

de Verum

EL LAGAR

Restaurante | Tapas | Sidrería

RESTAURANT MENU

EL LAGAR^{de Verum}

A **Lagar** is origin. It is a refuge for gastronomic encounters, for friends, for shared wine pitchers, for the scent of wine, for vine shoots, for fire, for moments.

A **Lagar** is memory, it is history, it is a ritual, where fruits cry out one last time.

Our first gastronomic roots were planted with the acquisition of a century-old **lagar**, which we used to shape and name our very first restaurant, with its stones and wooden beam standing as witnesses.

Our menu is a culinary journey through the regions crossed by the **Camino de Santiago** alongside the **Cantabrian Mountains**.

We always stand by our philosophy: choosing the finest **#product**, preserving its essence, and infusing it with the unmistakable aromas of fire.

¡ ENJOY !

Handheld Appetizer

GILDA SEA AND ROCK

A Little bite of anchovy, anchovies and barnacle. Olive, semi-dry tomato and piparra.

4,5 €

PORK SCRATCHINGS FROM SORIA

Crispy on the outside, tender on the inside

8 € | 16 €

VERUM PATATAS BRAVAS

Crispy potatoes with our Passion Brava 4.0 sauce foam

5,5 € | 8,5 €

GRILLED CHORIZO CRIOLLO PINTXITO WITH ROASTED CHIMICHURRI

Skewers of Two Grilled Criollo Sausage Balls made from Jabugo Iberian Pork, served with our House-Fired Toasted Chimichurri
(2 pcs)

6 €

ROASTED PORK BRIOCHE

Mini brioche with slow-cooked wood-fired roasted pork, served with Western sauce. (per unit)

4,5 €

RED TUNA MINICROISSANT WITH BLACK TRUFFLE

With Sichimex sauce and quail egg

5,5 €

CREAMY CROQUETTES

2,3 €/ud

IBERIAN HAM

With Iberian jowl from Dehesa de los
Monteros

BOLETUS & TRUFFLE

The ultimate rustic croquette

TO START

RUSSIAN SALAD (ENSALADILLA RUSA)

The Russian salad of Verum with Ventresca and crumbled Crab

13,5 €

PIMIENTOS RELLENOS SOBRE REGAÑA DE CARBÓN

Del Piquillo, Rellenos, de carne, como los que prepara la Abuela, sobre dos Regañá de Carbón (4 uds)

9 €

HOMEMADE CHISTORRA WITH GRILLED EGG YOLK AND PAYOYO

14 €

VEAL SWEETBREAD

Grilled whole, preserving its juiciness and tenderness

18 €

(Extra Caviar - 15€ p.p.)

TORTILLA VERUM

Made with Kennebec Galician potatoes, slightly undercooked, as tradition dictates.

12 €

IBERIAN OMELETTE

Awarded Best Omelette in Málaga at the Spanish Championship. Our traditional-style omelette, made with pork belly crisps, chistorra sausage, and a delicate layer of Iberian pork jowl.

18€

MINI BURGUERS VERUM - EL CAPRICHIO

Freshly ground aged beef, with Iberian jowl from Dehesa de los Monteros, fried onions, wrapped in Juanito Baker bread and our secret Seoluté sauce. (2 units)

14 €

MOLLETES DE OBRADOR MÁXIMO

STEAK TARTAR

Galician beef tartare with a fried egg

16 €

IBERIAN PRESA

Grilled iberian presa with our rustic truffle sauce

HOMEGROWN

COÍN TOMATO XL

'Huevo de Toro' tomato

9 €

GRILLED ARTICHOKES WITH PAYOYO CHEESE

(1 piece)

5,5 €

TUDELA LETTUCE HEARTS

Tudela lettuce hearts with premium belly tuna from the Cantabrian sea, tomato vinaigrette and a dash of violet vinegar from the Cuevas Bajas of Málaga

14 €

VÉLEZ-MÁLAGA GRILLED AVOCADO WITH GAZPACHO SALMAGUNDI

14 €

FROM PENÍNSULA IBÉRICA

SELECTED BOARD OF CHEESES

Three varieties of selected cheese

10 € | 16 €

JAMÓN IBÉRICO DE JABUGO - 100% BELLOTA

(80 - 90 g)

27 €

SPOON DISH

(Option to share the portion for 2 people.)

MARINERAS VERDINAS BEANS

The most prized medium-sized bean for its texture and flavor, with our rich broth.

17,5 €

ASTURIAN BEANS

Large Asturian beans with pancetta, smoked blood sausage, and chorizo . 550g

17,5 €

MOUNTAIN STEW

Small Kidney beans with pancetta, blood sausage, chorizo, bacon, sautéed cabbage, potatoes, carrots, and onion

17,5 €

FROM THE SEA

GRILLED PEREGRINE SCALLOP WITH BEARNESA SAUCE (A PIECE)

6,5 €

GRILLED GALICIAN MUSSELS WITH TULUM SAUCE

Spicy homemade tomato sauce with cholula

13,5 €

SHRIMP FROM LA CALETA DE VÉLEZ

PILPIL

Whole White shrimp in garlic (6 pcs)

14 €

GRILLED

With flaky sea salt(6/12 pcs)

14 | 27 €

ANDALUSIAN STYLE FRIED FISH

BUCHONES DE ROSADA

12 €

CALAMAR DE ANZUELO EN ANILLAS

20 €

CUTS FROM THE SEA

BUTTERFISH CEVICHE

With celeriac, mango, and chipotle (Havana style). (~120 g)

22 €

SHRIMP AND MARROW TARTARE ON JOSPER

A pure contrast of flavors and temperatures. (~200 g)

25 €

WILD BLUEFIN TUNA

TAIL TARTARE AND VÉLEZ AVOCADO WITH BLACK TRUFFLE

On an avocado base, red tuna cut with a knife (~ 120 g)

25 €

TATAKI JAPO-PERUANO OF WHITE-BACKED

On Japanese-Peruvian reduction of tomato “picao”(~ 120 g)

28 €

GRILLED TUNA CHOPS- CONTRAMORMO

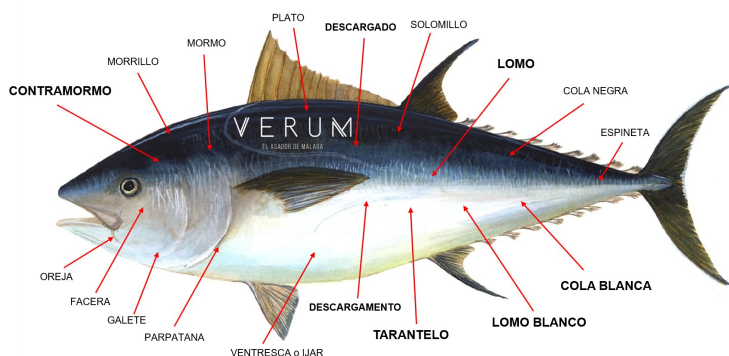
Grilled Bluefin Tuna Ribs, cut from the belly and collar. (~180 g)

24 €

GRILLED TUNA BELLY (TARANTELO)

It's one of the most precious, tender and tasty parts (~180 g)

27 €



Meat

CACHOPO DE BUEY - EL CAPRICO

Ox striploin cachopo, cecina, caramelized onion, and a trio of cheeses (brie, raw sheep's milk cheese, and goat cheese).

Awarded "Best Cachopo in Andalusia 2024"

(~ 400 g)

32 €

OX CHEEKS EL CAPRICO - BRAISED

One of the tastiest cuts, slow-cooked with its potatoes.

Upper and lower ox cheeks from **El Capricho**. 550g - Recommended for 2 people

36 €

ACORN-FED IBERIAN PRESA

One of the noblest cuts, known for its juiciness and flavor (approx. 180g).

25 €

PREMIUM GALICIAN BEEF TENDERLOIN

The tenderest meat from the most prized cut, pure beef butter. (approx. 220g)

Marbling: 6/10 - Tenderness: 10/10 - Flavor intensity: 7/10

32 €

SIMMENTAL COW RIBEYE (5-7 YEARS OLD)

Bone-in cut near the beef rib, aged for 30 days.

Simmental from Bavaria, Germany (approx. 400g). Recommended for 2 people

38 €

SIMMENTAL COW T-BONE STEAK - EL CAPRICO

T-bone with 45 days of aging from Bavaria, Germany. (approx. 1.2 kg)

Marbling: 8/10 - Tenderness: 8/10 - Flavor intensity: 8.5/10

9 €/ 100g

- **Home fries** 5 €
- **Padron Peppers:** 6 €

Catch of the day

Available in display

BORRIQUETE

Grilled, Guetaria style

17,5 € /portion 250g

7€/100g

SOLE

Grilled, Guetaria style

17,5 € /portion 250g

7€/100g

GRILLED TURBOT

Grilled, Guetaria style

MARISMA

20 € /ración 250g)

8 €/100g

SALVAJE

27,5 € /ración 250g

11€/100g

RICE “A LA LEÑA”

MOLINO ROCA-DINAMITA GRAN RESERVA

This rice is selected from the finest harvests. Aged for a minimum of two years in the brand's mill, located in the Alto Palancia region, resulting in a dry and absorbent grain. (Semi-Hard)

DRY RICE WITH ACORN-FED IBERIAN PRESA

Our rustic rice from the inland, with roasted chicken broth from Jósper-cooked meats with vegetables, acorn-fed Iberian presa, and boletus mushrooms.

28 € p.p.

(mín 2 pax)

DRY RICE WITH ARTICHOKES, CHISTORRA, AND MARROW

Our village-style rustic rice, with Arbizu chistorra, artichoke (per unit), and roasted marrow.

26 € p.p.

(mín 2 pax)

DRY RICE SENYORET

Traditionally served to the well-to-do gentlemen of the Alicante region, so they wouldn't have to dirty their hands peeling shrimp, opening mussels, or chopping cuttlefish.

23 € p.p.

(mín 2 pax)

DRY RICE WITH BLUEFIN TUNA

Rice from Barbate, with contramormo (belly) and parpatana (collar) ribs, and white loin cubes.

30 € p.p.

(mín 2 pax)

DRY VEGETARIAN RICE

Our rice with garden-fresh produce and vegetable fumet.

20 € p.p.

(mín 2 pax)



DESSERTS

*Our desserts are homemade,
handcrafted by our master pastry chefs every day.
Check Availability*

Puff pastry from Torrelavega (4 pieces.)	6 €
Cheesecake 2.0	8 €
Lemon pie	8 €
Chocolate explosion	8 €
Piña Colada in cubes	7 €
Ice Creams (Madagascar Vanilla, Nougat, Chocolate ...) 2 Balls	4 €

ICE CIDER

Bot. 375 ml

Viuda de Angelon - S. Hielo. Llagar Viuda de Angelon	31 €
Valverán 20 Manzanas - S. Hielo. Llagares de Sariego Ganadora del Mejor Sidra Especial del mundo "World Cider Awards"	38 €
Castañón la Bonagua - S. Hielo. Castañón la Bonagua	39 €