# **ENTRANCE DOOR**

1/2 ración	ración
Nachos with guacamole, cheddar, sour cream, beans 6,90 / with meat and jalapeño.	
Carpaccio of Portobello mushrooms with truffled oil 6,90 / and pine nuts.	10,90
Japanese dumplings with chilli sauce.	5,90
Breaded Camembert cheese with caramel onion and homemade raspberry jam.	5,90
Chicken strips with homemade honey mustard sauce. 4,90/	7,90
Grilled creole chorizo with creole sauce.	5,90
Tequeños: latin cheese fingers.	7,90
Grilled provolone cheese with onion, tomato and basil sauce.	7,50
Hummus with toasted bread.	6,90
Spinach salad with breaded goat cheese, raisins and pine nuts.	9,90
Rocket salad with cherry, smoked salmon and parmesan cheese.	9,90

### MAIN DOOR



Pick the size of your **Wagyú** burger and serve it with fries, roasted potatoes or salad.

We have Gluten free bread

La Clásica: Cheddar cheese, tomato and sweet pickles.	9,90
La Japo: Wakame, lack garlic and our japanese mayo.	10,90
Mamma Mia: Provolone cheese, tomato and pesto sauce.	10,90
La Burguesa: Portobello mushroom cream with shavings of bacon, Verdejo white wine and parmesan cheese.	11,90
La Trufada: Truffled cheese with black truffle and boletus.	11,90
La Imbatible: Bacon, onion and tomato. Everything on grill with Sweet chili sauce.	10,90
Chef´s Burger: Ask the monthly novelty.	11,90
Cabra Cadabra: Goat cheese, caramel onion and homemade raspberry jam.	10,90
La Amarilla: Fried green plantain, cheddar and latin cheese.	12,90
Kung Foie: Foie-micuit, caramel onion and mango chutney.	14,90
La Veggie: Vegan meat (Beyond Meat), tomato, onion, lettuce and guacamole.	11,90



You can also pick your burger in CHICKEN THIGH (250gr), or in a VEGAN version.

<b>Fajitas.</b> Wheat tortitas with chicken / pulled pork with	9,90
vegetables and cheese.	

EXTRAS:	Tomato	0,50€	Cheddar	0,50€	Pickles	0,50€
	Bacon	1,00€	Onion	0,50€	Egg	1,00€
	Guacamole	1,00€	Grilled onion	0,50€	Pulled Pork	1,50€

## The GREAT DOOR

You can serve your dish with fries, roasted potatoes or salad.

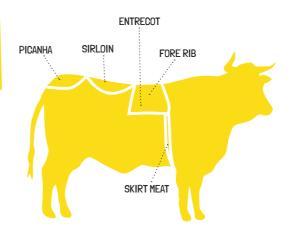
Grilled Skirt meat from Galician beef (250gr).	11,90
Entrecot from Galician beef (250gr).	15,90
Grilled Fore rib from Argentine heifer (250gr).	18,90
Grilled Sirloin from Galician cow (250gr).	21,90
Grilled breats of free range chicken (250gr).	9,90
Grill for 2 people: Chorizo, chicken thigh, beef steak, skirt meat and grilled onion and tomato.	29,95

### PREMIUM GRILL 39,90

HOUSE RED WINE

+
CHORIZO CRIOLLO

+
2 FORE RIBS



# **EXIT DOOR**

Brownie with vanilla ice-cream.	5,50
Cheese cake with homemade raspberry jam, dulce de leche or Nutella.	4,90
Frozen Oreo cake.	4,90
Sweet corn cake with dulce de leche, cinnamon and vanilla ice-cream.	5,50
Toblerone cake.	4,90
Ecologic yogurt with honey an <mark>d mue</mark> sli	3,90
Vegan ice cream (Ben&Je <mark>rriy´s)</mark>	4,90



## **DRINKS**

Draft beer-medium		2,60
Draft beer-large	3,50	
Alcohol free-bottle 33cl.		3,50
Spanish beer-bottle 33cl.		3,50
Gluten free beer-bottle 33cl.		3,50
Still water / soda water 50cl.	2,40	
Coke (regular, light, zero)		2,60
Nestea		2,60
Lemon / orange Fanta		2,60
Tinto de verano		3,00
Coffee / tea		1,60
Glass of red / white wine		2,80
RED WINES		
Bottle of house red wine 75cl.		14,00
Ramón Bilbao 37cl. (Crianza)- <i>Rioja</i>		10,50
Prado Rey 50cl. (91 Parker)-Ribera del Duero		13,00
WHITE WINES and LAMBRUSCO		
Bottle of house white wine (Rueda-Verdejo)		12,00
Lambrusco 75cl. (Emilia-Romagna)		10,00
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Imported Drinks 5,90

PREMIUM Drink 7,50



www.lapuertamarilla.es



### EXPRESS MENU 9,90

DRINK + MAIN COURSE + DESSERT / COFFEE

### DAILY MENU 11,50

DRINK + APPETIZER + MAIN COURSE + DESSERT / COFFEE



Pick the size of your Wagyú burger and serve it with fries, roasted potatoes or salad.

You can also pick your burger in a 250gr chicken thigh version or in a vegan version (Beyond Meat).

We have Gluten free bread

#### **DRINKS**

Draft beer 30cl.
National beer 33cl. (+1€)
Glass of red / white wine.
Still water / Soda water.
Coke Regular / Zero / Light.
Fanta orange / lemon.
Aquarius.
Nestea.

#### **APPETIZERS**

Japanese dumplings with sweet chili sauce.

Chicken strips with homemade honey mustar sauce.

Grilled Provolone cheese with arilled onion and tomato.

Hummus with toasted bread.
Breaded Camembert cheese
with caramel onion and
homemade raspberry jam.
Grilled creals cherize with crea

**Grilled creole chorizo** with creole sauce.

#### MAIN COURSE

(You can serve your dish with fries, roasted potatoes or salad.)

#### **OUR BURGERS:**

La Clásica: Cheddar cheese, tomato and sweet pickles.

La Japo: Wakame, lack garlic and our japanese mayo.

Cabra Cadabra: Goat cheese, caramel onion and homemade raspberry jam.

Mamma Mia: Provolone cheese, tomato and homemade pesto sauce.

La Imbatible: Bacon, onion and tomato. Everything on grill with Sweet chili sauce.

La Burguesa: Portobello mushroom cream with shavings of bacon, Verdejo white wine and parmesan cheese.

**La Trufada:** Truffled cheese with black truffle and boletus.

Chef's Burger: Ask the monthly novelty.

La Amarilla: Fried green plantain, cheddar and latin cheese. (+1€)

**Kung Foie:** Foie-micuit, caramel onion and mango chutney. (+2€)

La Veggie: Vegan meat (Beyond Meat), tomato, onion, lettuce and guacamole.

#### STEAKS AND TEX-MEX:

Grilled free range chicken.

Beef steak.

Fajitas: chicken or pork.

#### **DESSERTS**

Brownie with vanilla ice-cream.

Cheesecake.

Toblerone cake.

Ecologic yogurt with muesli and honey.

#### **EXTRAS**

Pulled Pork	+1,50
Bacon	+1,00
Tomato / Grilled tomato	+0,50
Cheddar	+0,50
Onion / Grilled onion	+0,50
Pickles	+0,50
Guacamole	+1,00
Egg	+1,00

Gluten free