

RESTAURANTE RIO DE LA PLATA

PLATOS DIARIOS - DAILY SPECIALS

<u>Martes:</u> COCIDO CASTELLANO (Tuesday: CASTILIAN STEW)	22,00 Euros
<u>Miercoles:</u> MENESTRA (Wednesday: VEGETABLE STEW)	11,00 Euros
<u>Jueves:</u> JUDIAS CON CHORIZO (Thursday: WHITE BEANS SPANISH SAUSAGE)	13,00 Euros
<u>Viernes:</u> LENTEJAS CON CHORIZO (Friday: LENTILS WITH SPANISH SAUSAGE)	11,00 Euros

SOPAS, FIAMBRES Y ENTRANTES (SOUPS, COLDCUTS AND STARTERS)

Consomé de ave (Chicken consomé)	4,00	Ensalada de frutas con frutos secos (Fruit salad with nuts)	14,00
Consomé con yema (Consomé with egg yolk)	5,00	Ensalada vegetal (alcachofa, pimiento, cebolla, aceitunas) (Vegetable salad)	12,00
Consomé al jerez (Consomé with sherry)	5,00	Ensalada simple (Basic greens salad)	8,00
Sopa de marisco (Seafood soup)	16,00	Ensaladilla (Salad with mayonnaise)	12,00
Sopa castellana (Castilian soup with garlic)	10,00	Embutidos variados (Assortment of coldcuts)	21,00
Sopa de pasta (Pasta soup)	10,00	Jamón Ibérico (Iberian-style sausage)	23,00
Sopa de verduras (Green vegetable soup)	10,00	Lomo embuchado (Stuffed loin)	23,00
Fabada Asturiana (Asturian white bean soup)	11,00	Chorizo ibérico (Iberian-style sausage)	19,00
Cogollos Tudela-anchoas (Tudela lettuce hearts & anchovies)	16,00	Salchichón (Salami sausage)	19,00
Ensalada canónigos jamón y foie (Lettuce salad ham and foie)	16,00		
Ensalada mixta (Mixed salad)	14,00		

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VERDURAS Y HORTALIZAS (GREENS AND VEGETABLES)

Espárragos dos salsas (Esparragus with 2 sauces)	16,00	Panaché de verduras (Cooked greens)	16,00
Alcachofas con jamón (Artichokes with ham)	13,00	Judías verdes con tomate (Greenbeans with tomato)	13,00
Guisantes con jamón (Green peas with ham)	12,00	Judías verdes con jamón (Greenbeans with ham)	15,00
Champiñón a la plancha (Grilled mushrooms)	14,00	Coliflor rehogada (Sauteed cauliflower)	12,00
Pimientos en ensalada (Sweet pepper salad)	12,00	Repollo (Cabbage)	12,00
		Lombarda (Red Cabbage)	12,00

HUEVOS Y TORTILLAS (EGGS AND OMELETTES)

Huevos a la flamenca (Eggs flamenco style)	14,00	Tortilla de champiñón (Omelette with mushrooms)	11,00
Huevos con jamón (Eggs with ham)	21,00	Revuelto de sesos (Scrambled eggs with brains)	12,00
Tortilla de Jamón (Omelette with ham)	12,00	Revuelto de Champiñón (Scrambled eggs with mushroom)	12,00
Tortilla de Espárragos (Omelette with esparragus)	11,00	Revuelto Morcilla-Piñón (Scrambled eggs with blood)	15,00
Tortilla de gambas (Omelette with shrimp)	12,00	Revuelto de Gambas (Scrambled eggs with shrimp)	17,00
Tortilla de sesos (Omelette with brains)	11,00		

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PESCADOS Y MARISCOS (FISH AND SEAFOOD)

Rodaballo a la plancha (Grilled turbot fish)	24,00	Angulas según temporada (Baby eels)	
Merluza a la plancha (Grilled hake)	25,00	Salpicón de Langostinos (Cold Marinated shrimp peppers)	17,00
Merluza a la romana (Hake in batter)	24,00	Nécora, unidad (Sea crab)	14,00
Merluza a la cazuela (Hake in casserole)	25,00	Almejas a la marinera (Clams in parsley sauce)	25,00
Rape a la plancha (Grilled angler)	24,00	Almejas naturales (Fresh Clams)	26,00
Delicias de Rape (Morcels of angler)	24,00	Calamares a la romana (Squid in parsley fried)	20,00
Rape a la cazuela (Angler in casserole)	22,00	Gambas cocidas (Cooked shrimp)	25,00
Besugo al horno (Baked sea bream)	22,00	Gambas a la plancha (Grilled shrimp)	25,00
Gallo a la romana (John Dory fried)	18,00	Gambas al ajillo (Shrimp with garlic)	19,00
Gallo a la plancha (Grilled John Dory)	20,00	Langostinos a la plancha (Grilled prawns)	19,00
Lenguado a la plancha (Grilled sole)	24,00		

CARNES Y CAZA (MEATS AND VENISON)

Chatobriand de ternera (Veal Chateaubriand)	25,00	Sesos a la romana (Brains in batter)	16,00
Solomillo de ternera (Veal sirloin steak)	24,00	Tostón al horno (Baked crouton)	18,00
Chuleta de ternera (Veal chop)	21,00	Cordero asado (Roast lamb)	20,00
Entrecot de ternera (Veal steak)	21,00	Cabrito asado (Road kid)	20,00
Bistec de ternera (Beefsteak of veal)	16,00	Cabrito guisado almendras (Stewed kid with almonds)	20,00
Escalope de ternera (Escalope of veal)	16,00	Chuletas de cordero (Lamb chops)	19,00
Riñones a la plancha (Grilled kidneys)	16,00	Conejo estofado (Rabbit stew)	15,00
Lengua estofada (Tongue stew)	14,00	Codornices estofadas (Quail stew)	15,00
		1/2 Perdiz estofada (1/2 Quail stew)	18,00

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POSTRES (DESSERTS)	Arroz con leche (Rice pudding)	5,50	Tarta helada (Ice cream cake)	5,00
	Natillas (Custard cream)	5,50	Manzana asada piñones (Roast apple)	5,00
	Flan casero (Homemade caramel flan)	5,00	Tarta de yogur (Yoghurt pie)	5,00
	Piña natural (Fresh pineapple)	4,00	Queso (Cheese)	7,50
	Melón (Melón)	3,50	Helado de limón (Lemon ice)	5,00
	Zumo de naranja (Orange juice)	4,50	Helado de coco (Coconut ice)	5,00
	Nueces con nata (Nuts with cream)	5,50	Helado (Ice cream)	4,50
	Trufas de chocolate (Chocolate truffles)	5,50	Cuajada (Cottage cheese)	4,50

Ración de pan 1,00 €

IVA INCLUIDO EN PRECIOS