



*“Donde la tierra andaluza
se convierte en sabor”*

carta / menú





Para comenzar

	€
ENSALADILLA RUSA TRADICIONAL (tapa) ●●●	2,8
JAMÓN DE BELLOTA (40 g) ●	8
SALCHICHÓN CULAR DE BELLOTA 100% IBÉRICO (40 g) ●	4,5
TABLA DE QUESOS ●●	7
ALCHACHOFA A LA BRASA CON SAL DE JAMÓN ●●	4
BOCATÍN DE CHIPIRONES FRITOS, ALIOLI NEGRO Y SRIRACHA ●●●	4,5
TORTILLITA DE CAMARONES, AGUACATE Y HUEVAS DE TOBIKO ●●●●	5
PAVÍA DE LANGOSTINOS PICOSOS Y COGOLLOS ●●●	3
TACO DE ATÚN ROJO, MAYOKIMCHI Y CILANTRO (picante) ●●●●●	4
MINI ALBÓNDIGA DE RABO MELOSO EN SU JUGO ●●	7
CHICHARRONES DE ATÚN ROJO, PATATAS CHIP ●	7
MINI MAC SENSUR DE VACA MADURADA ●●●●●●●	7
MASITA DE SALCHICHÓN, ALIOLI Y CEBOLLA CAMELIZADA ●●●●	3,5

Para compartir

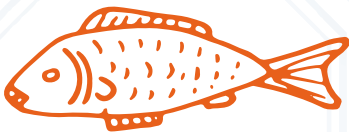
ENSALADILLA RUSA TRADICIONAL ●●●	12
ENSALADA DE TOMATE CORAZÓN DE BUEY, PULPO ASADO Y ENCURTIDOS ●●	13
ENSALADA DE AHUMADOS, AGUACATE Y TOMATE ROSA ●	14
ENSALADA COSTA TROPICAL, ANACARDOS, MIEL Y MOSTAZA ●●	12
MORTERO DE GUACAMOLE Y TOTOPOS	13
BRIOCHE DE TARTAR DE SALMÓN MARINADO (picante) ●●●●●	13
CROQUETAS DE JAMÓN CON PAPADA IBÉRICA ●●●	12
PATATAS BRAVAS CON AJI AMARILLO (picante) ●●	10
GAMBAS CRISTAL CON PIMIENTOS ASADOS Y HUEVO ●●●●	13
PARRILLA DE VEGETALES ●	15



Del mar a la mesa

€

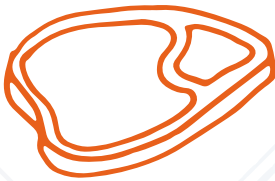
Pescados a la Brasa



BACALAO GRATÉN DE PIMIENTOS DEL PIQUILLO	19
MEJILLONES CON LECHE DE COCO, CURRY VERDE Y PIPIRRANA	15
PULPO A LA BRASA CON AJOPAPA Y MAYOKIMCHI	21
SALMÓN CON ALIOLI TOSTAO Y PATATAS EN ADOBILLO	18
ATÚN ROJO TARTARO, PATATAS, HUEVO 63°	17

Carnes Premium

Selección de Carnes a la Brasa



LINGOTE DE COCHINILLO, SALSA ESPAÑOLA, PATATAS Y COL	20
POLLO PICANTÓN, DEMIGLACE AL LIMÓN, PATATAS Y COGOLLO GRATEN	15
RABO DE TORO AL SENSUR	21
PRESA IBÉRICA CON SALSA JABUGUITO, SETAS Y COLES	18
SOLOMILLO DE VACA NACIONAL, PATATAS Y PIMIENTOS	28
COSTILLA DE VACA EN SALSA BARBACOA, BONIATOS Y ENCURTIDOS	28
MAC SENSUR DE VACA MADURADA 180 g	15
CHULETÓN DE VACA RUBIA GALLEGA MADURADA	80€/kg
LOMO BAJO DE VACA RUBIA GALLEGA MADURADA	85€/kg

Endulzamos

TARTA CREMOSA DE CHOCOLATE, HELADO DE AOVE	7
LIMA Y ALBAHACA GRANIZADA, HELADO DE NATA	7
PIÑA AL RON DE COCO	7
SORBETE DE LIMÓN AL CAVA	4,5
TARTA DE QUESO, HELADO DE CEREZA	7
MILHOJA DE NATA, ALMENDRAS	7



Para los mas pequenos

a elegir entre

PECHUGA DE POLLO EMPANADA CON PATATINES ●●●

-
HAMBURGUESA CON QUESO ●●

-
PATATAS Y HUEVO ●

10€

Menú Degustación

ENSALADILLA RUSA TRADICIONAL ●●●

CROQUETAS DE JAMÓN CON PAPADA DE BELLOTA ●●●

PULPO A LA BRASA CON AJOPAPA Y MAYOKIMCHI ●●●●●

PRESA IBÉRICA AL PX, SETAS Y COLES ●●●

TARTA DE QUESO, HELADO DE CEREZA ●●●

38€*

*BEBIDAS NO INCLUIDAS

Celebra tus eventos con nosotros:
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952 18 71 76 / Calle Marina 5, 29400 Ronda

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SE INFORMA QUE LOS PRODUCTOS DE ESTA CARTA PUEDEN CONTENER
AGENTES ALÉRGICOS O TRAZAS DE LOS MISMOS.
CONSÚLTENOS, ESTAREMOS ENCANTADOS DE INFORMARLES.



GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS
DE CÁSCARA



APIO



MOSTAZA



SÉSAMO



SULFITOS



ALTRAMUCES



MOLUSCOS

*Todos nuestros guisos están elaborados a partir de Vino Tinto de Ronda Lunares

Según el decreto 1420/2006 " en este establecimiento todo pescado que vaya a
servirse crudo Ha sido congelado a -20° durante 24 horas"





To start

	€
TRADITIONAL RUSSIAN SALAD (<i>tapa</i>) ●●●	2,8
ACORN-FED IBERIAN HAM (40 g) ●	8
ACORN-FED 100% IBERIAN CURED SAUSAGE (40 g) ●	4,5
CHEESE BOARD ●●	7
GRILLED ARTICHOKE SEASONED WITH HAM SALT ●●	4
FRIED BABY SQUID SANDWICH WITH BLACK AIOLI AND SRIRACHA ●●●	4,5
SHRIMP FRITTER WITH AVOCADO AND TOBIKO ROE ●●●●	5
CRISPY PRAWN “PAVÍA” WITH BABY GEM LETTUCE ●●●	3
RED TUNA TACO WITH KIMCHI MAYO AND CILANTRO (<i>spicy</i>) ●●●●●	4
MINI OXTAIL MEATBALL IN RICH GRAVY ●●	7
RED TUNA “CHICHARRONES” WITH POTATO CHIPS ●	7
MINI DRY-AGED BEEF BURGER ●●●●●●●●	7
CURED SAUSAGE SANDWICH WITH AIOLI AND CARAMELIZED ONION ●●●●	3,5

To share

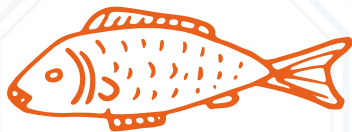
TRADITIONAL RUSSIAN SALAD ●●●	12
TOMATO “CORAZON DE BUEY” SALAD WITH ROASTED OCTOPUS AND PICKLED VEGETABLES ●●	13
SMOKED FISH, AVOCADO AND TOMATO SALAD ●	14
TROPICAL COAST SALAD WITH CASHEWS AND HONEY MUSTARD DRESSING ●●	12
GUACAMOLE BOWL AND TORTILLA CHIPS	13
SALMON TARTAR BRIOCHE (<i>spicy</i>) ●●●●●	13
HAM CROQUETTES WITH IBERIAN CHEEK ●●●	12
SPICY POTATOES WITH YELLOW CHILI SAUCE (<i>spicy</i>) ●●	10
CRYSTAL PRAWNS WITH ROASTED PEPPERS, EGG ●●●●	13
SEASONAL GRILLED VEGETABLES ●	15



From sea to table

€

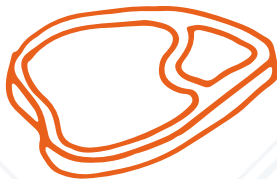
Grilled fish



COD GRATIN WITH PIQUILLO PEPPERS.....	19
MUSSELS WITH COCONUT MILK, GREEN CURRY AND ANDALUSIAN PIPIRRANA.....	15
GRILLED OCTOPUS WITH “GARLIC POTATO” AND KIMCHI MAYO.....	21
SALMON WITH TOASTED ALIOLI AND “ADOBO” POTATOES.....	18
SPICY TUNA TARTAR, POTATOES, EGG 63°.....	17

Premium Meats

Selection of Grilled Meats



SUCKLING PIG TERRINE WITH SPANISH SAUCE, POTATOES AND CABBAGE.....	20
COCKEREL WITH LEMON DEMI-GLACE, POTATOES AND GRATIN BABY GEM LETTUCE.....	15
TRADITIONAL SENSUR-STYLE OXTAIL.....	21
IBERIAN PORK WITH “JABUGUITO SAUCE”, MUSHROOMS AND CABBAGES.....	18
SPANISH BEEF SIRLOIN WITH POTATOES AND PEPPERS.....	28
BEEF RIBS IN BARBECUE SAUCE WITH SWEET POTATO AND PICKLES.....	28
HOMEMADE DRY-AGED BEEF BURGER 180 g.....	15
DRY-AGED GALICIAN BLOND RIB STEAK (min. 600g).....	80€/kg
AGED GALICIAN BLOND BEEF SIRLOIN (min. 400g).....	85€/kg

Something Sweet

CHOCOLATE CREAM CAKE AND ICE CREAM AOVE.....	7
LIME AND BASIL SORBET WITH ICE CREAM.....	7
ROASTED PINEAPPLE, COCONUT RUM AND ICE CREAM.....	7
LEMON SORBET WITH CAVA.....	4,5
SPANISH CHEESECAKE WITH CHERRY ICE CREAM.....	7
CREAM MILLE-FEUILLE WITH ALMONDS.....	7



Children's Menu

to choose between

BREADED CHICKEN BREAST WITH FRIES ●●●

-

CHEESE BURGER ●●

-

FRIES AND FRIED EGGS ●

10€

Tasting menu

TRADITIONAL RUSSIAN SALAD ●●●

HAM CROQUETTES WITH IBERIAN CHEEK ●●●

GRILLED OCTOPUS WITH "GARLIC POTATO" AND KIMCHI MAYO ●●●●●

IBERIAN PORK IN PX SHERRY, MUSHROOMS AND CABBAGES ●●●

SPANISH CHEESECAKE, CHERRY ICE CREAM ●●●

38€*

*DRINKS NOT INCLUDED

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PLEASE NOTE THAT THE PRODUCTS LISTED MAY CONTAIN ALLERGENS OR TRACES THEREOF.
PLEASE CONTACT US; WE WILL BE HAPPY TO PROVIDE YOU WITH MORE INFORMATION.



GLUTEN



CRUSTÁCEOS



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LÁCTEOS



FRUTOS DE CÁSCARA



APIO



MOSTAZA



SÉSAMO



SULFITOS



ALTRAMUCES



MOLUSCOS

*All our stews are made with Ronda Lunares Red Wine.

According to Decree 1420/2006, "in this establishment,
all fish that is to be served raw has been frozen at -20°C for 24 hours."

