



ALL DAY

SMOKED SALMON BRIOCHE AND CAVIAR

Crème fraîche
15

TORREZNOS MONTERA

Thin Slices
15

CHICKEN JOSPER CROQUETTES

(5 uds)
17

STEAK TARTAR

of sirloin steak, mustard
and regañás
35

ECOLOGICAL CAVIARE "RIOFRÍO"

Blinis, crème fraîche
and chives
90

N3 "LA SPÉCIALE" BY "HUITRES POGET"

natural - 7,5
with choricero ponzu - 9
aji amarillo & coriander - 9
green aguachile - 9

RUSSIAN SALAD WITH PRAWNS (V)

Carasau Bread
25

CHEESE SELECTION

Half a portion
22
Portion
29

100% ACORN-FED IBERIAN HAM

39

PORK CHEEK BRIOCHE

Black Truffle
23

"00" ANCHOVIES

Brioche bread
9

PRAWN CARPACCIO

Pistachio, trout Roe
and Sprouts
29

SEARED AVOCADO

Octopus salpicon
20

CONFIT TOMATOES AND TUNA BELLY (V)

Basil Vinaigrette
23

Available from 1:00 pm to 11:30 pm



STARTERS

CARROT, SPICY BUTTER (V)

Spiced yoghurt and Dukkah
20

BURRATA AND RED PESTO (V)

Tomato concassé and arugula
25

LENTILS SALAD (V)

Roasted pumpkin
21

OMELETTE

Sobrasada and pickled peppers
23

ARTICHOKES (V) (3 uds)

Romesco sauce
22

HUELVA RED SHRIMP TARTAR

Farmhouse eggs - 45
Add caviar (10 g.) for only +30 €

CALAMARI SANDWICH

"Montera Style"
14

BABY SQUID (V)

Onion and acorn-fed ham
23

LA BRASERÍ

MAIN DISHES

RISOTTO A LA MILANESE (V)

Saffron, fresh goat cheese
and pumpkin seeds
26

ROASTED CHICKEN CANNELLONI

in its juice with bechamel sauce
31

DUCK MAGRET

and roasted vegetables
34

MC MONTERA

Meat from "La Finca", smoked scamorza
cheese, acorn fed ham, onion confit,
tomato and lettuce
31

GRILLED TURBOT

Fennel grilled
38

FLAME GRILLED CLAMS

Sherry (Jerez) and manteca colorá
27

HUMMUS TORTELLINI (V)

Piquillo peppers, goat
cheese and basil
26

LAMB LOIN

Saffron, elderberry juice and
cauliflower
49

VEAL TOWNEDÓ AND FOIE GRAS

Port Sauce
42

FRIED VIERAS

Roasted salmorejo
and cecina from Leon
30

SEA CROAKER IN INK SAUCE

Spring onions and asparagus
35

SQUID "PAELLA"

Chive alioli
30

TO SHARE

RIBEYE

Grilled "Crystal" Bellpeppers
65

SIDES

GRILLED VEGETABLES

11

RUSTIC POTATOES

8,5

GREEN SALAD

7

DESSERTS

MONTERA CHEESECAKE

with smoked Idiazabal
10

LEMON CURD

Meringue & sugared
almonds
10



WHITE CHOCOLATE

Gianduja and pistachios
10

PAVLOVA, PASSION FRUIT

and roasted peach and pink
pepper ice cream
10