



Restaurant

Las Buitreras

Las Buitreras

Naturaleza en Estado Puro

“The Pleasure of Eating”





Starters, Share them if you want !!!!

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| 1 | Goat Cheese "El Alcornocal" | 16.00€ |
| 2 | House Salad
<i>Lettuce, tomatoes, onions, sweet corn, olives, hardboiled egg, tuna and dried nuts</i> | 8.50€ |
| 3 | Russian Salad with Tuna
<i>Potatoes, carrots, hardboiled egg, and mayonnaise</i> | 9.00€ |
| 4 | Tomato Salad spiced with Oregano
<i>Tomatoes, oregano, salt, olive oil and vinegar</i> | 7.50€ |
| 5 | Soup Pot with Noodles and Egg
<i>Chicken soup, egg, noodles, and salt</i> | 8.00€ |
| 6 | Courgette Cream Soup
<i>Courgette, onions, potatoes, vegetable soup and salt</i> | 7.50€ |
| 7 | Cold Tomato Soup with egg and ham
<i>Tomato, garlic, pepper, onion, cucumber, bread, olive oil, vinegar, salt</i> | 8.50€ |
| 8 | Croquettes House Style
<i>Stewed meat, flour, olive oil, egg and bread crumbs</i> | 10.00€ |
| 9 | Spinach croquettes
<i>Spinach, flour, oil, bread, egg</i> | 10.00€ |
| 10 | Chickpeas and Tripe with Pork Trotters
<i>chickpeas, Pork and veal tripe, pork trotters, tomatoes, spicy sausage, black pudding, spices and pepper.</i> | 14.00€ |
| 11 | Macaroni in Tomato Sauce
<i>Macaroni, fried tomato puree, basil, oregano, grated parmesan cheese and salt.</i> | 9.00€ |
| 12 | Spinach with chickpeas
<i>Spinachs, chickpeas, garlic, olive oil, bread, paprika, cayenne pepper, red pepper, cumin and salt.</i> | 10.00€ |
| 13 | Thick Rice with sauted Langoustines
<i>Rice, garlic mayonnaise, olive oil, langoustines, salt, pepper</i> | 11.50€ |
| 14 | Fried Eggplants with Cane Honey
<i>Eggplants, flour, egg, spices, salt, cane syrup</i> | 10.00€ |
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THE DISH HAS EGGS...

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| 15 | <i>Breadcrumbs Country Style with fried Egg</i> | 10.50€ |
| | <i>Breadcrumbs, olive oil, garlic, belly pork, spicy sausage, fried green peppers, fried eggs</i> | |
| 16 | <i>Casserole of sauted vegetables with Poached Eggs</i> | 10.50€ |
| | <i>Courgettes, broccoli, aubergne, green asparagus, red pepper, garlic, paprika, olive oil and eggs</i> | |
| 17 | <i>“Broken eggs” with Cured ham</i> | 12.00€ |
| | <i>Potatoes, onions, fried eggs and cured ham.</i> | |
| 18 | <i>Cuba style rice and Hot Dog</i> | 11.00€ |
| | <i>Rice, fried eggs, olive oil, fried tomato hot dog and salt.</i> | |

Rice to Reserve

Minimum order for 2 people

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| 19 | <i>Rice with vegetables</i> | 11.00€ |
| 20 | <i>Rice with Chicken and lean pork</i> | 12.50€ |
| 21 | <i>Highlander Rice with Ribs and sausage</i> | 14.50€ |
| 22 | <i>Rice with Chicken, Squid, Clams and Mussels</i> | 14.00€ |
| 23 | <i>Rice with Squids, Calamar and Prawns</i> | 16.00€ |
| 24 | <i>Rice with Fish, Seafood and King Prawns</i> | 19.00€ |
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PECKING

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| 25 | Russian Salad with Tuna $\frac{1}{4}$
<i>Potatoes, carrots, hardboiled egg, and mayonnaise</i> | 3.00€ |
| 26 | Stuffed mussels | 3.00€ |
| 27 | Prawn skewer
<i>Prawns, oil, garlic</i> | 3.50€ |
| 28 | Chicken skewer
<i>chicken, spices</i> | 3.50€ |
| 29 | Toast of Melva with Peppers
<i>Bread, mayonnaise, melva, red pepper</i> | 7.50€ |
| 30 | Toast of Goat Cheese and Salmon
<i>Bread, tomato, cheese roll, salmon, dill</i> | 10.00€ |
| 31 | Special pork loin & Ham Sandwich
<i>Pork loin, iberiam ham, green pepper, garlic</i> | 7.50€ |
| 32 | Special pork loin sándwich
<i>Bread, lettuce, tomato, onion, loin</i> | 7.50€ |
| 33 | Chicken special sándwich
<i>Bread, lettuce, tomato, onion, chicken</i> | 8.50€ |
| 34 | Special tuna sándwich
<i>Bread, lettuce, tomato, onion, tuna</i> | 8.00€ |
| 35 | Garlic Prawn Sandwich
<i>Bread, prawns, garlic mayonnaise</i> | 6.50€ |
| 36 | French Fries | 5.00€ |
| 37 | Bread table | 1.00€ |
| 38 | Olives | 1.50€ |
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SOME MEAT

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| 39 | <i>Venison in a Red Wine and Cinnamon Sauce</i> | 14.00€ |
| | <i>Venison, Olive Oil, garlic, onion, paprika, red wine, cinnamon, mixed spices and salt</i> | |
| 40 | <i>Oxtail to Cordoba Style</i> | 20.00€ |
| | <i>Oxtail, garlic, onions, green pepper, red wine, mixed spices, tomato, celery, carrot and salt</i> | |
| 41 | <i>Pork Meatballs Planter Style</i> | 11.50€ |
| | <i>Pork, garlic, onion, carrots, peas, bread crumbs, egg, white wine, mixed spices, tomato and salt.</i> | |
| 42 | <i>Grilled Chicken Supreme with Sautéed Vegetables</i> | 14.00€ |
| | <i>Chicken breast, courgette, aubergine, green asparagus, broccoli and salt</i> | |
| 43 | <i>Grilled Belly Pork Steak with hot Sauce</i> | 19.50€ |
| | <i>Belly pork steak, salt, french frie, Sauce (paprika, vinegar, cayenne, cumin, Bread crumbs, olive oil, garlic and salt)</i> | |
| 44 | <i>Roasted Pork Ribs with BBQ Sauce and Potatoes</i> | 14.00€ |
| | <i>Pork Ribs, Spices, Barbecue Sauce</i> | |
| 45 | <i>Grilled Veal Entrecote</i> | 22.00€ |
| 46 | <i>Pork Cheeks in Thyme</i> | 15.00€ |
| | <i>Pork Cheeks, garlic, olive oil, bay leaf, white wine, paprika, meat juice, salt and pepper</i> | |
| 47 | <i>Cheeseburger</i> | 10.00€ |
| | <i>Veal, onions, tomato, lettuce, cheese, bread and french fries</i> | |
| 48 | <i>Crispy Chicken Burger with Egg</i> | 11.00€ |
| | <i>Bread, chicken, flour, lettuce, tomato, onion, pickle,</i> | |
| 59 | <i>Breaded Chicken Fillet with Potatoes</i> | 8.50€ |
| | <i>Chicken, flour, egg, bread, potatoes</i> | |
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SOME FISH

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| <p>50 <i>Hake, Sailor Style Prawns and Clams</i>
 <i>Hake, olive oil, prawns, garlic, onions, peppers, thyme, white wine, tomatoes, spices and salt</i></p> | <p>16.00€</p> |
| <p>51 <i>Fried Crashes</i>
 <i>Cuttlefish, flour, sunflower oil, salt, lettuce, tomatoes and onions</i></p> | <p>12.00€</p> |
| <p>52 <i>Grilled squid with salad</i>
 <i>Squid, Olive Oil, Garlic, Parsley, White Wine, Salt</i></p> | <p>14.50€</p> |
| <p>53 <i>Langostinos al Pilpil</i>
 <i>Langostinos, ajo, pimentón, vino, guindilla</i></p> | <p>16.00€</p> |
| <p>54 <i>Fried Calamar</i>
 <i>squid flour, salt</i></p> | <p>12.00€</p> |
| <p>55 <i>Prawns “Las Buitreras”</i>
 <i>Prawns, Rice Olive Oil, Tomato Garlic, Parsley, White Wine, Salt</i></p> | <p>19.00€</p> |



Ask our staff about intolerances in each dish



Sweeten a little

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| 56 | <i>Rice Pudding</i>
<i>Rice, milk, cinnamon, sugar and lemon</i> | 4.50€ |
| 57 | <i>Custard with Cinnamon</i>
<i>Milk, egg, Maize starch, vainilla, sugar, cinnamon and lemon.</i> | 4.50€ |
| 58 | <i>Egg Flan with Cream</i>
<i>Egg, milk, sugar, cinnamon, lemon and cream</i> | 4.50€ |
| 59 | <i>Cream Catalan Style</i>
<i>Milk, egg, vainilla, maize starch, sugar and lemon</i> | 4.50€ |
| 60 | <i>Apple Tart</i>
<i>Apple, whipped cream, palm oil, wheat flour and sugar</i> | 6.00€ |
| 61 | <i>Whisky Tart</i>
<i>Cream, cream, lemon, sugar, cinnamon, biscuit, and gelatine</i> | 6.50€ |
| 62 | <i>Double Chocolate Cake</i>
<i>Flour, chocolate, emulsifier, sugar, cream, gum arabic, cream, egg</i> | 6.50€ |
| 63 | <i>Brownie with Vanilla Ice Cream</i>
<i>Chocolate, Nuts, Flour, Egg, Milk, Cream,</i> | 7.00€ |
| 64 | <i>Cheesecake</i>
<i>Flour, butter, cheese, milk, cream, sugar, red fruits,</i> | 6.50€ |
| 65 | <i>Seasonal Fruit</i> | 2.50€ |
| 66 | <i>Yogur</i>
<i>Yogur (Various Flavours)</i> | 1.50€ |
| 67 | <i>Ice Cream Magnum</i>
<i>Various flavours</i> | 3.50€ |
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DRINK

REFRESHMENTS

<i>Drink and Juice</i>	2.00€
<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>	

WATER

<i>Mineral Water 1,½ litre</i>	2.50€
<i>Mineral Water ½litre</i>	1.00€
<i>Carbonated Water ½ litre</i>	2.00€

BEERS

<i>Draught (Glass)</i>	1.50€
<i>Draught ½ L</i>	3.50€
<i>Bottled 1/5</i>	1.50€
<i>Draught 33cl- Bottled 1/3</i>	2.00€
<i>Bottled 1/3 Alhambra 1925</i>	3.00€
<i>Bottled Heineken 1/3</i>	3.00€
<i>Bottled Heineken 1/3 - 00</i>	3.00€
<i>Bottled without gluten 1/3</i>	3.00€
<i>Bottled El Águila sin filtrar</i>	3.00€

COFFEE

<i>Café solo o con leche</i>	1.50€
<i>Tea or Herbal Teas</i>	1.50€
<i>Cala Cao</i>	2.00€
<i>Carajillo</i>	2.00€
<i>Coffee with Baileys</i>	2.50€
<i>Milk</i>	1.50€

WINE

<i>House Wine Glass</i>	3.00€
<i>Red wine Glass</i>	3.00€
<i>White wine Glass</i>	3.00€
<i>Ice red wine with lemonade</i>	3.00€
<i>- Verdejo</i>	
<i>B. Analivia</i>	14.00€
<i>B. Protos</i>	16.00€
<i>B Eleonor</i>	16.00€
<i>B. Barbadillo</i>	14.00€
<i>- Rioja</i>	
<i>B. Arnegui Cosecha</i>	15.00€
<i>B. Arnegui Crianza</i>	17.00€
<i>- Ribera del Duero</i>	
<i>B. Condado Oriza Roble</i>	16.00€
<i>B. Condado Oriza Crianza</i>	19.00€
<i>B. Valderibero Roble</i>	16.00€
<i>- Ronda</i>	
<i>B. Tinto seis + seis</i>	20.00€
<i>B. Sueños tempranillo</i>	19.00€

LIQUEURS

<i>Herb liqueur</i>	3.50€
<i>Martini / Limonchelo</i>	3.50€
<i>Pacharan / Anis</i>	3.50€
<i>Baileys / Magno</i>	4.00€

COCKTAILS

<i>Larios / Dyc 5 / Negrita</i>	4.50€
<i>Beefeater / Bacardi / Barcelo</i>	5.50€
<i>Legendario / Cacique / Dyc8</i>	
<i>J&B / Ballentines / White L</i>	
<i>Seagrams / Johnnie Walker</i>	6.00€