

STARTERS

- <i>Rice blood pudding wrapped in a thin layer of puff pastry, chopped and baked in the oven.</i>	<i>8,71 €</i>
- <i>Dressed "cecina" (dried meat) from Fabero del Bierzo.</i>	<i>14,88€</i>
- <i>Cured Manchego cheese.</i>	<i>12,71€</i>
-- <i>Iberian "bellota" ham. 5J.</i>	<i>24.75€</i>
- <i>"Migas" (fried bread crumbs) "La Sacristía": scrambled with egg, peppers, chorizo sausage and bacon.</i>	<i>9,37 €</i>
- <i>Altar boy dish: "boulangère" potatoes, with deep-fried eggs and Jabugo ham</i>	<i>11,98 €</i>
- <i>Prawns flambeed with whisky</i>	<i>23. 65€</i>
- <i>Cod brandade</i>	<i>12,10 €</i>
- <i>Cordoba-style "salmorejo" (cold vegetable purée) with Jabugo ham</i>	<i>7,86 €</i>
- <i>Grilled wild asparagus</i>	<i>13,69 €</i>
- <i>Sacristan salad:</i>	
<i>Fresh spinach with grated tomato and pine nuts</i>	<i>9,83 €</i>
- <i>Parish priest salad:</i>	
<i>Roasted peppers, poached onion and " Cod with</i>	<i>12,80 €</i>

SECOND COURSES

GAME AND MEAT

- *Marinated partridge* 13.53 €
- *"Small temple" tenderloin steak; thin slices with vodka reduction, mustard and champignon mushrooms ...* 18.59 €
- *Grilled entrecote steak with sea salt.* 18,15€
- *The Sacristia's Burger With arugula an a bit spicy.....* 13,20€

COD DISHES

- EACH AT* 19,58 €
- *"Ajo Arriero" (with garlic): a classic cod dish presented in a prime loin fillet*
- *"Vizcaína": with tomato and "choricero" pepper*
- *"Dorado" (browned): shredded salt-cod tossed with egg, onion and straw potatoes*
- *Cod with mushrooms*
- *Cod with dill*
- *Griddled cod with vegetables*

FISH DISHES

Depending on market availability (please, ask the waiter)

Table service 2.42 €

It is not mandatory to choose a starter, but you must choose a second course (p/p)

Grilled baby squids with roasted vegetables

Casseroled hake with clams

Griddled hake

Battered hake

Sea-bass grilled on the skin: with fried garlic on top

Baked sea-bass

Griddled sea-bass

Clams in matelote sauce

Baked gilthead

Griddled gilthead

Gilthead grilled on the skin

Griddled porgy fish

Porgy fish grilled on the skin

Baked porgy fish for two persons

Grilled turbot

Griddled turbot

Sole meunière: with orange and butter sauce

Griddled sole

"Pil-Pil" cod (in aspic)

"Club Ranero" cod: with "Pil-Pil" (cod aspic) and deep-fried vegetables

Cod in champagne

Creamed cod: with a light béchamel sauce and almonds on top

"Pavia soldiers" cod, batter-fried cod fingers, typical from Madrid

Cod with saffron

Cod with green mustard

Cod in a black sauce of baby squid ink