

ENTRANTES · STARTERS

SALMOREJO CORDOBÉS

Traditional Spanish chilled tomato cream

9.25€

PAN DE CRISTAL CON ACEITE DE OLIVA Y TOMATE

Light crispy bread with olive oil and tomato

5.50€

CARPACCIO DE SALMÓN CON PONZU Y SOJA

Fresh salmon carpaccio, ponzu and soy sauce

16.50€

CARPACCIO DE CHAMPIÑÓN PORTOBELLO

Portobello mushroom carpaccio

15.00€

AGUACATE CON GAMBAS

Avocado with prawns

17.00€

CROQUETAS DE POLLO Y JAMÓN IBÉRICO

Assorted chicken and Iberian ham croquettes

14.00€

MOULES À LA CRÈME

Mejillones de roca al vapor en su crema

Rock mussels steamed in a cream sauce

16.50€

STEAK TARTARE CON PATATAS FRITAS

Steak tartare with French fries

23.00€

TARTAR DE ATÚN FRESCO

Fresh tuna tartare

24.50€

GAMBAS AL AJILLO

Classic Spanish garlic prawns

23.00€

BURRATA CON TOMATE

Burrata with seasonal tomatoes

19.00€

ENSALADA CAESAR DE POLLO

Chicken Caesar Salad

19.50€

WELLIES NACHOS

Queso cheddar, jalapeños y guacamole

Cheddar cheese, jalapeño chillies and guacamole

14.50€

GREEN SALAD

Lechuga francesa, tomate y huevo duro

French lettuce, tomato and hard-boiled egg

8.00€

IVA incluido / VAT included



WELLIES

PRINCIPALES · MAIN COURSES

WELLIES FAMOUS BURGER

Cebon Gallego, queso cheddar, bacon, tomate y salsa especial Wellies
Galician beef, cheddar cheese, bacon, tomato and wellies special sauce

20.50€

SWEET & STICKY RIBS

Costillas de Cerdo con salsa Hoisin tradicional

21.00€

POLLO ASADO AL HORNO CON PATATAS FRITAS

Lemon roasted chicken with French fries

23.00€

SOLOMILLO DE TERNERA "CAFÉ DE PARÍS"

Con mantequilla de finas hierbas, berros y patatas fritas
Fillet steak "Café de Paris" with fresh herb butter, watercress and French fries

34.00€

ENTRECÔTE "BLACK ANGUS" CON SALSA PIMIENTA CON BERROS Y PATATAS FRITAS

"Black Angus" Entrecôte with black pepper sauce, watercress and French fries

32.00€

CARRÉ DE CORDERO CON RISOTTO DE SETAS

Rack of lamb with mushroom risotto

29.00€

LUBINA A LA SAL (MIN 2 PERSONAS, PRECIO POR PERSONA)

Salt-crusted sea bass (min. 2 persons, price per person)

31.00€

LENGUADO MEUNIÈRE

Con espárragos verdes y delicioso puré de patatas
Sole Meunière with Green asparagus and a creamy potato purée

34.00€

PAPPARDELLE CON BOGAVANTE Y TRUFA

Pappardelle with lobster and truffle

34.00€

RISOTTO DE TEMPORADA CON VERDURA Y ESPÁRRAGOS VERDES

Seasonal Risotto with fresh vegetables and green asparagus

21.00€

PIZZA MARGHERITA

Mozzarella, tomate y albahaca / Mozzarella, tomato and basil

17.00€

Extras 1.50€: Pepperoni, champiñones, gorgonzola, bacon, piña, anchoas y alcaparras
Pepperoni, mushrooms, gorgonzola, bacon, pineapple, anchovies and capers