

COLD PLATES

- ♥ 1 · Cured Iberian ham (50 gr.) 16,90€
- 2 · Cured pork loin (50 - 100 gr.) 7,75€ - 15,50€
- 🌿 3 · Thick tomato, garlic and bread summer soup with boiled egg and diced Iberian ham 3,95€
- 4 · Tuna, potato & vegetable salad with mayonnaise 9,80€
- 🌿 5 · Assortment of cheeses walnuts and quince jelly 19,80€
- Curado de oveja Cañarejal (Valladolid) T 3,90€
- Curado de oveja Payoyo (Villaluenga) T 3,90€
- Azul de cabra Andazul (San José del Valle) T 3,90€
- Cabra emborrado en v. tinto Libum (A. Gazules) T 4,10€
- ♥ 7 · Red tuna tartare with gazpacho sorbet (70gr. tuna) 7,95€
- ★ 8 · Roasted red peppers, marinated cod, avocado and garlic mayonnaise sauce 12,50€

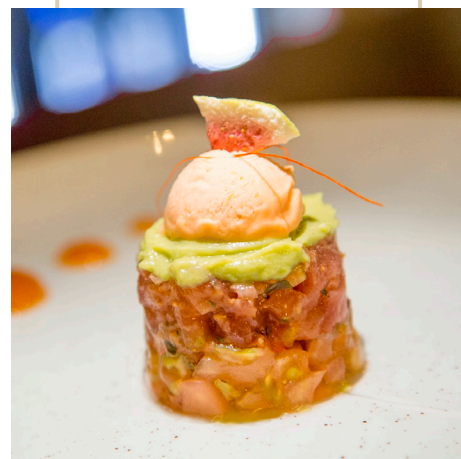
EGGS

- 11 · Scrambled eggs with potato and chorizo 10,50€
- 🌿 12 · Scrambled eggs with aubergine and prawns 13,90€

FRIED IN OLIVE OIL

- ♥ 13 · Oxtail croquettes (6ud) 9,90€
- 14 · Ham croquettes (8ud) 9,60€
- 15 · Fried chicken sticks with mojo picon sauce 5,95€
- 16 · Meatball covered with almonds served with mashed potato and almond sauce 5,10€
- ★ 18 · Spicy veal stuffed pastry 4,25€/ud

Olives - 0,60€ | Bread service - 1€/pax
 Bread without gluten - 1,50€ (10 min.) | Vat included prices



TOASTED ON A LARGE RUSTIC BREAD

- ♥ 19 · Cured Iberian ham 12,95€
- ♥ 20 · Beef slices stuffed with Iberian ham 12,95€
- 21 · Cheese & smoked anchovies 12,95€
- 22 · Fried egg with Iberian ham 11,50€
- 23 · Spicy Spanish sausage pate & cheese 9,95€

TOASTED ON A SMALL RUSTIC BREAD

- 🌿 25 · With goats' cheese carrot marmalade and walnuts 4,50€
- 26 · With anchovies and guacamole 4,75€



*We know it, this situation is very difficult for everyone.
Please, respect the recommendations of the
authorities and the safety distance.*

*But we are here to enjoy! So relax and let yourself
be carried away by the flavors you missed
so much. Just like we missed you!*



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STEWES

-  **27 · Artichoke and cockle sauté**
with vegetables 7,95€
-  **28 · Chickpeas with king prawns** 10,50€
- 29 · Squid cooked in its own ink**
served on savory red pepper sponge 5,10€
- 30 · Cuttlefish in a vegetable and fried**
bread sauce on a base of pastry made with
oil and topped with a touch of mustard 6,90€
- 31 · Fish and seafood**
soup with thick noodles 10,75€
- 33 · Chicken meatballs**
with thyme sauce 10,50€
- 34 · Free-range chicken**
with stir-fried seasonal vegetables 11,00€

GRILLED

-  **35 · Grilled white Navarra asparagus**
with sun-dried tomato mayonnaise (4ud) 14,40€
-  **37 · Acorn-fed Iberian pork sirloin**
with cured cheese and fries 17,80€
- 38 · Grilled acorn-fed Iberian pork shoulder**
with Iberian ham and fries 19,00€
- 39 · Grilled chestnut-fed pork**
tenderloin (cut into strips) with potatoes 16,00€
-  **40 · Small Kobe (Japanese ox) burger**
with Payoyo cheese ice-cream (40gr.) 5,95€

DESSERTS

-  **41 · Mascarpone cheesecake**
with white chocolate 5,25€
Pairing: Cruz vieja en rama / Pedro Ximénez C 6,90€
- 42 · Pudding made with egg yolk and syrup**
with cheese cream mascarpone 4,75€
Pairing: La Panesa / fino C 4,90€
- 45 · Chocolate mousse**
with Sherry sweet wine 4,75€
Pairing: Cruz Vieja en rama / palo cortado C 4,90€
-  **46 · Chesnut custard** 4,25€
Pairing: Los Cuartillos / moscatel dorado C 2,20€

Coffees or infusions 1,80€



See you, read you



Call us

956 85 03 22

JEREZ - XÉRÈS - SHERRY



Pavon /fino C 2,10€ B 14,00€

Quinta /fino C 2,10€ B 14,00€

Coquinero /fino C 2,50€ B 17,00€

VINO RECOMENDADO

Cruz Vieja en rama /fino C 3,50€ B 28,00€

Solear /manzanilla C 2,10€ B 14,00€

Papirusa /manzanilla C 2,50€ B 17,00€

Santa María /cream C 2,30€ B 16,00€

Urium Clásico /cream C 3,30€ B 27,00€

Padre Lerchundil /moscatel C 2,30€ B 16,00€

Los Cuartillos /moscatel dorado C 2,20€ B 15,00€

1827 Osborne /px C 2,50€ B 17,00€

San Emilio /px C 3,60€ B 28,00€

Ximénez-Spinola /px blanco C 5,50€ B (50CL) 29,00€

Cruz Vieja en rama /px C 6,90€ B (3/8) 26,00€

Escuadrilla /amontillado C 3,10€ B 26,00€

Cruz Vieja en rama /amontillado C 4,30€ B 34,00€

Tio Diego /amontillado C 2,50€ B 17,00€

10 RF Osborne /oloroso medium C 2,30€ B 16,00€

El Maestro Sierra /oloroso medium C 2,50€ B 17,00€

Río Viejo /oloroso C 2,30€ B 16,00€

Don Nuño /oloroso C 3,10€ B 26,00€

Cruz Vieja en rama /oloroso C 4,30€ B 34,00€

Carvajal en rama /oloroso C 3,50€ B 28,00€

Urium Clásico /palo cortado C 4,30€ B 34,00€

Peninsula /palo cortado C 3,10€ B 26,00€

Cruz Vieja en rama /palo cortado C 4,90€ B 39,00€

TIERRA DE CÁDIZ

BLANCOS

Tierra Blanca

palomino - riesling C 2,40€ B 14,00€

Tierra Blanca Semidulce

palomino - riesling - moscatel C 2,40€ B 14,00€

Forlong Blanco /palomino -px C 2,90€ B 17,00€

Castillo San Diego /palomino C 2,40€ B 14,00€

Maestrante semidulce

palomino fina C 2,40€ B 14,00€

Barbadillo Vi Cool, Moscato Frizzante

moscatel C 2,70€ B 16,00€

VINO RECOMENDADO

Contratiempo

moscatel de alejandría C 3,20€ B 19,00€

ROSADOS

Forlong Rosado /c. sauvignon C 2,90€ B 17,00€

Barbazul /syrah C 2,90€ B 17,00€

TINTOS

Cortijo de Jara

tempranillo - syrah - merlot C 2,50€ B 15,00€

Garum

syrah - merlot - petit verdot C 3,30€ B 19,50€

Hermanos Holgado

petit verdot C 3,30€ B 19,50€

Forlong Assemblage

syrah - merlot - tintilla C 3,40€ B 19,80€

Cobijado / tempranillo, merlot, syrah, tintilla,

c. sauvignon C 3,70€ B 22,00€

VINO RECOMENDADO

Quadis Crianza / tempranillo, syrah, tintilla, petit verdot C 3,30€ B 19,50€

Samaruco / syrah - petit verdot C 3,90€ B 23,00€

Tintilla Luis Pérez / tintilla de Rota C 5,40€ B 26,00€

Tintilla Forlong / tintilla de Rota C 5,50€ B 28,00€

Taberner

syrah - merlot - cabernet - tintilla C 5,50€ B 28,00€

OTRAS DENOMINACIONES

CASTILLA Y LEÓN · BLANCOS

Finca Las Caraballas / verdejo C 3,20€ B 19,00€ 

RUEDA · BLANCOS

Marqués de Irún / verdejo C 2,40€ B 14,00€

José Pariente / verdejo C 3,30€ B 19,50€

RÍAS BAIXAS · BLANCOS

Mar de Frades / albariño C 4,00€ B 24,00€

PENEDÉS · ESPUMOSOS

Juve y Camps cinta púrpura
macabeo - xarel·lo - parellada B (3/8) 14,00€

Juve y Camps Reserva de la Familia
macabeo - xarel·lo - parellada B 26,00€

OTRAS · BLANCOS

Mirlo - Sevilla / viognier C 3,70€ B 22,00€

RIOJA · TINTOS

Ramón Bilbao Ed. Limitada
tempranillo C 3,70€ B 22,00€

Alcorta Crianza
tempranillo C 2,40€ B 14,00€

Azpilicueta Crianza
tempranillo C 3,10€ B 18,00€

VINO RECOMENDADO

Viña Alberdi Crianza
tempranillo C 2,90€ B 17,00€

Baigorri Crianza
tempranillo - garnacha C 3,20€ B 19,00€

Montecillo Crianza / tempranillo C 2,40€ B 14,00€

Luis Cañas Crianza
tempranillo C 3,70€ B 21,00€

Martelo Reserva
tempranillo - mazuelo - garnacha C 5,90€ B 33,00€

RIBERA DEL DUERO · TINTOS

Señorío de Nava Cosecha
tempranillo C 2,40€ B 14,00€

Melior de Matarromera Cosecha
tempranillo C 2,70€ B 16,00€

Emilio Moro Crianza
tinta fina C 4,90€ B 28,00€

Matarromera Crianza
tinta fina C 5,40€ B 29,00€

Pago de Carraovejas Crianza
tinta fina - merlot C 6,90€ B 40,00€

CASTILLA Y LEÓN · TINTOS

Mauro / tempranillo - syrah C 6,90€ B 40,00€

Caña de cerveza 2,20€

1/3 Cruzcampo 2,25€

1/3 1906 2,75€

1/3 Estrella (sin gluten) 2,25€

1/3 Radler Estrella 2,75€

1/3 15&30 Blonde 3,00€

1/3 15&30 IPA, Pale Ale, Dubbel 3,50€

1/3 Volaera rubia 3,00€

1/3 Volaera tostada 3,00€

1/3 Estrella del Sur 2,25€

Tinto de verano 2,50€

Ladrón de Manzanas 2,25€

Refresco / zumo (20CL) 2,10€

Aquarius/Nestea (35CL) 2,50€

Agua mineral 2,00€

Vermut Lustau
blanco - rojo - rosé | 3,75€

Martini rosso | 2,50€

Martini
vermut (rubino - ambrato) | 2,75€

Francisco de Cala
espumoso | 4,90€ B 29,00€

Sangría Lolea (20CL) 3,75€

Sangría Lolea (75CL) 16,00€