




Restaurant Las Buitreras

*Hotel Restaurante
“The Pleasure of Eating”
Naturaleza en Estado Puro*





Starters, Share them if you want !!!!

- | | | |
|----|--|----------------------|
| 1 | <i>Iberian Ham</i> | <i>16.00€</i> |
| 2 | <i>Goat Cheese "El Alcornocal"</i> | <i>14.00€</i> |
| 3 | <i>Grilled prawns</i> | <i>19.00€</i> |
| 4 | <i>House Salad</i>
<i>Lettuce, tomatoes, onions, sweet corn, olives, hardboiled egg, tuna and dried nuts</i> | <i>7.50€</i> |
| 5 | <i>Russian Salad with Tuna</i>
<i>Potatoes, carrots, hardboiled egg, and mayonnaise</i> | <i>7.50€</i> |
| 6 | <i>Tomato Salad spiced with Oregano</i>
<i>Tomatoes, oregano, salt, olive oil and vinegar</i> | <i>6.00€</i> |
| 7 | <i>Soup Pot with Noodles and Egg</i>
<i>Chicken soup, egg, noodles, and salt</i> | <i>7.00€</i> |
| 8 | <i>Courgette Cream Soup</i>
<i>Courgette, onions, potatoes, vegetable soup and salt</i> | <i>6.50€</i> |
| 9 | <i>Cold Tomato Soup with egg and ham</i>
<i>Tomato, garlic, pepper, onion, cucumber, bread, olive oil, vinegar, salt</i> | <i>7.50€</i> |
| 10 | <i>Croquettes House Style</i>
<i>Stewed meat, flour, olive oil, egg and bread crumbs</i> | <i>9.50€</i> |
| 11 | <i>Spinach croquettes</i>
<i>Spinach, flour, oil, bread, egg</i> | <i>9.50€</i> |
| 12 | <i>Chickpeas and Tripe with Pork Trotters</i>
<i>chickpeas, Pork and veal tripe, pork trotters, tomatoes, spicy sausage, black pudding, spices and pepper.</i> | <i>11.00€</i> |
| 13 | <i>Macaroni in Tomato Sauce</i>
<i>Macaroni, fried tomato puree, basil, oregano, grated parmesan cheese and salt.</i> | <i>8.00€</i> |
| 14 | <i>Spinach with chickpeas</i>
<i>Spinachs, chickpeas, garlic, olive oil, bread, paprika, cayenne peper, red peper, cumin and salt.</i> | <i>8.00€</i> |
| 15 | <i>Thick Rice with sauted Langoustines</i>
<i>Rice, garlic mayonnaise, olive oil, langoustines, salt, pepper</i> | <i>10.50€</i> |
| 16 | <i>Fried Eggplants with Cane Honey</i>
<i>Eggplants, flour, egg, spices, salt, cane syrup</i> | <i>8.00€</i> |
- 




THE DISH HAS EGGS...

- | | | |
|----|---|--------|
| 17 | Spanish Omelette with Salad
<i>Eggs, potatoes, onion, oil</i> | 9.50€ |
| 18 | Breadcrumbs Country Style with fried Egg
<i>Breadcrumbs, olive oil, garlic, belly pork, spicy sausage, fried green peppers, fried eggs</i> | 9.50€ |
| 19 | Casserole of sauted vegetables with Poached Eggs
<i>Courgettes, brocoli, aubergne, green asparagus, red pepper, garlic, paprika, olive oil and eggs</i> | 9.50€ |
| 20 | “Broken eggs” with Cured ham
<i>Potatoes, onions, fried eggs and cured ham.</i> | 10.00€ |
| 21 | “Broken eggs” with Eels and Prawns
<i>Potatoes, eels, prawns, garlic, eggs</i> | 12.50€ |
| 22 | Cuba style rice and Hot Dog
<i>Rice, fried eggs, olive oil, fried tomato hot dog and salt.</i> | 10.00€ |

Rice to Reserve

Minimum order for 2 people

- | | | |
|----|--|--------|
| 23 | Rice with vegetables | 10.00€ |
| 24 | Rice with Chicken and lean pork | 11.00€ |
| 25 | Highlander Rice with Ribs and sausage | 11.50€ |
| 26 | Rice with Chicken, Squid, Clams and Mussels | 12.00€ |
| 27 | Rice with Squids, Calamar and Prawns | 14.00€ |
| 28 | Rice with Fish, Seafood and King Prawns | 16.00€ |
- 



PECKING

- | | | |
|----|---|-------|
| 29 | Russian Salad with Tuna $\frac{1}{4}$
<i>Potatoes, carrots, hardboiled egg, and mayonnaise</i> | 2.50€ |
| 30 | Small portions of de House | 2.50€ |
| 31 | Prawn skewer
<i>Prawns, oil, garlic</i> | 3.00€ |
| 32 | Anchovies in Vinegar
<i>Anchovies, vinegar, garlic, oil, parsley</i> | 6.00€ |
| 33 | Chicken skewer
<i>chicken, spices</i> | 3.50€ |
| 34 | Toast of Melva with Peppers
<i>Bread, mayonnaise, melva, red pepper</i> | 7.00€ |
| 35 | Toast of Goat Cheese and Salmon
<i>Bread, tomato, cheese roll, salmon, dill</i> | 9.00€ |
| 36 | Special pork loin & Ham Sandwich
<i>Pork loin, iberiam ham, green pepper, garlic</i> | 7.00€ |
| 37 | Special sandwich Mixed
<i>Bread, ham, butter, cheese</i> | 6.00€ |
| 38 | Special pork loin sándwich
<i>Bread, lettuce, tomato, onion, loin</i> | 7.00€ |
| 39 | Chicken special sándwich
<i>Bread, lettuce, tomato, onion, chicken</i> | 8.00€ |
| 40 | Special tuna sándwich
<i>Bread, lettuce, tomato, onion, tuna</i> | 7.00€ |
| 41 | Special Sandwich "Las Buitreras"
<i>Bread, lettuce, tomato, onion, tortilla, bacon and marinated loin</i> | 9.00€ |
| 42 | Garlic Prawn Sandwich
<i>Bread, prawns, garlic mayonnaise</i> | 6.00€ |
| 43 | French Fries | 4.50€ |
| 44 | Bread table or Olives | 1.00€ |
- 



SOME MEAT

- | | | |
|----|---|--------|
| 45 | <i>Venison in a Red Wine and Cinnamon Sauce</i> | 12.50€ |
| | <i>Venison, Olive Oil, garlic, onion, paprika, red wine, cinnamon, mixed spices and salt</i> | |
| 46 | <i>Oxtail to Cordoba Style</i> | 17.00€ |
| | <i>Oxtail, garlic, onions, green pepper, red wine, mixed spices, tomato, celery, carrot and salt</i> | |
| 47 | <i>Pork Meatballs Planter Style</i> | 10.50€ |
| | <i>Pork, garlic, onion, carrots, peas, bread crumbs, egg, white wine, mixed spices, tomato and salt.</i> | |
| 48 | <i>Grilled Chicken Supreme with Sautéed Vegetables</i> | 12.00€ |
| | <i>Chicken breast, courgette, aubergine, green asparagus, broccoli and salt</i> | |
| 49 | <i>Grilled Belly Pork Steak with hot Sauce</i> | 18.00€ |
| | <i>Belly pork steak, salt, french fries, Sauce (paprika, vinegar, cayenne, cumin, Bread crumbs, olive oil, garlic and salt)</i> | |
| 50 | <i>Roasted Pork Ribs with BBQ Sauce and Potatoes</i> | 12.50€ |
| | <i>Pork Ribs, Spices, Barbecue Sauce</i> | |
| 51 | <i>Pork Tenderloin in Almond Sauce</i> | 15.00€ |
| | <i>Sirloin, almonds, onion, wine, spices</i> | |
| 52 | <i>Grilled Veal Entrecote</i> | 20.00€ |
| 53 | <i>Pork Cheeks in Thyme</i> | 13.00€ |
| | <i>Pork Cheeks, garlic, olive oil, bay leaf, white wine, paprika, meat juice, salt and pepper</i> | |
| 54 | <i>Grilled Lamb Chops with Potatoes</i> | 18.00€ |
| 55 | <i>“Moruna style” Chicken Delights</i> | 11.50€ |
| | <i>Chicken, Moorish spices, vinegar, onion</i> | |
| 56 | <i>Fried chicken roll with Iberico ham and cheese</i> | 10.50€ |
| | <i>Chicken, cheese, Iberian ham, bread, egg, potatoes</i> | |
| 57 | <i>Cheeseburger</i> | 9.00€ |
| | <i>Veal, onions, tomato, lettuce, cheese, bread and french fries</i> | |
| 58 | <i>Crispy Chicken Burger with Egg</i> | 10.00€ |
| | <i>Bread, chicken, flour, lettuce, tomato, onion, pickle,</i> | |
| 59 | <i>Breaded Chicken Fillet with Potatoes</i> | 7.50€ |
| | <i>Chicken, flour, egg, bread, potatoes</i> | |
| 60 | <i>Chicken Nuggets with French Fries</i> | 8.00€ |
| | <i>Chicken, flour, breadcrumbs, potatoes</i> | |
- 

SOME FISH

- | | | |
|----|--|--------|
| 61 | <i>Bilbaina style swordfish</i>
<i>Swordfish, Garlic, White Wine, Vinegar, Salt</i> | 17.00€ |
| 62 | <i>Hake, Sailor Style Prawns and Clams</i>
<i>Hake, olive oil, prawns, garlic, onions, peppers, thyme, white wine, tomatoes, spices and salt</i> | 14.00€ |
| 63 | <i>Fried Crashes</i>
<i>Cuttlefish, flour, sunflower oil, salt, lettuce, tomatoes and onions</i> | 11.00€ |
| 64 | <i>Grilled squid with salad</i>
<i>Squid, Olive Oil, Garlic, Parsley, White Wine, Salt</i> | 12.50€ |
| 65 | <i>Fried Squid with salad</i>
<i>Squid, flour, lettuce, tomato, carrot</i> | 12.50€ |
| 66 | <i>Langostinos al Pilpil</i>
<i>Langostinos, ajo, pimentón, vino, guindilla</i> | 14.00€ |
| 67 | <i>Fried Calamar</i>
<i>squid flour, salt</i> | 10.50€ |
| 68 | <i>Prawns "Las Buitreras"</i>
<i>Prawns, Rice Olive Oil, Tomato Garlic, Parsley, White Wine, Salt</i> | 16.00€ |
| 69 | <i>Small Squid Burgers with garlic sauce</i>
<i>Bread, squid, garlic sauce, salt,</i> | 11.00€ |



Ask our staff about intolerances in each dish



Sweeten a little

70	<i>Rice Pudding</i> <i>Rice, milk, cinnamon, sugar and lemon</i>	4.00€
71	<i>Custard with Cinnamon</i> <i>Milk, egg, Maize starch, vainilla, sugar, cinnamon and lemon.</i>	4.00€
72	<i>Egg Flan with Cream</i> <i>Egg, milk, sugar, cinnamon, lemon and cream</i>	4.00€
73	<i>Cream Catalan Style</i> <i>Milk, egg, vainilla, maize starch, sugar and lemon</i>	4.00€
74	<i>Apple Tart</i> <i>Apple, whipped cream, palm oil, wheat flour and sugar</i>	5.00€
75	<i>Whisky Tart</i> <i>Cream, cream, lemon, sugar, cinnamon, biscuit, and gelatine</i>	5.00€
76	<i>Double Chocolate Cake</i> <i>Flour, chocolate, emulsifier, sugar, cream, gum arabic, cream, egg</i>	5.50€
77	<i>Brownie with Vanilla Ice Cream</i> <i>Chocolate, Nuts, Flour, Egg, Milk, Cream,</i>	5.50€
78	<i>Small St. Mark's Cake</i> <i>Flour, almonds, sugar, glucose syrup, cream</i>	6.00€
79	<i>Cheesecake</i> <i>Flour, butter, cheese, milk, cream, sugar, red fruits,</i>	5.50€
80	<i>Seasonal Fruit</i>	2.50€
81	<i>Yogur</i> <i>Yogur (Various Flavours)</i>	1.50€
82	<i>Ice Cream Magnum</i> <i>Various flavours</i>	2.50





DRINK

REFRESHMENTS

<i>Drink and Juice</i>	1.60€
<i>Coca Cola</i>	
<i>Coca Cola Zero</i>	
<i>Coca Cola Zero Zero</i>	
<i>Fanta Naranja</i>	
<i>Fanta Limon</i>	
<i>Tonica</i>	
<i>Nestea</i>	
<i>Acuarius limón</i>	
<i>Sprite</i>	
<i>Zumos varios</i>	

WINE

<i>House Wine Glass</i>	2.00€
<i>Red wine Glass</i>	2.50€
<i>White wine Glass</i>	2.50€
<i>Ice red wine with lemonade</i>	2.60€
- <i>Verdejo</i>	
<i>B. Analivia</i>	12.00€
<i>B. Protos</i>	14.00€
<i>B Eleonor</i>	14.00€
<i>B. Barbadillo</i>	12.00€
- <i>Rioja</i>	
<i>B. Arnegui Cosecha</i>	14.00€
<i>B. Arnegui Crianza</i>	16.00€
- <i>Ribera del Duero</i>	
<i>B. Condado Oriza Roble</i>	15.00€
<i>B. Condado Oriza Crianza</i>	18.00€
<i>B. Valderibero Roble</i>	15.00€
- <i>Ronda</i>	
<i>B. Tinto Sarraceno</i>	16.00€
<i>B. Tinto seis + seis</i>	19.00€
<i>B. Sueños tempranillo</i>	18.00€

LIQUEURS

<i>Herb liqueur</i>	3.00€
<i>Martini / Limonchelo</i>	3.00€
<i>Pacharan / Anis</i>	3.00€
<i>Baileys / Magno</i>	3.50€

COCKTAILS

<i>Larios / Dyc 5 / Negrita</i>	3.50€
<i>Beefeater / Bacardi / Barcelo</i>	4.50€
<i>Legendario / Cacique / Dyc8</i>	
<i>J&B / Ballentines / White L</i>	
<i>Seagrams / Johnnie Walker</i>	5.00€

WATER

<i>Mineral Water 1, ½ litre</i>	2.00€
<i>Mineral Water ½litre</i>	1.00€
<i>Carbonated Water ½ litre</i>	1.60€

BEERS

<i>Draught (Glass)</i>	1.20€
<i>Draught ½ L</i>	2.60€
<i>Bottled 1/5</i>	1.20€
<i>Draught 1/ 33cl</i>	1.60€
<i>Bottled 1/3 Alhambra 1925</i>	2.25€
<i>Bottled Heineken 1/3</i>	2.25€
<i>Bottled Heineken 1/3 - 00</i>	2.25€
<i>Bottled without gluten 1/3</i>	2.50€
<i>Bottled El Águila sin filtrar</i>	2.25€

COFFEE

<i>Café solo o con leche</i>	1.20€
<i>Tea or Herbal Teas</i>	1.10€
<i>Cala Cao</i>	1.60€
<i>Carajillo</i>	1.50€
<i>Coffee with Baileys</i>	2.20€
<i>Milk</i>	1.00€

Naturaleza en Estado Puro

