

de Verum

EL LAGAR

Restaurante | Tapas | Sidrería

TAPAS MENU

TAPAS

Picoteo...

GILDA MAR Y ROCA with Percebe	4,5 €
RUSSIAN SALAD Winner of the best russian salad in Malaga	Tapa: 7 € Ración: 13,5 €
TORREZNOS from Soria Our famous Torreznos	8 € 16 €
VERUM PATATAS BRAVAS With the foam of our homemade spicy sauce	6,5 € 9,5 €
CREAMY CROQUETTE Ham or Boletus	2,3 €
CHORIZO CRIOLLO PINCHO With roasted chimichurri(2 ud)	6 €
ROASTED PORK BRIOCHE Wood-fired oven	5,5 €
MINICROISSANT WITH WILD BLUEFIN TUNA AND BLACK TRUFFLE	6 €
GRILLED ARTICHOKE heart with grated Payoyo cheese and romesco sauce (per piece)	5,5 €
SHRIMP GYOZAS IN PILPIL SAUCE (2 uds)	6 €
GRILLED SCALLOP With bearnaise sauce	6,5 €

For sharing...

BETANZOS OMELETTE Undercooked	12 €
ARTISAN CHISTORRA With egg yolk	8 € 14 €
TOASTED NOODLES And its squid ink alioli	7 € 12 €
JOSPER GRILLED MUSSELS From the Ria with Tulum sauce and spicy tomato	14 €
MINI BURGUERS VERUM - EL CAPRICHIO Chopped pieces of our ribeye steaks	14 €
MAXIMO BAKERY MOLLETE Steak tartare or Iberian presa	16 €

Tasting menu

FOR 2 PEOPLE - 15,95 €/p.p.

Russian salad (Tapa)
Our classic russian salad

MiniCroissant with wild bluefiin tuna and black truffle
(2uds)
With sichimex sauce and quail egg.

Creamy Ham Croquettes (2 uds)
The classic, topped with iberian pork jowl.

Artisan Chistorra with grilled egg yolk and payoyo cheese
(1/2)
Chistorra from Arbizu, with grilled egg yolk and grated payoyo cheese.

Roasted Pork Brioche (2 uds)
Mini Brioche with Wood-fired slow-cooked roasted pork, served with western sauce.

FOR 4 PEOPLE - 15,95 €/p.p.

Russian salad
Our classic russian salad

MiniCroissant with wild bluefiin tuna and black truffle
(4 uds)
With sichimex sauce and quail egg.

Creamy Ham Croquettes (4 uds)
The classic, topped with iberian pork jowl.

Verum Patatas Bravas (1/2)
With the foam of our homemade spicy sauce

Artisan Chistorra with grilled egg yolk and payoyo cheese
(1/2)
Chistorra from Arbizu, with grilled egg yolk and grated payoyo cheese.

Roasted Pork Brioche (4 uds)
Mini Brioche with Wood-fired slow-cooked roasted pork, served with western sauce.