

## ENTRANCE DOOR

<u>Nachos</u> with guacamole, cheddar, sour cream, beans with meat and jalapeño.	9,90
<u>Carpaccio</u> of Portobello mushrooms with truffled oil and pine nuts.	11,90
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.	6,90
Grilled creole chorizo with creole sauce.	5,90
Tequeños: latin cheese fingers.	6,90
<u>Grilled provolone</u> cheese with onion, tomato and basil sauce.	7,50
<u>Hummus</u> with toasted bread.	6,90
Spinach salad with breaded goat cheese, raisins and pine nuts.	9,50
<u>Rocket salad</u> with cherry, smoked salmon and parmesan cheese.	9,90

Gluten free

## MAIN DOOR

ORIGINAL	BIG	EXTRA BIG
 150 gr	 225 gr	 300 gr
	+ 2,00 €	+ 3,50 €

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
BLT Plus: Grilled bacon, lettuce, tomato and sweet chilli sauce.	10,50
Cabra Cadabra: Goat cheese, caramel onion and homemade raspberry jam.	10,90
Mamma Mia: Provolone cheese, grilled tomato and homemade pesto sauce.	10,90
La Burguesa: Portobello mushroom cream with shavings of bacon, Verdejo white wine and parmesan cheese.	10,90
La Trufada: Truffled cheese with black truffle and boletus.	11,90
Kung Foie: Foie-micuit with mango chutney.	12,90
Chef´s Burger: Ask the monthly novelty.	10,90
La Imbatible: Grilled onion, tomato and bacon.	10,90
La Chida: Cheddar cream, chili beans and guacamole.	10,90
La Amarilla: Fried green plantain, cheddar and latin cheese.	11,90



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

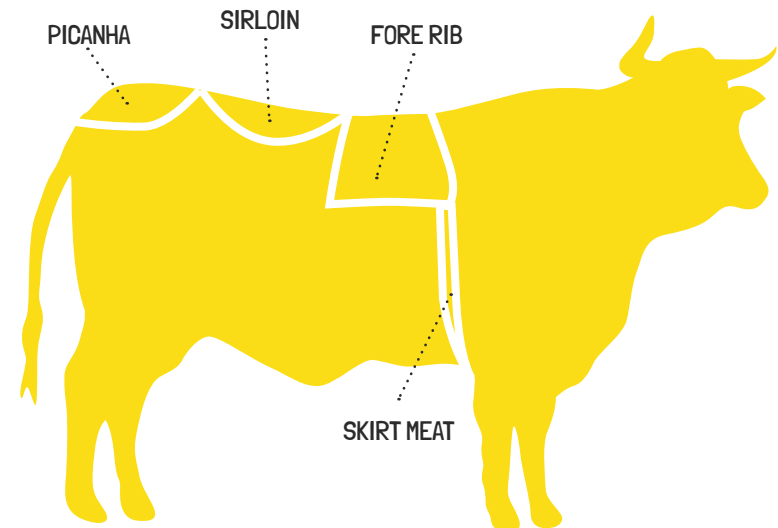
## Extras

Pulled Pork	2,50
Bacon	1,00
Tomato	0,50
Cheddar	1,00
Grilled onion	0,50
Cheddar sauce	1,00
Sweet pickles	0,50
Guacamole	1,50

## The GREAT DOOR

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

<u>Grilled Skirt meat</u> from Galician cow.	11,90
<u>Grilled Picanha</u> from Argentine heifer.	14,50
<u>Grilled Fore rib</u> from Argentine heifer.	15,90
<u>Grilled Argentine Sirloin</u> with truffled sauce.	15,90
<u>Grilled Free range Chicken.</u>	8,90
<u>Grill for 2 people:</u> Chorizo, chicken thigh, beef steak and grilled onion and tomato.	24,95



Gluten free

## EXIT DOOR

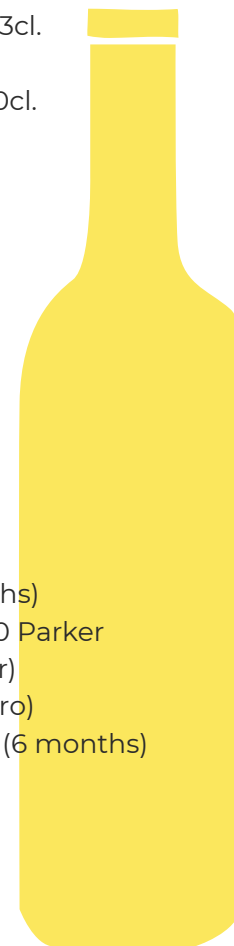
Brownie with vanilla ice-cream.	5,50
<u>Cheese cake</u> with homemade raspberry jam, dulce de leche or Nutella.	4,90
Frozen Oreo cake.	4,90
<u>Sweet corn cake</u> with dulce de leche, cinnamon and vanilla ice-cream.	5,50
Apple tatin with vanilla and cinnamon ice cream.	5,50
<u>Toblerone cake.</u>	4,90
Ice-cream (2 balls)	3,90



Gluten free

## DRINKS

Ladrón de manzanas (cider)	2,80
Draft beer-medium (Estrella Galicia)	2,80
Draft beer-large (Estrella Galicia)	3,50
Alcohol free-bottle 33cl.	3,50
Spanish beer-bottle 33cl.	3,50
Gluten free beer-bottle 33cl.	3,50
Craft beer-bottle 33cl.	3,80
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
Gass of red / white wine	2,80
<b>RIOJA RED WINE</b>	
Beronia (Crianza)	14,00
Ramón Bilbao (Crianza)	18,00
<b>RIBERA RED WINE</b>	
La Planta (Arzuaga)	16,00
Carmelo Rodero (6 months)	17,00
Matarromera (Crianza) 90 Parker	28,00
Prado Rey 50cl. (91 Parker)	13,00
Finca Resalso (Emilio Moro)	15,00
Bottle of house red wine (6 months)	13,90



ROSÉ, WHITE and SPARKLING

CVNE (Rosé)	14,00
Bottle of house white wine (Rueda - Verdejo)	11,90
José Pariente Blanco (Rueda - Verdejo)	17,00
Lambrusco (Emilia-Romagna)	10,00
Sangre de Judas (Oltrepò Pavese)	15,00
Anna Codorniú	21,00


Imported drinks	5,00
Premium drinks	7,50




**LA PUERTA  
AMARILLA**

STEAKS & BURGERS

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## DAILY MENU 10,90

DRINK + APPETIZER +  
MAIN COURSE + DESSERT / COFFEE

## EXPRESS MENU 8,90

DRINK + MAIN COURSE +  
COFFEE



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

We have Gluten free bread

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

### DRINKS

Draft beer 20cl.  
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 grilled onion and tomato.  
**Hummus** with toasted bread.  
**Sugerencia del Chef.**  
**Breaded Camembert cheese** with caramel onion and homemade raspberry jam.  
**Grilled creole chorizo** with creole sauce.

### MAIN COURSE

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

Grilled free range chicken.

Beef steak.

**La Clásica:** Cheddar cheese, tomato and sweet pickles.

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

**BLT Plus:** Grilled bacon, lettuce, tomato and sweet chilli sauce.

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

**Mamma Mia:** Provolone cheese, grilled tomato and homemade pesto 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.

Gluten free

**La Imbatible:** Grilled onion, tomato and bacon.

**La Chida:** Cheddar cream, chili beans and guacamole.

### DESSERTS

Brownie with vanilla ice-cream

Cheesecake

Toblerone cake

Yogurt with muesli and honey

### EXTRAS

Pulled Pork	2,50
Bacon	1,00
Tomato	0,50
Cheddar	1,00
Grilled onion	0,50
Cheddar cream	1,00
Pickles	0,50
Guacamole	1,50