



WINEVOLUTION

WE ARE WHAT WE EAT



BOCAOS

TOASTS

MOST POPULAR ANCHOA CANTABRONA

Anchovie on glass bread, celery brunoise and Irish flavoured butter
5

HIKA

HONDARRIBI ZURI & CHARDONNAY - BLANCO DE GUETARIA
CATA 3 / 4,5 COPA

CABRA QUEMÁ

Goat's cheese toast with roasted peppers and mango chutney
5

AÑADAS

VIURA CVC - BLANCO DE RIOJA
5,5 / 9

JAMÓN PRINGAO

Iberian cured ham on toast with EVOO and guacamole pringue
5

DIOS BACO FINO

PALOMINO FINO - BLANCO DE JEREZ
2,5 / 4

SALMÓN CATETO

Smoked salmon, on cateto toast, cheese cream and fried tomato and bimi
6

HARU

MONASTRELL & GARNACHA - ROSADO DE JUMILLA
4 / 6

ESCALOPE DE FUÁ

Grilled foie gras with fig jam, dried apricot and caramelized onion
9

VALVERÁN 20 MANZANAS
SIDRA DE HIELO DE ASTURIAS
4,5 / 7,5



TABLAOS

SLADES

BRAVUCONAS

Patatas bravas with alioli, mojo picón and Piri-Piri
5

PARÉS BALTÁ

COUPAGE - CAVA DEL PENEDÉS - PUNTUACIÓN 3,6
CATA 3 / 4,5 COPA

QUESO ENCEBOLLAO

Flavoured cream cheese with vegetables crudité and crispy onions
5

LA RASPA

DORADILLA & MOSCATEL - BLANCO DE MÁLAGA
2,5 / 4

TOMATE MACHACAO

Sun-dried tomato pesto with garlic, basil, pine nuts and big capers
5

MANZANILLA / FINO EN RAMA / SATEL LIT
PALOMINO FINO - BLANCO DE SANLUCAR DE BARRAMEDA
2,5 / 3,5

ZAMBURIÑAS MOLONAS

Galician zamburiñas on guacamole timbale and scallop tomato sauce
9

EL GORDO DEL CIRCO
VERDEJO - BLANCO DE RUEDA
4 / 6

CORNONES Y PADRONES

Fried Cornón blood sausage with Piquillo and Padrón peppers
7,5

EL PROHIBIDO

MENCÍA & SOUZA - TINTO DE RIBERA SACRA
3 / 5



CHEESE AND SALAD

HOT AND COLD

JAPOBLANCO

Malaga almond gazpacho, tuna tartar and wasabi
12

THE ORANGE REPUBLIC
CODELLO - BLANCO DE VALDEORRAS
4,5 / 7,5

BURRATA DE GÜERTA

250 Grams of Italian Burrata, fresh vegetables and honey mustard sauce
17

BULERÍA

SAUVIGNON BLANC - BLANCO DE JEREZ
2,5 / 4

CABRA ALIÑÁ

Burned goat's cheese, mixed vegetable salad and mutard vinaigrette
16

PATA I LANA

TORRONTÉS - BLANCO TARDÍO DE CAFAYATE
4,5 / 7

TOP 3 CARBÓN TORRAO

Melted Carboncino on cristal bread, fruits and pear and ginger ham
19

MAAR DE CERVERA

SAUVIGNON BLANC - BLANCO DEL CAMPO DE CALATRAVA
3,5 / 5

TABLAO DE QUESO

Ocelli cheese in chestnut leaves, dry fruits and pickled onions
18

ABANDO

TEMPRANILLO - TINTO DE RIOJA
3 / 5



FISH

ORIGINAL AND FRESH

BACALAO ASUSTAO

Cod tempura on potato flakes and Reja special sauce
17

FINO EN RAMA DIOS BACO
PALOMINO FINO - BLANCO DE JEREZ
3,5 / 6

LUBINA Y ESCABECHE

Pan-fried sea bass fillets on roast peppers and marinated vegetables
19

CALCARI

XAREL LO - BLANCO DE PENEDÉS
3 / 5

COMING SOON ATÚN GLASEAO

Glazed tuna fillet with miso sauce and fresh beans
18

CASTILLO DE MONJARDÍN
MERLOT - ROSADO DE NAVARRA
2 / 3

DORADA CAPRICIOSA

Grilled sea bream with fried garlic and vegetable wok to taste sweet or savoury
19

AGOREIRA

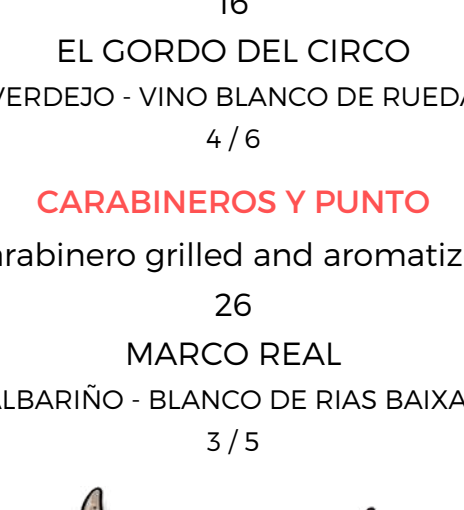
CODELLO - BLANCO DE VALDEORRAS
3,5 / 5,5

ANCHOAS CANTABRONAS (TABLA)

Anchovies on glass bread, celery brunoise and Irish flavoured butter
20

HIKA

HONDARRIBI ZURI & CHARDONNAY - BLANCO GUETARIAKO TXACOLINA
3 / 4,5



SEAFOOD

DELICATE AND TASTY

CALAMAR Y MONTAÑA

Grilled squid with broad beans from Graná and poached egg
19

FINCA VALDEPOLEO
TEMPRANILLO - TINTO DE RIOJA
4,5 / 7

PULPO TIERRA ADENTRO

Pan-fried Octopus over smoked paprika fries and black alioli
24

INFILTRADO

MONASTRELL & SYRAH & GARNACHA - TINTO DE JUMILLA
2,5 / 4

TOP 3 GAMBAS MORAS

Crunchy prawns, over leek cream, paprika and sweet pea-curry falafel
18

ENTRECHUELOS

TEMPRANILLO & MERLOT & SYRAH - ROSADO DE CADIZ
2,5 / 3,5

ZAMBURIÑAS MOLONAS

Galician zamburiñas on guacamole timbales and scallop tomato sauce
16

EL GORDO DEL CIRCO
VERDEJO - VINO BLANCO DE RUEDA
4 / 6

CARABINEROS Y PUNTO

Grilled carabenero grilled and aromatized butter
26

MARCO REAL

ALBARIÑO - BLANCO DE RIAS BAIXAS
3 / 5



MEAT

JUICY AND TENDER

SOLOMILLO TRUFAO

Grilled female veal tenderloin, truffle sauce and wedge potatoes flavoured
26

CEPAS VIEJAS

MONASTRELL & CABERNET SAUVIGNON - TINTO DE JUMILLA
3 / 5

ENTRECOT MOJOPAPAS

Grilled sirloin steak, with papas arrugás and mojo picón sauces
24 / 32

ENEMIGO MÍO

GARNACHA - TINTO DE JUMILLA
4 / 6

ALBÓNDIGAS PA MOJÁ

Meatballs with homemade tomato sauce and chips with parmesan cheese
17

PATA I LANA

TORRONTÉS - BLANCO TARDÍO DE CAFAYATE
4,5 / 7

CERDO VOLANTE

Iberian pork feather with spicy oriental sauce and yogurt sauce
24

THE ORANGE REPUBLIC

CODELLO - BLANCO DE VALDEORRAS
4,5 / 7,5

PIMPOLLO

Chicken fingers with fried potato flakes and Reja special sauce
15

ACONTIA 365

GARNACHA - TINTO DE TORO
2,5 / 4

TEMPTATIONS

HOMEMADE AND DELICIOUS

CHOCOLATE ABRASAO

Melted chocolate cake with frozen yoghurt and peppermint
7

AÑADAS

VIURA CVC - BLANCO DE RIOJA
5,5 / 9

PUCHERO DE TIRAMISÚ

The famous Italian tiramisu reinterpreted Reja style
6

KOPKE TAWNY

TOURIGA COUPAGE - TINTO DE OPORTO
3 / 4,5

TORTA DE QUESO

Cheese cake with cocoa and blueberry cream
6

CARPE DIEM

MOSCATEL - BLANCO DE MÁLAGA
2,5 / 4

ZANAHORIA DESMIGÁ

Unstructured carrot cake on white cacao and lemon cream
7

CREAM DIOS BACO

PALOMINO FINO & PEDRO JIMENEZ - OLOROSO DE JEREZ
4 / 6,5