



## BY AND FOR THE GUEST

## TO SHARE

|                                                                          |            |                                                 |             |
|--------------------------------------------------------------------------|------------|-------------------------------------------------|-------------|
| IDAZABAL CHEESE SALAD WITH MUSTARD AND HONEY DRESSING                    | 14.00/8.00 | SELECTION OF ARTISAN CHEESES                    | 20,00/15.00 |
| RUSSIAN SALAD WITH PICKLED JALAPEÑO                                      | 11,00/6,00 | IBÉRICO HAM PLATTER WITH GRATED TOMATO          | 20,00       |
| HOMEMADE PATATAS BRAVAS                                                  | 11.00/6.00 | TEMPURA SQUID WITH LIME-LEMON MAYO              | 16,00/8.00  |
| CHEESE FRIES "LA ZARZA STYLE"                                            | 13.00/7.00 | QUESADILLAS WITH YORK HAM & GUACAMOLE           | 12.00/6.00  |
| CONFIT ARTICHOKE WITH ACORN-FED PORK JOWL AND ITS JUICE (1 UNIT)         | 8.50       | CHICKEN WINGS & OUR "JUANITO TRIBUTE" BBQ SAUCE | 11.00/5.50  |
| CAPRESE WITH BURRATA, CORAZON DE BUEY TOMATO AND TOASTED SESAME DRESSING | 15.00      | "VIRIDIANA" EGG WITH BOLETUS & TRUFFLE          | 12.00       |

## OUR PINTXOS

|                                                      |       |                                                           |       |
|------------------------------------------------------|-------|-----------------------------------------------------------|-------|
| BLOWTORCHED RED TUNA NIGIRI<br>1 PIEZA               | 4.00  | ★ SLOW-COOKED PORK CHEEK TACO<br>2 PIEZAS                 | 12.00 |
| FRIED EGG & TRUFFLE NIGIRI<br>1 PIEZA                | 4,00  | ★ CRISPY ACORN-FED PORK JOWL WITH GUACAMOLE<br>1 PIEZA    | 5.00  |
| ACORN-FED PORK JOWL NIGIRI<br>1 PIEZA                | 4,00  | ★ CLUB-STYLE Brioche with pulled pork<br>2 PIEZAS         | 12.00 |
| FRENCH N3 OYSTER , APPLE AGUACHILE<br>1 PIEZA        | 6.00  | ★ RED TUNA "MOLLETE" (ANDALUSIAN BREAD)<br>1 PIEZA        | 6.00  |
| SMOKED SARDINE "ALABASTER" STYLE<br>1 PIEZA          | 6.00  | ★ IBÉRICO HAM CROQUETTE<br>1 PIEZA                        | 2.50  |
| PASTRAMI "BIKINI" WITH MUSTARD & PICKLES<br>2 PIEZAS | 11,00 | TRIPE STEW CROQUETTE ("CALLOS A LA MADRILEÑA")<br>1 PIEZA | 2.50  |
| CRISPY PIG TROTTER SAVARIN<br>1 PIEZA                | 6.00  | KIMCHI CROQUETTE<br>1 PIEZA                               | 2,50  |
| IBÉRICO "AL PASTOR" TACO<br>2 PIEZAS                 | 12,00 | AGED BEEF TXULETA PICO DE GALLO TACO<br>2 PIECES          | 16.00 |

## MAIN COURSE

|                                                                         |       |                                                                     |       |
|-------------------------------------------------------------------------|-------|---------------------------------------------------------------------|-------|
| BIG MARC BURGER<br>BIG MAC-STYLE SECRET SAUCE, LETTUCE, ONION & PICKLES | 15.00 | IBERIAN PORK "SECRETO" WITH TERIYAKI SAUCE<br>FRENCH FRIES          | 19.00 |
| AGED BEEF CHEESEBURGER<br>BACON & FRENCH FRIES                          | 15.00 | AGED BEEF TXULETA (RIB STEAK) 600G<br>FRENCH FRIES & PADRÓN PEPPERS | 38.00 |
| GRILLED OCTOPUS WITH ROBUCHON-STYLE MASH<br>MUSTARD & HONEY SALAD       | 26.00 |                                                                     |       |

\*Our prices include VAT

Prices shown in Euros (€)

10% TERRACE SURCHARGE

TABLE SERVICE: €2,50 PER PERSON

(Includes aperitif, filtered water, bread with smoked butter, and petit four)

LEAVE US A REVIEW



# LA ZARZA



SOLETE  
Guía Repsol

## COLA DE GALLO

### SIGNATURE COCKTAILS

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| <b>DALSY</b>                                                                                         | 13.00 |
| MG GIN, BIRI BIRI LIQUEUR, MANDARIN, YUZU                                                            |       |
| <b>CABEZA DE GALLO</b>                                                                               | 13.00 |
| BACARDI RUM, STRAWBERRY, YUZU, WHITE CHOCOLATE                                                       |       |
| <b>PASSION FRUIT MARGARITA</b>                                                                       | 13.00 |
| TEQUILA, COINTREAU, PASSION FRUIT, LIME                                                              |       |
| <b>POP CORNS</b>                                                                                     | 13.00 |
| BACARDI RUM, STRAWBERRY, PASSION FRUIT, LIME, POPCORN SYRUP                                          |       |
| <b>LIQUID LOLLIPOP</b>                                                                               | 13.00 |
| GIN, AMARETTO, FRESH PINEAPPLE, HOMEMADE SPICY GRENADINE                                             |       |
| <b>AMANDIO DO NASCIMENTO</b>                                                                         | 13.00 |
| RUM INFUSED WITH CINNAMON STICK AND COFFEE, PASSION FRUIT, GINGER BEER, LIME, HOMEMADE VANILLA SYRUP |       |
| <b>BRAMBLE 1984</b>                                                                                  | 13.00 |
| GIN, LIME, MORA                                                                                      |       |
| <b>PALOMA LA ZARZA</b>                                                                               | 13.00 |
| TEQUILA, STRAWBERRYS, LIME, BASIL                                                                    |       |

|                                                                  |       |
|------------------------------------------------------------------|-------|
| <b>MICHELADA</b>                                                 | 8.00  |
| ESTRELLA GALICIA, LA ZARZA JUICE, CUCKO TOMATO, LIME             |       |
| <b>OVERSTORY</b>                                                 | 13.00 |
| GINEBRA MG, MEZCAL, PIÑA, YUZU, TAJIN                            |       |
| <b>SPRESSO MARTINI LA ZARZA</b>                                  | 13.00 |
| TRIGO LIMPIO VODKA, KAHLÚA, ESPRESSO, VANILLA SYRUP, CACAO       |       |
| <b>BLOODY MARIA</b>                                              | 13.00 |
| VODKA TRIGO LIMPIO, CUCKO TOMATO, LA ZARZA JUICE, LIME           |       |
| <b>NEGRONI JEREZ</b>                                             | 13.00 |
| MG GIN, LA ZARZA VERMOUTH, OROSO PX SHERRY                       |       |
| <b>PLEASE DONT TELL</b>                                          | 13.00 |
| VODKA TRIGO LIMPIO, MEZCAL, FRUTA DE LA PASION, LIMA, GINGERBEER |       |
| <b>SPEAKEASY</b>                                                 | 13.00 |
| TEQUILA, COINTREAU, JÄGERMEISTER, LIME, VANILLA, MINT            |       |
| <b>THE BIG APPLE</b>                                             | 13.00 |
| JAPANESE WHISKY, AMONTILLADO, APPLE MULE, AMARETTO               |       |

### MOCKTAILS (SIN ALCOHOL)

|                                                |      |
|------------------------------------------------|------|
| <b>CABEZA DE GALLO</b>                         | 8.00 |
| STRAWBERRY, YUZU, WHITE CHOCOLATE              |      |
| <b>MARGARITA FRUTA DE LA PASION</b>            | 8.00 |
| PASSION FRUIT, LIME, 7UP                       |      |
| <b>POP CORNS</b>                               | 8.00 |
| STRAWBERRY, PASSION FRUIT, LIME, POPCORN SYRUP |      |

|                                                              |      |
|--------------------------------------------------------------|------|
| <b>VIRGIN MARIA</b>                                          | 8.00 |
| CUCKO TOMATO, LA ZARZA JUICE, LIME                           |      |
| <b>MICHELADA</b>                                             | 8.00 |
| NON-ALCOHOLIC ESTRELLA GALICIA, LA ZARZA JUICE, TOMATO, LIME |      |
| <b>AMANDIO DO NASCIMENTO</b>                                 | 8.00 |
| PASSION FRUIT, LIME, GINGER BEER, HOMEMADE VANILLA SYRUP     |      |

### DESSERTS

|                                            |           |                                              |             |
|--------------------------------------------|-----------|----------------------------------------------|-------------|
| <b>LA ZARZA CHEESECAKE</b>                 | 8,00/4,50 | <b>ALCALÁ'S "COSTRADA"</b>                   | 8,00        |
| SMOOTH BAKED CHEESES ON MARÍA BISCUIT BASE |           | A CLASSIC FROM THE CITY, HANDMADE BY SALINAS |             |
| <b>WHITE CHOCOLATE CHEESECAKE</b>          | 8,00/4,50 | <b>MELTING CHOCOLATE CAKE</b>                | 8,00        |
| TOPPED WITH CHOCOLATE POP ROCKS            |           | 75% COCOA, RICH & CREAMY                     |             |
| <b>HAZELNUT CHEESECAKE</b>                 | 8,00/4,50 | <b>ARTISAN CHEESE SELECTION</b>              | 20,00/15.00 |
| HAZELNUT CHOCOLATE BAR WITH CRISPY WAFER   |           | THE BEST CHEESES IN THE WORLD                |             |
| <b>"PANTERA ROSA" – GUAVA &amp; LIME</b>   | 8,00      | <b>LA ZARZA COFFEE SPOON</b>                 | 8.00        |
| SOBAO AU RHUM, WHITE CHOCOLATE             |           | AVAILABLE TO PURCHASE                        |             |

### DRINKS

|                              |      |                                      |      |
|------------------------------|------|--------------------------------------|------|
| <b>LEMONADE</b>              | 4.00 | <b>REBUJITO JEREZ</b>                | 4.50 |
| <b>FRESH ORANGE JUICE</b>    | 4.00 | <b>TINTO DE VERANO</b>               | 4.00 |
| <b>FRESH PINEAPPLE JUICE</b> | 4.00 | <b>LA ZARZA VERMOUTH</b>             | 4,50 |
| <b>APEROL SPRITZ</b>         | 7.00 | <b>ESTRELLA GALICIA – LARGE BEER</b> | 3.50 |

THE PREPARATION OF ANY CLASSIC COCKTAIL OR VARIATION WITH A SPIRIT WILL  
BE MORE THAN WELCOME BY THE @LAZARZAALCALA TEAM