



our menu

SINCE 1953. TRADITIONAL CUISINE WITH RAW MATERIALS
OF THE HIGHEST QUALITY AND WITH OUR EXTRA
VIRGIN OLIVE OIL AS THE INDISPENSABLE PROTAGONIST.

IN ADDITION, A WINE LIST IS SELECTED TO
CREATE AN EXCEPTIONAL PAIRING.

ACCORDING TO THE REGULATION 1169/2011,
THIS ESTABLISHMENT HAS INFORMATION AVAILABLE IN MATTERS OF FOOD ALLERGIES AND INTOLERANCES.

PRICES INCLUDING VAT



BREAD SERVICE: €1.20

starters

IBERIAN HAM FROM ACORN-FED PIGS 🐷	22.00€
OCAÑA MATURED CHEESE 🧀	15.00€
IBERIAN PORK LOIN FROM ACORN-FED PIGS(100GR)	18.00€
ASSORTMENT OF IBERIAN PRODUCTS 🐷	19.00€
MIXED IBERIAN HAM FROM ACORN-FED PIGS AND CHEESE 🐷	19.00€
PARTRIDGE PÂTÉ 🐔🥚🥔	12.00€
IBERIAN LOIN MARINATED IN EXTRA VIRGIN OLIVE OIL 🌿🥗	14.00€
ROAST OF KID GOAT	7.00€
SWEETBREADS	16.00€
KIDNEYS	14.00€
SALMOREJO, COLD TOMATO THICK SOAP 🌿🥚🥔🥗	5.00€
SPINACH EL CHOTO RESTAURANT STYLE 🌿	10.00€
ARTICHOKE HEARTS WITH ONION AND HAM	13.00€
PRAWNS IN PIL-PIL SAUCE MADE OUT OF GARLIC AND CHILI INFUSED IN HOT OLIVE OIL 🐷	15.00€
GALICIAN STYLE OCTOPUS WITH OLIVE OIL.PAPRIKA AND SALT 🐷	18.00€
PIQUILLO RED PEPPERS STUFFED WITH SALMON AND PRAWNS 🐷🌿🥚🐟	12.00€
ANCHOVIES FROM SANTOÑA, CANTABRIA (UNIT) 🌿🐟	3.50€
AUBERGINES SPREAD WITH SALMOREJO COLD TOMATO THICK SOAP AND DICED HAM 🌿🥚🥔🥗	8.00€
MELTED CHEESE WITH TOASTED BREAD 🐷🌿	14.00€

salads

SALAD EL CHOTO RESTAURANT STYLE FOR 2 PEOPLE 🐟🥚🥔	7.00€
SALAD EL CHOTO RESTAURANT STYLE PLATTER 🐟🥚🥔	9.50€
SALAD EL CHOTO RESTAURANT STYLE PLATTER 🌿🐟🥔	14.00€
SALAD OF SMOKED FISHES 🐷🐟🐟	19.00€
SALAD OF ENDIVES, AVOCADO, PALM HEARTS AND PRAWNS 🐷🐟	15.00€
DILL MARINATED SALMON 🌿🐟	15.00€

soups

CONSOMMÉ	2.50€
CONSOMMÉ WITH EGG YOLK	3.00€
TRADITIONAL NOODLE SOUP	4.00€
PICADILLO SOUP WITH HAM AND MINCED HARD-BOILED EGG	4.00€

for children

PLATE OF BREADED CHICKEN BREAST	9.00€
PLATE OF GRILLED CHICKEN BREAST	9.00€
SAN JACOBO. FRIED BREADLESS HAM AND CHEESE STEAK	9.00€
HOMEMADE FLAMENQUÍN. FRIED ROLL OF SERRANO HAM AND CHEESE	9.50€
HOMEMADE CHICKEN CROQUETTES	8.50€

scrambled eggs

SCRAMBLEDEGGS WITH YOUNG GARLICS AND HAM	10.00€
SCRAMBLEDEGGS WITH ASPARAGUS	11.00€
SCRAMBLEDEGGS OF BROAD BEANS MATA WITH HAM	13.00€
BROAD BEANS MATA WITH HAM	13.00€
SCRAMBLED EGGS WITH MUSHROOMS AND HAM	10.00€
SCRAMBLED EGGS WITH ARTICHOKES AND HAM	14.00€
SCRAMBLED EGGS MAR Y MONTAÑA WITH CHICKEN AND CRAYFISH	14.00€

paellas and rice

To order

MIXED PAELLA (PORTION)	12.00€
SEAFOOD PAELLA (PORTION)	12.00€
VEGETABLE PAELLA	12.00€
RICE WITH LOBSTER	DEPENDING ON THE PRICE
RICE WITH PRAWNS	DEPENDING ON THE PRICE

gourmet meats

LA FINCA

jiménez barbera

THE MEAT OF HAPPINESS

THE COUNTRY PROPERTY IS A SUSTAINABLE
AND RESPONSIBLE BEEF FARM UNIQUE IN THE WORLD.

TWO SPRINGS

YOUNG BEEF. TWO SPRINGS ARE THE SEASONS THAT OUR
YOUNGEST BEEF NEEDS TO EXPRESS ITS FULL QUALITY.

AGE: FROM 11 TO 18 MONTHS SEX: FEMALE

BREED: CROSSBREED OF SPANISH AUTOCHTHONOUS BREED.

FEEDING: PASTURE, FODDER AND CEREALS.

MATURING: FROM 10 TO 12 DAYS

FLAVOR: SMOOTH, ELEGANT AND DELICATE

LARGE STEAK (100g)	6.00€
ENTRECOTE	22.00€
T-BONE (100g)	6.00€
TOMAHAWK (100g)	6.00€
STEAK TARTAR	19.00€
TOURNEDO	26.00€

DE DEHESA

DEHESA OLDERBEEF. IN OUR COUNTRY PROPERTY IN CALZADA DE OROPESA, IN TOLEDO,
WE MAINTAIN THE ESSENCE AND THE RESOURCES WITH A CAREFUL SELECTION OF THE BREED
AND A UNIQUE BREEDING METHOD, WHICH RESULTS IN A TASTY AND
NUTRITIOUS MEAT WITH A HIGH OLEIC CONTENT.

AGE: FROM 6 TO 8 YEARS OLD SEX: FEMALE

BREED: SIMMENTAL

FEEDING: PASTURE, FODDER, CEREALS AND SILAGE.

MATURITY: FROM 4 TO 5 WEEKS

FLAVOR: BALANCED, ELEGANT AND PERSISTENT

LARGE STEAK (100g)	6.00€
T-BONE (100g)	6.00€
BLACK ANGUS BEEF STEAK (100g)	10.00€
TOMAHAWK (100g)	6.00€
BK BEEF SIRLOIN STEAK	22.00€

meat

GRILLED KID GOAT CHOPS	15.00€
FRIED KID GOAT WITH GARLICS	15.00€
BAKED BONELESS FLANK OF KID GOAT	14.00€
BAKED SHOULDER OF KID GOAT	24.00€
BAKED LEG OF KID GOAT	20.00€
BAKED HEAD OF KID GOAT	7.00€
GRILLED PORK SIRLOIN STEAK WITH BLACK PEPPER SAUCE	14.00€
PORK MEDALLION SIRLOIN STEAK IN ITS OWN JUICE OR WITH LEMON JUICE	15.00€
IBERIAN PORK PLUMA (BONE LESS FLANK)	17.00€
ESCALOPINES (FILLET OF VENISON)	15.00€
CARNE DE MONTE. ANDÚJAR TYPICAL DISH MADE OUT OF VENISON, WILD BOAR AND SPICES	12.00€
PIG'S TROTTERS CASSEROLE	15.00€
OXTAIL EL CHOTO RESTAURANT STYLE	18.00€
DUCK MAGRET WITH RED AND SWEET OPORTO WINE	18.00€
1/2 KNUCKLE IN ITS OWN JUICE	17.00€
1 KNUCKLE IN ITS OWN JUICE	24.00€

Fish

GRILLED CUTTLEFISH	14.00€
SQUID IN PIL-PIL SAUCE MADE OUT OF GARLIC AND CHILI INFUSED IN HOT OLIVE OIL	15.00€
OPEN-GRILLED AQUANARIA SEA BASS	14.00€
GRILLED HAKE FROM BURELA, GALICIA	16.00€
HAKE FROM BURELA IN GREEN SAUCE	19.00€
HAKE FROM BURELA MARINARA STYLE	19.00€
GRILLED SMALL ANGLER FISH (100GR)	5.00€
GRILLED SMALL ANGLER FISH MARINARA STYLE (100GR)	5.00€
GRILLED SWORDFISH	14.00€
SWORDFISH AU GRATIN	16.00€
SOLE MEUNIÈRE, FLOURED WITH BUTTER	DEPENDING ON THE MARKET
GRILLED SOLE	DEPENDING ON THE MARKET
FRIED CODFISH	14.00€
CODFISH ANDÚJAR STYLE	18.00€
CODFISH COVERED WITH APPLE ALIOLI SAUCE OF GARLIC AND OIL	20.00€

Fish

WILD SEA BASS SALTED (100GR)		4.50€
OPEN-GRILLED WILD SEA BASS (100GR)		4.50€
BAKED WILD SEA BASS (100GR)	 	4.50€
OPEN-GRILLED, SALTED OR BAKED SEA BREAM (100GR)	  	6.00€
OPEN-GRILLED, SALTED OR BAKED RED SNAPPER (100GR)	  	6.00€
BAKED RED TUNA BELLY (100GR)	  	9.00€
BAKED TURBOT (100GR)	 	6.00€
URTA ROTEÑA. ROTA STYLE. CÁDIZ. (SEA BREAM) (100GR)	 	6.00€

Fresh seafood

ALMEJAS DE CARRIL, GALICIA, WITH GARLIC (CLAMS)	 	15.00€
ALMEJAS DE CARRIL, GALICIA, MARINARA STYLE (CLAMS)	 	15.00€
GRILLED OR BOILED FRESH WHITE PRAWNS FROM HUELVA (100GR)		12.00€
GRILLED FRESH PRAWNS FROM GARRUCHA, ALMERÍA (100GR)		12.00€
KING FRESH PRAWN FROM SANLÚCAR, CÁDIZ (100GR)		10.00€
FRESH SHRIMP FROM MOTRIL, GRANADA (100GR)		12.00€
GRILLED LARGE RED SHRIMP (100GR)		12.00€
GRILLED FRESH DUBLIN BAY PRAWN FROM GALICIA (100GR)		12.00€
GRILLED SCALLOP IN THE SHELL (UNIT)		3.00€