seasoned with yondu and dukkah.	
<b>Churro - Shrimp - Aioli</b>	<b>12 €</b>
Shrimp-based churro served with fried shrimp and parsley aioli.	
<b>Cured Beef Tongue - Escarole - Pumpkin Seeds</b>	<b>12 €</b>
Carpaccio of cured beef tongue with escarole and candied pumpkin seeds.	
<b>Pork Cheeks - Coconut - Demiglace</b>	<b>12 €</b>
Pork cheek stew wrapped in fritter dough, topped with demi-glace and coconut sauce.	
<b>Sobrassada - Eggs - Comté Cheese</b>	<b>12 €</b>
Loose-style omelette with piparras peppers, 24-month aged Comté cheese and sobrassada.	
<b>Picanha - Iberian Pork Jowl - Green Curry</b>	<b>14 €</b>
Skewer of picanha and Iberian pork jowl with spring onion and green curry.	
<b>Brioche - Crab - Kimchy</b>	<b>14 €</b>
Sweet potato brioche with soft-shell crab, kimchi dressing and Creole salad.	

\*VAT INCLUDED

<b>Pastrami – Pretzel – Brisket Cream</b>	<b>16 €</b>
Pastrami sandwich made from picanha with rocket and pickles.	
<b>Rice – Saffron – Cuttlefish</b>	<b>18 €</b>
Creamy shrimp rice with saffron and cuttlefish.	
<b>Turbot – Pil pil – Garlic</b>	<b>19 €</b>
Grilled turbot with pil-pil sauce and fried garlic.	
<b>Steak Tartare – Spiced Mustard – Crackers</b>	<b>18 €</b>
Hand-cut beef tenderloin with traditional seasoning, served with mustard and mascarpone cheese.	
<b>Iberian Pork – Demiglace – Charcoal</b>	<b>19 €</b>
Grilled Iberian pork with demiglace and greens.	

French fries +6 Green salad +6 Roasted vegetables +8

## DESSERTS

<b>Mango – Meringue – Pink Pepper</b>	<b>9 €</b>
Mango ice cream, diplomat cream and pink pepper meringue crisp.	
<b>Ladyfingers – Coffee – Mascarpone</b>	<b>9 €</b>
Coffee-soaked ladyfingers with mascarpone cream.	
<b>Idiazábal Cheese – Sablé – Cream Cheese</b>	<b>9 €</b>
Smoked Idiazábal cheesecake with sablé crust.	

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## COCTELERÍA | COCKTAIL BAR

<b>PALOMA</b> Tequila, zumo de pomelo, zumo de limón, soda y azúcar Tequila, grapefruit juice, lemon juice, soda and sugar	16 €
<b>OLD FASHIONED</b> Bourbon, angostura y azúcar Bourbon, Angostura and sugar	16 €
<b>MANHATTAN</b> Whisky, vermú rojo y angostura Whisky, red vermouth and Angostura	16 €
<b>MARGARITA</b> Tequila, triple seco y zumo de limón Tequila, triple sec and lime juice	16 €
<b>ESPRESSO MARTINI</b> Vodka, café espresso y Tía María Vodka, espresso coffee and Tía María	16 €
<b>MAI TAI</b> Ron blanco, ron añejo, angostura, curaçao, Orgeat, zumo de lima y piña White rum, aged rum, Angostura, curaçao, Orgeat, lime and pineapple juice	16 €
<b>COSMOPOLITAN</b> Vodka, zumo de arándanos, Cointreau, cassis y zumo de lima Vodka, cranberry juice, Cointreau, cassis and lime juice	16 €
<b>APEROL SPRITZ</b> Aperol, cava y soda Aperol, cava and soda	16 €
<b>DAIQUIRI</b> Ron, limón y azúcar Rum, lemon and sugar	16 €
<b>MOJITO</b> Ron blanco, azúcar, hierbabuena, lima y soda White rum, sugar, spearmint, lime and soda	16 €
<b>TOM COLLINS</b> Ginebra, zumo de limón, sirope de azúcar y soda Gin, lemon juice, sugar syrup and club soda	16 €
<b>MOSCOW MULE</b> Vodka, cerveza de jengibre, zumo de lima y azúcar Vodka, ginger beer, lime juice and sugar	16 €
<b>NEGRONI</b> Vermut dulce, ginebra y Campari Sweet vermouth, gin and Campari	16 €

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**CHAMPAGNE**

<b>PIPER HEIDSIECK CUVÉE BRUT</b>	<b>15 €</b>	<b>80 €</b>
<b>PIPER HEIDSIECK CUVÉE ROSÉ</b>	<b>18 €</b>	<b>120 €</b>
<b>MOËT &amp; CHADON BRUT</b>		<b>100 €</b>
<b>EPC BRUT</b>		<b>150 €</b>
<b>DOM PERIGNON</b>		<b>400 €</b>

**VINO BLANCO | WHITE WINES**

<b>LA CHARLA</b> D.O. Rueda - Verdejo	<b>5 €</b>	<b>26 €</b>
<b>LEGARIS</b> D.O. Rueda - Sauvignon Blanc	<b>5,5 €</b>	<b>27 €</b>
<b>CHOTIS</b> Vinos de Madrid - Moscatel de grano menudo, Albillo	<b>6,5 €</b>	<b>35 €</b>
<b>IRACHE 1891</b> D.O. Navarra - Chardonnay		<b>30 €</b>
<b>LA DUDA</b> D.O. Monterrei - Godello		<b>33 €</b>
<b>ALBALEIA</b> D.O. Condado de Huelva - Colombard		<b>35 €</b>
<b>CAN MATONS</b> D.O. Alella - Pansa Blanca		<b>38 €</b>
<b>LEIRAS</b> D.O. Rías Baixas - Albariño		<b>40 €</b>
<b>VALDEALTO</b> VT Extremadura - Viognier		<b>53 €</b>
<b>CABALLERO ZIFAR</b> D.O. Ribera del Duero - Albillo		<b>58 €</b>
<b>IMPULSO SEMIDULCE</b> D.O.Ca. Rioja - Viura		<b>26 €</b>

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**ROSADO | ROSÉE****VIÑAS DE ANNA**

D.O. Cataluña - Pinot Noir

**5,5 € 28 €****ABADÍA DE POBLET**

D.O. Conca de Barberà - Garnacha, Trepal

**35 €****JOSE DEL AMO**

D.O. Arlanza - Tempranillo

**39 €****VINO TINTO | RED WINES****LEGARIS ROBLE**

D.O. Ribera del Duero - Tempranillo

**5 € 26 €****VIÑA POMAL CRIANZA SELECCIÓN 500**

D.O.Ca. Rioja - Tempranillo

**5.5 € 28 €****CHOTIS ROBLE**

Vinos de Madrid - Garnacha centenaria

**6.5 € 35 €****SÉPTIMA**

Argentina - Malbec

**33 €****CORRAL DE CAMPANAS**

D.O. Toro - Tinta de Toro (10 meses crianza)

**34 €****LA NAVA**

D.O. Ribera del Duero - Tempranillo (10 meses roble)

**35 €****LA VICALANDA RESERVA**

D.O.Ca. Rioja - Tempranillo

**38 €****LAS PELAYAS**

D.O.Ca. Rioja - Tempranillo (18 meses crianza)

**38 €****LAS TRAVIESAS**

D.O.Ca. Rioja - Tempranillo (30 meses crianza)

**45 €****VICENTA MATER**

D.O. Ribera del Duero - Tempranillo (14 meses crianza)

**53 €**

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**SCALA DEI PRIOR** 58 €  
D.O.Ca. Priorat - Cabernet Sauvignon, Cariñena, Garnacha, Syrah

**JOSE DEL AMO** 65 €  
D.O. Arlanza - Merlot (15 meses crianza)

**PAGO DE LA SABINA** 90 €  
D.O. Ribera del Duero - Tinta fina del país (18 meses crianza)

**GENEROSOS | FORTIFIED**



**LA GABRIELA**  
D.O. Manzanilla Sanlúcar de Barrameda - Palomino fino (75 cl) 7 € 32 €

**OLOROSO C11**  
D.O. Jerez-Xérès-Sherry - Palomino fino (50 cl) 35 €

**PALO CORTADO**  
D.O. Condado de Huelva - Listán de Huelva (50 cl) 42 €

**WANTED**  
Vino de mesa (Rueda) - Verdejo (75 cl) 42 €

**GIN**

BEEFEATER	14 €
SEAGRAM´S	14 €
BOMBAY SAPPHIRE	14 €
PUERTO DE INDIAS	14 €
HENDRICK´S	16 €
MARTIN MILLER´S	16 €
BROCKMAN´S	16 €
ROKU	18 €
NORDES	16 €
GIN MARE	18 €
MONKEY 47	18 €

**TEQUILA**

PATRÓN SILVER	16 €
TEQUILA HERRADURA	17 €
PATRÓN REPOSADO	20 €
818 REPOSADO	22 €
DON JULIO REPOSADO	24 €
MAESTRO DOBEL	25 €
DON JULIO 70	30 €

**MEZCAL**

400 CONEJOS JOVEN	16 €
MONTELOBOS	20 €

**VODKA**

ABSOLUT	14 €
GREY GOOSE	16 €
BELVEDERE PURE	18 €
CIROC	18 €
BELUGA NOBLE	18 €
ROBERTO CAVALLI	18 €

**RON | RUM**

FLOR DE CAÑA 12Y	14 €
HAVANA 7	14 €
THE KRAKEN	14 €
MATUSALEM 15 SOLERA	16 €
AREHUCAS 18	16 €
BRUGAL 1888	18 €
ZACAPA 23	20 €
SANTA TERESA 1796	20 €

### BLEND WHISKY

BALLANTINES 10	14 €
DEWAR´S 12Y	16 €
JOHNNIE WALKER BLACK LABEL	16 €
CHIVAS REGAL	16 €
HIBIKI SUNTORY	30 €

### SINGLE MALT WHISKY

TALISKER 10Y	25 €
MACALLAN 12Y	30 €

### BOURBON

JACK DANIEL´S Tennessee Whisky	14 €
MAKER'S MARK Kentucky Straight Bourbon	16 €

### VERMUT

BENDITO ROJO	5 €
PETRONI BLANCO	6 €
PETRONI ROJO	6 €

### CERVEZA | BEER

MAHOU BARRIL CLÁSICA	5 €
MAHOU (33CL)	6 €
MAHOU 0,0	6 €
MAHOU 0,0 TOSTADA	6 €
MAHOU IPA	7 €
CORONA	7 €
ALHAMBRA RESERVA 1925	8 €

### REFRESCOS | SOFT

AGUA 1L	6 €
AGUA 0,5L	5 €
AGUA CON GAS 0,33L	5 €
COCA COLA	5 €
COCA COLA ZERO	5 €
FANTA NARANJA	5 €
FANTA LIMÓN	5 €
SPRITE	5 €
NESTEA	5 €
AQUARIUS LIMÓN	5 €
AQUARIUS NARANJA	5 €
TÓNICA SCHWEPES	5 €

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