

Elia Menu

(MINIMUM FOR TWO PEOPLE)

BREAD (Bread with soul) not included 2,95€/per

I. (A plate to share)

Elia Salad (4) (3) (6) (10) (12)

Seasoned Tomato

Fried Cheese with sweet pepper jam (7)

Homemade Croquettes (7)

3 pcs. per person
(ask our daily flavors)

II. (A plate to share)

Leek on the Grill with Cauliflower Popcorn

in Romesco Sauce and Kimchi (3) (8) (4) (6) (10) (2) (optional without allergens)

Elia's Broken Eggs (3)

Grilled Chorizo or Blood Sausage (7)

Elia's Pisto (3)

III. (One individual plate)

Argentinian Angus

Iberian Acorn-fed Pork Secreto D.O. Extremadura

Elia Steak Tartar (3) (1) (12) (9)

Lubina (Sea Bass) (4)

Dry-aged 40 days

5,00€ SUPPLEMENT TO THE MENU

IV. (One dessert per person)

Rice Pudding (7)

Sky Pudding (3)

Homemade Almond Cake (1) (7) (3)

Cheesecake (7) (3)

Coffee included

47,50€ / Person



***VAT included**

Green & Fresh

	Regular	Large
Elia Salad (11) (3)	7,50€ -	10,50€
Elia Salad (Tomato, cucumber, onion, etc.) (4) (3) (6) (10) (12)	10,00€ -	15,00€
Seasoned Tomato	12,00€ -	18,00€
Tomato with Belly Tuna (4)	16,00€ -	24,00€
Chopped Cod Salad (Escarole, apple (10) confit, piquillo peppers, cod, escabeche and honey mustard vinaigrette)	14,40€ -	23,40€
Leek on the Grill with Cauliflower Popcorn in Romesco Sauce and Kimchi (3) (8) (4) (6) (10) (2) (optional without allergens)	9,50€ -	17,60€
Elia's Pisto (3)	11,50€ -	23,00€

From the Sea

	Regular	Large
Galician-style Flaked Cod Pintxo (1) (3) (7) (6) (4)		24,00€
Selection of the Best Santoña Anchovies (12–14 fillets) (4) <i>Gold series with Tomatito AOVE, San Filippo Anchovies, Solano Anchovies, Mingo Anchovies</i>		32,90€
Andalusian-style Calamari (14)	15,50€	24,00€
Garlic Prawns (2)		24,00€

Classic Elia

	Regular	Large
Homemade Croquettes (Ask about today's flavors) Gluten Free (7)		2,50€ UD
Our Signature Torrezno (1) (3) (4) (6) (Optional without allergens)	8,00€ -	14,60€
Fried Cheese with Sweet Pepper Jam (7)		5,90€
Garlic Milk Clams		24,70€
Grilled Ear (Pork)	8,90€ -	15,90€



From the Grill

	Regular	Large
Fried Eggs with Potatoes (3)		8,90€
Fried Eggs with Chorizo or Blood Sausage (7) (3)		15,50€
Elia's Fried Eggs (3) <i>(Bread, fried egg, "corral" egg and Iberian ham)</i>	13,50€	- 19,50€

From the Butchery

	Regular	Large
100% Iberian Bellota Ham	24,00€	32,00€
Beef Sirloin	28,00€	40,00€
Black Angus Sirloin	25,00€	36,00€
Wagyu Sirloin	32,00€	45,00€
Selection of Sirloins	15,00€ / per person	

Castilian Specialties

	Regular	Large
Fresh Grilled Chorizo (7)	7,45€	14,90€
Grilled Criollo Chorizo (7)	7,45€	14,90€
Grilled Blood Sausage from Burgos	6,50€	13,00€

Signature Dish

	Regular	Large
Elia Steak Tartar (3) (10) (1) (12) (9) <i>(optional without allergens)</i>	18,90€	28,35€

Side Dishes

	Regular	Large
Homemade French Fries	3,90€	5,50€
Fried Green Peppers (7)	8,95€	13,60€
Sweet Confit Piquillo Peppers	8,95€	13,60€
Grilled Peppers	8,95€	13,60€
Lettuce and Onion Salad	7,50€	9,50€
Lettuce, Onion and Tomato Salad	9,50€	14,00€



*VAT included

Other Meats

Iberian Pork Secreto on the Grill

250gr 24,70€

Premium Beef Tasting Menu

TWO DIFFERENT CUTS

Argentinian Angus + Black Angus Prime	39,50€ Per person (minimum for 2 people)
Argentinian Angus + Dry-aged 40 days	37,00€ Per person (minimum for 2 people)
Argentinian Angus + Dry-aged 80 days	49,00€ Per person (minimum for 2 people)
Black Angus Prime + Dry-aged 40 days	41,00€ Per person (minimum for 2 people)
Black Angus Prime + Dry-aged 80 days	57,00€ Per person (minimum for 2 people)

THREE DIFFERENT CUTS

Argentinian Angus + Angus Prime + Dry-aged 40 days	59,00€ Per person (Minimum for two people) <i>*For more information, please ask our staff</i>
Argentinian Angus + Black Angus Prime + Dry-aged 80 days	74,50€ Per person (Minimum for two people)



*VAT included

MEATS

AT THE RESTAURANT

TAKE AWAY (RAW)

<p>Argentinian Angus BONELESS UNMATURED NATURAL FLAVOUR <i>Animals raised freely for 24 months on grass-fed diet and finished with corn in their last 5 months</i></p>	€13.20 / 100gr	€8.00 / 100gr
<p>Black Angus BONELESS UNMATURED ELEGANCE <i>Breed originating from Scotland, raised in the USA with ages between 18-24 months.</i></p>	€16.50 / 100gr	€11.50 / 100gr
<p>Australian Wagyu BMS 8-9 BONELESS UNMATURED TOP LEVEL <i>Authentic Australian Wagyu Beef Designation of Origin - BMS 8-9</i></p>	€19.80 / 100gr	€14.50 / 100gr
<p>Japanese Wagyu BONELESS UNMATURED EXCELLENCE <i>Authentic Japanese Wagyu Beef Designation of Origin A5 - BMS 10 - 12</i></p>	€37.00 / 100gr	€28.00 / 100gr
<p>40-Day Aged Simmental BONELESS <i>Simmental breed, Danish Red or Frisian, approx. 3 to 5 years old. Aged in our facilities.</i></p>	€15.00 / 100gr	€12.00 / 100gr
<p>80-Day Aged Simmental WITH BONE FLAVOUR & ELEGANCE <i>Simmental breed, Danish Red or Frisian, approx. 5 years old. Aged in our facilities.</i></p>	€10.80 / 100gr	€7.50 / 100gr
<p>★ Special Premium European Breed with Bone (subject to availability)</p>	€13.00 / 100gr	
<p>National Beef WITH BONE TRADITIONAL FLAVOUR <i>Rubia Gallega, Pinta, Vianesa, Morena del Noroeste or crossbreeds, over 5 years old. Matured in our facilities approx. 90-180 days</i></p>	€12.90 / 100gr	€9.00 / 100gr
<p>★ Special Premium National Beef with Bone (subject to availability)</p>	€15.50 / 100gr	
<p>National OX WITH BONE THE KING <i>Rubia Gallega, Mirandesa, Vianesa crossbreeds, over 5 years old, matured in our facilities for over 150 days</i></p>	€22.00 / 100gr	€17.00 / 100gr
<p>★ Matured Ox 150-180 days - premium animals (subject to availability)</p>	€20.00 / 100gr	
<p>★ Ox LYO matured over 240 days - premium animals (subject to availability)</p>	€22.00 / 100gr	



*VAT Included

DESSERTS

PRICE

French toast (1) (3) (7)	8,50 €
Elia chocolate cake (3) (7)	8,90 €
Chocolate cake with evoo (1) (3) (7)	9,90 €
Cheesecake (3) (7)	7,90 €
Rice pudding (7)	7,90 €
Tocinillo de cielo (egg yolk custard) (3)	7,90 €
Puff pastry cake (1) (3) (7)	7,90 €
Puff pastry bites (1) (3) (7)	2,00 €
Apple pie (1) (3) (7) (14 min)	9,50 €
Ice cream (1 scoop) (1) (7)	4,50 €
Sorbets (1) (3) (7)	9,00 €
Cheese selection	12,90 €



*VAT included



ALLERGENS AND TRACEABILITY

The numbers shown next to each dish correspond to the following allergens.

1



GLUTEN

8



TREE NUTS

2



CRUSTACEANS

9



CELERY

3



EGGS

10



MUSTARD

4



FISH

11



SESAME

5



PEANUTS

12



SULPHUR DIOXIDE
AND SULPHITES

6



SOYBEANS

13



LUPIN

7



MILK

14



MOLLUSCS



For any questions regarding ingredients or traces,
our staff will be happy to assist you.