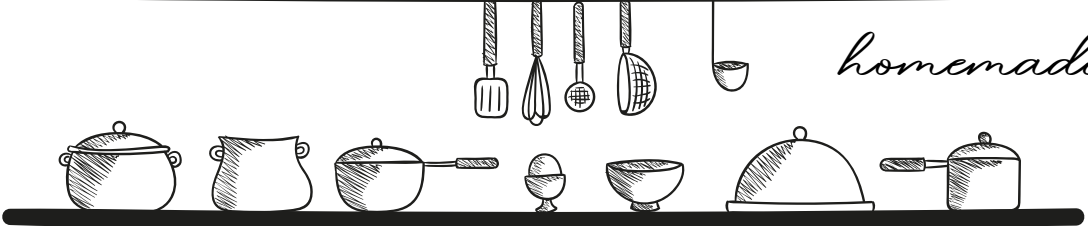


DISTRITO

food of always



homemade



market food



with a touch of the author





€ **TO GET STARTED**

- 4,00 OIL BREAD (2 pcs) with allioli and tomato with olive oil 6-8-10
- 2,20 PREMIUM GILDA (each) with anchovy and piparra (pickled green chili) 1-6



TAPAS FOR YOU

- 3,50 CANTABRIAN ANCHOVY O.O. with tomato (each) 1-6
- 3,20 PRAWN AND CHIPOTLE CROQUETTE 5-8-10-11
- 3,00 HAM CROQUETTE 8-10-11
- 3,00 OXTAIL CROQUETTEO 4-6-8-9-10-11-14
- 5,00 MURCIAN MARINERA 1-8-10
- 3,90 SMOKED SARDINE with tomato jam and lemon caviar (each) 1
- 7,00 BRASCADA MONTADITO 8
- 8,00 SIRLOIN MONTADITO with smoked butter 8-11
- 9,50 FOIE GRAS MONTADITO with caramelised onion cream 6-8-11
- 8,00 RED TUNA TARTARE BRIOCHE with cured yolk 1-8-10
- 9,00 STEAK TARTARE BRIOCHE with thin fries 1-8-10-13



€ **COLD STARTERS**

- 9,90 RUSSIAN SALAD with tuna belly and piparras 1-6-10
- 14,50 SEASONAL TOMATO with tuna belly, spring onion and piparras 1-6
- 23,50 BLACK ANGUS CURED BEEF nacional (Discarlux) 1-6-10
- 18,50 WILD RED TUNA TARTARE with wasab mayonnaise 1-8-9-10-13-14
- 16,90 MIXED GREENS WITH BURRATA confit tomato and a touch of pesto 7-11
- 40,00 IDIAZABAL CHEESE (per Kg) 11
- 6,60 VINEGAR-MARINATED ANCHOVIES 1-6



HOT STARTERS

- 8,50 OUR "DISTRITO BRAVAS" 10
- 11,50 SAUTÉED BABY SQUID 12
- 13,50 ANDALUSIAN-STYLE FRIED SQUID 12
- 15,50 SCRAMBLED EGGS WITH PRAWNS and spring garlicks 5-8-10
- 13,50 SCRAMBLED EGGS WITH ASPARAGUS and ham 8-10
- 16,50 SCRAMBLED EGGS WITH BOLETUS MUSHROOMS
and shaved foie gras 8-10
- 6,90 PADRÓN PEPPERS
- 8,90 GRILLED ASPARAGUS
- 15,50 GRILLED TELLINAS 12

- 12,50 TITAINA WITH POACHED EGG AND THIN FRIES 1-6-10
- 21,50 OCTOPUS WITH SWEET POTATO PUREE
with a hint of sobrassada and vegetable chips 6-10-12
- 12,50 GARLIC PRAWNS 6
- 16,50 GRILLED BEACH CALAMARI with citrus ink and mayonnaise 6-10-12
- 14,50 STEAMED COCKLES 12
- 14,50 VALENCIAN MUSSELS (seasonal) 12
- 15,50 GRILLED ARTICHOKE with Iberian ham and free-range egg 10
(seasonal)
- 19,50 SPICY WILD RED TUNA with fried egg and potatoes 1-9-10-14
- 13,50 FRESH CUTTLEFISH ROE grilled or fried 12
- 8,50 MARINATED DOGFISH 1
- 9,50 SORIA TORREZNO con crema de patatas trufada 6-11
- 9,50 FLAME-ROASTED AUBERGINEA
with romesco sauce, feta cheese, pico de gallo and basil oil 7-8-11
- 23,50 GRILLED FOIE GRAS with PX reduction and fig jam 6

usual food
market food



€ **SEAFOOD**

- 3,50 SPECIAL SCALLOP grilled (each) 12
- 4,90 GUILLARDEAU OYSTER N°. 2 (each) 12
- 18/ 100gr LANGOUSTINE grilled, with salt or boiled 5
- 20/100gr SPECIAL PRAWNS grilled or boiled 5



FISH

- 22,90 WILD RED TUNA
with sautéed bimi and soy sauce 1-8-9-10-14
- 55,00 SEA BASS WITH SALT OR BILBAO STYLE (for sharing) 1
- 24,90 RODABALLO PLANCHA CON AJADA Y PATATA BABY (portion)
- 19,90 COD MOUSSELINE with garlic and piperrada 1-6



MEAT

- 27,90 YEARLING BEEF FILLET
with fried potatoes and Padrón peppers (grilled or with spring garlic)
- 28,00 RIBEYE STEAK with fried potatoes and Padrón peppers
- 21,90 TENDERLOIN STEAK TARTARE 1-8-10-13
- 80/KL SIMMENTAL T-BONE STEAK aged 60-day maturation,
(Discarlux) with potatoes and piquillo peppers
- 23,00 LAMB CHOPS spring garlic



€ **DESSERTS**

- 8,00 OUR "DISTRITO" FRENCH TOAST with cinnamon ice cream 7-8-10-11
- 7,50 STRAWBERRIES WITH CREAM 11
- 7,50 STRAWBERRIES WITH ORANGE JUICE
- 7,00 CHEESECAKE with meringue milk ice cream 7-8-10-11
- 10,50 MANGO with Philadelphia ice cream 11
- 6,50 LEMON PIE with dulce de leche ice cream 7-8-10-11
- 8,50 CHOCOLATE COULANT with pistachio ice cream 7-8-10-11
- 2,50 HOMEMADE CHOCOLATE TRUFFLES 11
- 3,50 ICE CREAMS
cinnamon, meringue milk, pistachio, mascarpone, dulce de leche, chocolate 11

VAT INCLUDED

We hope to see you again soon!



679 18 39 51



1

PESCADO



2

ALTRA
MUDES



3

APIO



4

CACAHUETES



5

CRUSTÁCEOS



6

SULFITOS



7

FRUTOS
CASCARA



8

GLUTEN



9

SESAMO



10

HUEVOS



11

LÁCTEOS



12

MOLUSCOS



13

MOSTAZA



14

SOJA

All raw fish served at this establishment has been previously frozen, as required
by regulations for the prevention of Anisakis parasitosis.