

ENTRANTES · STARTERS

SALMOREJO CORDOBÉS

Traditional Spanish chilled tomato cream

10.25€

CROQUETAS DE JAMÓN IBÉRICO

Iberian ham croquettes

15.50€

PAN CON TOMATE Y ACEITE DE OLIVA VIRGEN

Bread with tomato and virgin olive oil

5.50€

RACIÓN DE JAMÓN IBÉRICO

Iberian ham portion

24.00€

AGUACATE CON GAMBAS

Avocado with prawns

19.00€

BURRATA ARTESANAL CON TOMATE

Handmade Burrata with seasonal tomatoes

21.00€

CARPACCIO DE CHAMPIÑÓN PORTOBELLO

Portobello mushroom carpaccio

18.00€

CARPACCIO DE SALMÓN CON PONZU Y SOJA

Fresh salmon carpaccio, ponzu and soy sauce

19.50€

TARTAR DE ATÚN FRESCO CON AGUACATE

Fresh tuna tartare with avocado

24.00€

MOULES À LA CRÈME

Mejillones de roca al vapor en su crema
Rock mussels steamed in a cream sauce

19.50€

GAMBAS AL AJILLO

Classic Spanish garlic prawns

19.00€

ENSALADA CAESAR DE POLLO A LA BRASA

Grilled chicken Caesar salad

18.50€

WELLIES NACHOS

Queso cheddar, jalapeños y guacamole
Cheddar cheese, jalapeño chillies and guacamole

14.50€

GREEN SALAD

Lechuga francesa, tomate y huevo duro
French lettuce, tomato and hard boiled egg

8.00€

IVA incluido / VAT included

PRINCIPALES · MAIN COURSES

WELLIES FAMOUS BURGER

Cebón Gallego, queso cheddar, bacon, tomate y salsa especial Wellies
Galician beef, cheddar cheese, bacon, tomato and Wellies special sauce

20.50€

“STEAK TARTAR” CON PATATAS FRITAS

Steak tartare with French fries

24.00€

SWEET & STICKY RIBS

Costillas de cerdo con salsa Hoisin tradicional

21.00€

POLLO ASADO AL HORNO CON PATATAS FRITAS

Roasted chicken with French fries

24.00€

SOLOMILLO DE TERNERA “CAFÉ DE PARÍS”

Con mantequilla de finas hierbas, berros y patatas fritas
Fillet steak “Café de Paris” with fresh herb butter, watercress and French fries

32.00€

ENTRECÔTE “BLACK ANGUS” CON SALSA PIMIENTA, BERROS Y PATATAS FRITAS

“Black Angus” Entrecôte with black pepper sauce, watercress and French fries

32.00€

CARRÉ DE CORDERO CON RISOTTO DE SETAS

Rack of lamb with mushrooms risotto

29.00€

LUBINA A LA SAL (MIN. 2 PERSONAS, PRECIO POR PERSONA)

Salt-crusted sea bass (min. 2 persons, price per person)

31.00€

LUBINA AL VAPOR CON JENGIBRE, SOJA Y GUINDILLA (MIN. 2 PERSONAS, PRECIO POR PERSONA)

Steamed sea bass with ginger, chilli and soy sauce (min. 2 persons, price per person)

31.00€

SALMÓN AL GRILL CON UN TOQUE JAPONÉS

Grilled salmon with a japanese touch

24.50€

LENGUADO MEUNIÈRE

Con delicioso puré de patatas

Sole meunière with delicious mashed potatoes

34.00€

SPAGHETTI VONGOLE

Con almejas frescas, reducción de vino blanco

With fresh clams in a white wine reduction

28.00€

PAPPARDELLE CON BOGAVANTE Y TRUFA

Pappardelle with lobster and truffle

34.00€

PIZZA MARGHERITA

Mozzarella, tomate y albahaca / Mozzarella, tomato and basil

18.50€

Extras 1.50€: Pepperoni, champiñones, gorgonzola, bacon, piña, anchoas y alcaparras

Pepperoni, mushrooms, gorgonzola, bacon, pineapple, anchovies and capers

IVA incluido / VAT included