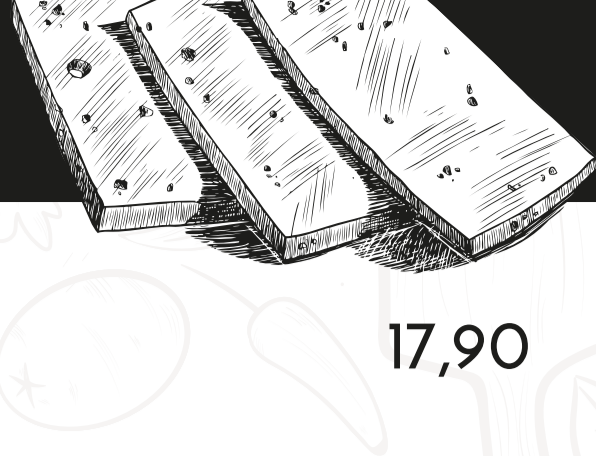




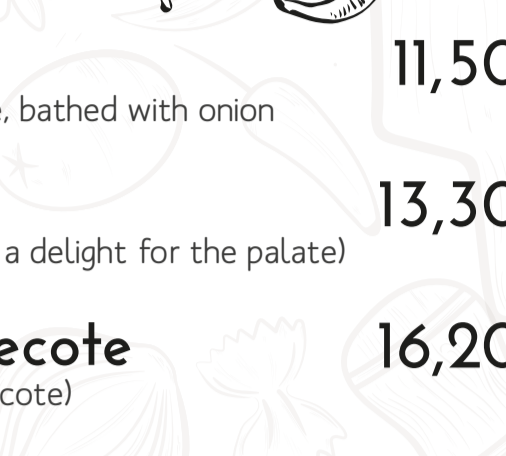
- Starters -



Iberian Ham (Iberian Ham 50%. Iberian Breed.)	17,90
Entre Duelas Cheese (Baked smoked cheese with honey and melted mojo sauce)	8,20
Wrinkled Potatoes (With red almond mojo on the side. Mango mojo sauce + 1.50€)	7,50
Our Russian (Delicious homemade salad, fresh and ready to share)	8,50
Crispy Aubergines (Thin slices of aubergines, covered with cane honey and crushed kikos)	7,50
Grandma's Croquettes (Variety of flavors, shredded meat, tuna and spinach with pine nuts, 8 units)	9,50
Scrambled Eggs with Chorizo (Scrambled Eggs with a soft mixture of tero chorizo, decorated with a touch of honey)	8,80
Chicken Fingers (Delicious panko-fried chicken tenderloins)	9,50

- Specials -

(ask for availability)



Aubergine Tower and Rulo (A mountain of eggplants with curly cheese in the middle, bathed with onion crunchy and honey)	11,50
Mushroom Risotto (Creamy risotto with mushrooms and onion, undoubtedly a delight for the palate)	13,30
Risotto with Uruguayan Entrecote (Risotto with mushrooms and onion with Uruguayan Entrecote)	16,20
Tuna Tartar, Avocado & Mango (Tuna tartare with a slight spicy touch, on a bed of avocado and bathed in a very fresh mango sauce)	15,50

- Salads & Pokes -



Entre Duelas Salad (Lettuce, tuna, pickled onion, cucumber, cherry tomato, grated carrot and mango sauce)	9,20
Chicken Teriyaki Poke	11,50
Marinated Salmon Poke	13,50

*All Poké include: (Sushi rice base, grated carrot, wakame seaweed, pickled onion, avocado and pumpkin seeds)

- Sushi -

Rolls & Pieces



ALL ROLLS COME COVERED IN SESAME SEEDS.
THE ROLLS COME IN EIGHT PIECES.
THE BOXES ARE 16 PIECES

1. Salmon, avocado and cream cheese	10,50
2. Salmon and cream cheese	9,50
3. Salmon, cream cheese and topping spicy crab	10,50
4. Tuna, avocado and cream cheese	10,20
5. Tuna, cucumber, cream cheese and topping fried onion	9,70
6. Tuna, cucumber and mango sauce	10,20
7. Cucumber Uromaki, Cream Cheese Covered with tuna tartare	11,50
8. Prawn, cream cheese and kimchi sauce	9,50
9. Prawn with crab topping spicy (spicy crab)	10,50
10. Prawn, cream cheese, crispy onion and truffle mayonnaise	9,90
11. Chicken and cream cheese	8,50
12. Chicken cream cheese and teriyaki sauce	8,70
13. Chicken cream cheese and sweet mustard sauce	8,80
14. Chicken cream cheese and truffle sauce	9,20
15. Vegan Roll	9,50
16. Breaded Banana Roll	10,50
17. Sushi tower: sushi rice, spicy crab, avocado, salmon, kimchi sauce and teriyaki sauce.	15,50

#Niguiris Salmon or Tuna	2,50
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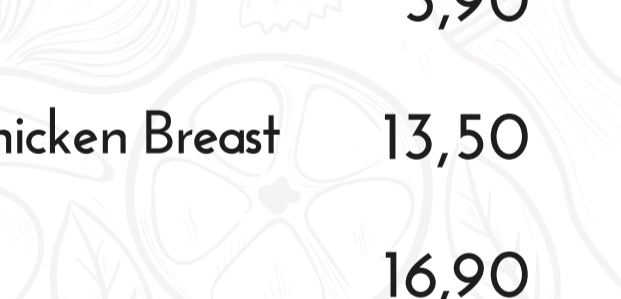
Boxes

BOX WITHOUT CRUDE	19,90
4 Uramaki Chicken and Teriyaki	
4 Uramaki Chicken and Cream Cheese	
4 Uromaki Prawn with Spicy Crab	
4 Prawn with Truffle Mayonnaise	

RAW BOX	22,50
4 Uramaki Salmon Spicy Crab	
4 Uramaki Salmon and Cheese	
4 Tuna Uromaki and Mango Sauce	
4 Tuna Uromaki, Cream Cheese and Fried onion	

Al Grill

- Fish And Meat -



Grilled Chorizo	3,90
Grilled Extra Tender Free-range Chicken Breast (Grilled chicken breast served with rice and French fries)	13,50
Knuckle (Delicious knuckle accompanied by French fries)	16,90
Uruguayan Entrecote (Uruguayan grilled entrecote, accompanied by French fries. Extra of red pepper +1.5€)	15,90
Entrecote with Pepper	18,50
Entrecot with Mushroom Sauce	18,50
Sirloin with Peper	21,00
Sirloin with Mushroom Sauce	21,00
Secreto with French Fries (Secret on the Grill, accompanied by French fries. Extra red pepper +1.5€)	15,10
Grilled Uruguayan Sirloin (Uruguayan sirloin accompanied by homemade fries, roasted pepper)	18,50
Fresh Salmon (Fresh salmon baked and finished with a touch of grill, accompanied by wrinkled potatoes and mojo on the side)	16,50
Grilled Tuna (Grilled tuna cooked with a reduction of house sauce, accompanied by wrinkled potatoes and red almond mojo sauce, on the side)	15,90
Two People Barbecue (Uruguayan entrecote, secreto, potatoes and roasted red peppers)	16,50 per person
Four People Barbecue (Uruguayan entrecote, secreto, potatoes and roasted red peppers)	16,50 per person
Super Barbecue for Two People (Uruguayan entrecote, marinated free-range chicken breast, secreto, grill chorizo, French fries and roasted red peppers)	21,00 per person
Super Barbecue for Four People (Uruguayan entrecote, marinated free-range chicken breast, secreto, grill chorizo, French fries and roasted red peppers)	21,00 per person

SEPARATE SAUCES TO CHOOSE IN ALL GRILLED PRODUCTS

- Raisin Ali Oli Sauce 2.00€
- Honey and Mustard Sauce 1.50€
- Spicy Mayonnaise Sauce 1.50€
- Truffle Mayonnaise Sauce 2.50€
- BBQ Sauce 1.50€

- Hamburgers -



The Good Old Traditional Burger Beef, lettuce, tomato, red onion, sweet mustard and cheddar cheese.	8,90
The Entre Duelas Beef, lettuce, tomato, smoked cheese and mango sauce.	9,30
The Mountain Goat Beef, lettuce, caramelized onion, cabarata roll and molasses.	9,80
The Cathedral Beef, Uruguayan steak, caramelized onion, cheddar cheese, lettuce, kimchi mayonnaise sauce.	10,80
Barbakiu Beef, cheddarm cheese, onion, bacon and BBQ sauce	8,70
Trufaka Beef, cheddar cheese, lettuce leaf, red onion and truffle sauce.	9,70
This is the Chicken Crispy panko chicken breast, roasted pepper, cheddar cheese, honey and mustard and caramelized onion.	8,80

- Desserts -



Gofio Mousse	4,50
Tirma Ambrosia Mousse	4,50
Chocolate Coulant with Vanilla Ice Cream	4,50
Baked Cheesecake with blueberry jam	4,50
Cheesecake with Lotus	6,50



- Vinos Tintos -



RIOJAS

Puente del Lago (Also by Cups)

17,20

Puente del Lago is a wine made with Tempranillo and Garnacha grapes, it is characterized by its violet-red color, clean and powerful on the nose. Very energetic in the mouth. DOC. The Rioja.

Rex

19,80

It is made with two classic grapes from Rioja blends: Graciano and Garnacha. The vineyards are located on the oldest soils in La Rioja, very close to one of the largest dinosaur sites in Europe, hence its name.

Montencillo

18,80

Intense cherry red color with a medium-high layer, very clean and lively, which denotes its youth. AROMA AND TASTE: The nose is very powerful, fruity, sweet with aromas of American wood that provides notes of coffee with milk and a licorice background typical of the Tempranillo variety.

RIBERA

Señorio del Real (Also by Cups)

18,80

We present the Tinto Señorío Real wine with an intense cherry red color with violet tones. The nose is complex, aromas of red and black fruits appear first, giving way to dairy, vanilla and roasted notes. In the mouth it is well put together, maintaining good balance. The finish is broad, leaving memories of berries. Recommended for spoon dishes, legumes, rock fish, red meat and wild game.

Ankal Roble 8 Meses

21,00

Wine with a high measured intensity, cherry red with slight garnet nuances, clean and bright. Aromas of red and black forest berries, spicy aromas of medium aging with hints of toffee, cinnamon and vanilla. The cherry on top is those fleeting floral aromas of white and blue flowers.

Mosaico Roble Francés y Americano 6 Meses

19,00

Wine of the Tempranillo variety aged in French and American oak for 12 months. Born from calcareous clay soils in the area, at an altitude of 900 meters and from vines that are more than 60 years old.

Emilio Moro

35,00

Made with 100% Tempranillo grape variety, fermentation for 15 days in maceration with the skins and aged for 12 months in American oak and French oak barrels until bottling. This wine is named after its creator and is the alma mater of the Winery. Previously, Emilio Moro gave names to Crianzas and Reservas but, starting with the '98 harvest, these concepts disappeared.

This brand now only refers to wine made from vineyards between 12 and 25 years old. Very intense ripe cherry red color. The nose is opulent and very expressive, with a base of high quality ripe black fruit, presenting balsamic and pastry notes in the background. In the mouth it has good acidity, it is broad, tasty, with great volume. Very long after-taste.

CANARY

Bodegas Trujillo (Also by Cups)

17,50

Agala

21,00

4 months in French oak barrels. Wine with a bright and lively appearance, marked by purple and violet edges that frame an attractive cherry red layer. As we approach the glass, its aromatic intensity stands out, where the ripe red fruits at the beginning give way after rest to a complex symphony of floral and spicy notes with subtle memories of good wood that do not hide the personality of the varietal mixture that gives life to the wine. this wine. With a powerful attack, the palate evolves in an unctuous and enveloping way, with a good balance between cheerful acidity and the ripe tannins, leaving a rich memory in the bitter aftertaste, along with the aromas that envelop the palate.

OTHERS

Bala Perdida, Alicante

17,50

D.O.P. Alicante, 4 months in American and Hungarian oak barrels. Bala Perdida is a 100% Mediterranean wine that perfectly complements rice dishes, meats and fish or seafood stews.

It can be consumed between 12 or 16°C, and cooler it is brutal to accompany your most casual moments. Its name comes from the last film that David Carradine filmed dressed as a cowboy, "Bala Perdida".

Massimo Lugo, Ribera Sacra

20,00

Massimo, an 85% Mencía wine from our own vineyards that are more than 30 years old that grow on the sculpted slopes and terraces of the impossible Ribeira Sacra. A wine with a sensational quality-price ratio and very well put together for its staging. The expression of the Mencía grape is developed with honesty, faithful to the sensations offered by the variety and the terroir where they are planted.

Massimo is a light and fresh wine, perfect for summer. The vineyards from which Massimo's grapes come are considered heroic viticulture, with slopes that reach 85% where mechanical help is not possible.

Liberalia

16,50

Red Wine D.O. Bull

Abad Don Bueno

17,10

Mencia Red Wine
D.I. Bierzo

Pituco

21,00

50% Garnacha Tintorera 25% Monastrell 25% Syrah. Rodriguez de Vera Wineries.
D.O Jumilla

Rodríguez de Vera

21,00

Red Wine 15 months in barrel. 60% Merlot, 10% Cabernet Sauvignon,
20% Syrah, 10% Garnacha tintorera. Rodriguez de Vera Winery.

Atalaque

24,00

Garnacha

- Vinos Blancos -



DRY

Bodegas Trujillo (Also by Cups)

17,50

Tenerife

Bermejo Malvasía Volcánica

28,00

From the island of volcanoes, where probably the most impressive wine landscape in the world is located, on the island of Lanzarote, a Canarian wine with a long tradition and highly appreciated both on the islands and outside them, with grapes rigorously selected from Malvasía Volcánica in the Bermejos winery. Bermejo Malvasia Seco 2021 is a greenish-yellow white. The nose is very attractive and complex, with a wide variety of fruity (lemon, mango) and floral aromas. The palate is soft and glyceric, very varietal, with hints of lemon, dry grass and peach. Very long finish. Dry White Wine made with Malvasía Volcánica. The vines that produce this wine are pre-phyllloxera, aged between 40-60 years, and are grown under a blanket of volcanic ash.

Tajinaste, Tenerife

18,90

Tajinaste Seco is made as a young and fresh wine, with a certain complexity. Fermentation is carried out in stainless steel tanks and 15% in new French and American oak barrels. 20% of the wine was aged in French and American oak barrels for two months. On the nose aromas of pineapple, apple, floral notes, fresh, soft and balanced on the palate.

Viña Pérez

17,80

VERDEJO 100% Straw yellow color with greenish reflections. On the nose, powerful, frank and intense, with aromas of stone fruits (peach, apricot) and hints of exotic fruit (pineapple and Paraguayan) on an aniseed and slightly herbaceous background. In the mouth it is tasty and balanced, filling it with fruity nuances that recall the same mouth of the nose. With a certain meatiness and good structure in the mouth. With a broad, fruity and herbaceous finish with the pleasant final bitterness characteristic of the Verdejo variety.

Viore

17,00

VERDEJO 100% Pale yellow color with greenish reflections. Clean and bright. Intense on the nose with aromas of tropical fruits and citrus notes combined with a fresh herbal background. Well structured in the mouth, balanced, enveloping, tasty with a long fruity and balsamic finish.

FRUITY

Bodegas 35 (Also by Cups)

17,50

Wine with a fruity flavor, tropical aromas, balanced and ideal to share with desserts, cheeses or fish. Sweet on the palate and quite sweet.

Trujillo por Copa

3,50

SEMI

Niñata

17,20

•View: clean, pale yellow, transparent, with some greenish reflection. •Nose: very aromatic, with aromas of tropical fruit with floral notes. •Taste: it is sweet and well balanced with a hint of acidity that gives it freshness in its silky and elegant finish.

Iniesta Dulce Corazón

14,50

Wine made with the Moscatel de Alejandría variety, straw yellow in color with grayish tones. On the nose it is very attractive, clean and aromatic. Its complexity stands out, combining its fruity character of grapefruit and apple.

828

17,50

Visual phase: very bright straw-greenish yellow. Olfactory phase: very fruity, highlighting aromas of white fruit with a well-marked floral touch. Taste phase: soft, sweet and fresh entry with a good palate. It highlights an excellent harmony and balance between acidity, alcohol and a slight sweetness.

La Mona

16,50

Organic wine from Madrid, sweet and fresh aromas, with a tropical flavor.