

de Verum

# EL LAGAR

Restaurante | Tapas | Sidrería

RESTAURANT MENU

# EL LAGAR<sup>de Verum</sup>

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

6 € | 9,5 €

## 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)

5,5 €

## RED TUNA MINICROISSANT WITH BLACK TRUFFLE

With Sichimex sauce and quail egg

6 €

## 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

9,5 €

## 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

14,5 €

## VÉLEZ-MÁLAGA GRILLED AVOCADO WITH GAZPACHO SALMAGUNDI

14,5 €

# 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

**14 €**

## 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

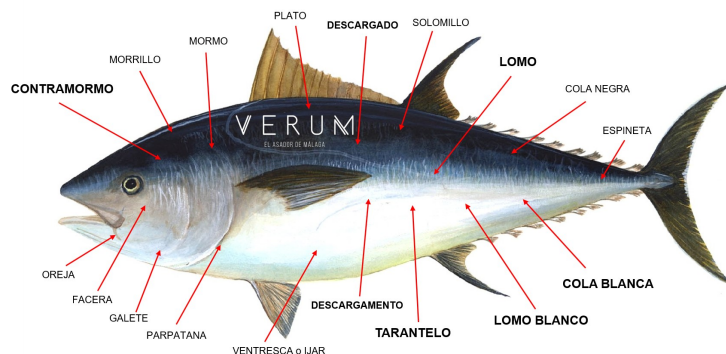
Grilled Bluefin Tuna Ribs, cut from the belly and collar. (~180 g)

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)

**33 €**

## 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*

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

## ICE CIDER

**Bot. 375 ml**

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