

# Berria

WINE BAR

## **BERRIA CLASSICS \***

SERVED FOR THE ENTIRE TABLE.

## **BERRIA BITES**

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OUR GILDAS (PIQUILLO, GREEN OLIVE, ANCHOVY)  
HOMEMADE POTATO CHIP, ANCHOVY AND IBERIAN PIG JOWL \*  
OYSTER FROM L'ILE D'OLERON  
OSCIETRA CAVIAR (50gr)  
BRIOCHE WITH IBERIAN PIG JOWL AND CAVIAR \*  
IBERICO HAM JOSELITO CROQUETTES \*  
CREAMY POTATO SALAD WITH SANTOÑA TUNA  
TENDERLOIN STEAK TARTAR  
TENDERLOIN PEPITO \*  
COD IN TEMPURA \*

## **BERRIA BEACH**

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ASPARAGUS FROM NAVARRA  
PESTO SQUASH  
ANCHOVIES FROM SANTOÑA "ESPECIAL MARIPOSA"  
COD OMELETTE  
TOMATO WITH TUNA SLICES  
FRIED CALAMARI  
ACORN FED 100% IBERICO HAM JOSELITO  
CHEESE PLATTER  
HAM AND CHEESE PLATTER  
PRAWN SALPICÓN

## **BERRIA EGGS** (FROM COBARDES Y GALLINAS)

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BERRIA EGGS (OUR FRIED EGGS)  
FRIED EGGS WITH 100% IBERICO HAM JOSELITO  
FRIED EGGS WITH CHISTORRA FROM THE PATXI LARRAÑAGA

# Berria

WINE BAR

## THE LAND

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TENDERLOIN HAMBURGER

OXTAIL

GRILLED TENDERLOIN

LAMB SHOULDER

TENDERLOIN PEPITO

WELLINGTON PICHÓN

MEATBALLS WITH STEW SAUCE

## THE SEA

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COD IN TEMPURA

GRILLED SEA BASS

TUNA WITH VEGATABLE RATATOUILLE

## TO ACCOMPANY

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FRIED POTATOES

PIQUILLO PEPPERS

GRATED TOMATO TOAST

CHERRIES AND GARMENTS

## DESSERTS \*

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CHEESECAKE

APPLE CAKE

CHOCOLATE LAVA CAKE

TIRAMISÚ PASIEGO

FLAN

SELECTION OF ICE CREAMS

\* Selected dishes from Berria Classics  
Food service (includes bread, oil/butter and mini appetizer)  
Please inform us of any allergies or intolerances you may have



Plaza de la independencia, 6 MADRID