RECOLETOS JAZZ MENU

TO START...

- **Gildas with anchovy (2 pcs)** 7 €
- **Iberian acorn-fed ham (D.O.P Dehesa de Extremadura)** 28 €
- **Angus beef cured "Cecina" with pistachio oil** 22 €
- **Selection of artisan cheeses with dried fruits** 21 €
- **Toasted sardine with spiced tomato and pickle dressing** 9 €
- **Red tuna tartare with cooked banana "patacones" and miso mayo (3 pcs)** 22 €
- **Iberian ham croquette (6 pcs)** 17 €
- **Truffle, mushrooms, and leek croquette (6 pcs)** 17 €
- **Seasonal tomato with arugula pesto and burrata** 17 €
- **Sweet potato salad with tuna and herring roe** 19 €
- **Bikini sandwich with Comté cheese and Iberian ham** 16 €
- **Caviar Baerii tin with blinis (30gr)** 60 €

MOVING ON...

- **Salmon marinated "Gravlax" with lemon pearls and mango coulis** 22 €
- **Pastrami sandwich with pickled cucumber, arugula, and mustard-honey sauce** 18 €
- **Red shrimp "carabineros" with fried eggs and potatoes** 28 €
- **Corn tacos with stewed pork cheeks and pico de gallo (3 pcs)** 22 €
- **Mini beef burgers with foie, dried tomato, and green apple (3 pcs)** 24 €
- **Steak tartare with crispy capers** 26 €
- **Beetroot hummus sandwich with seitan, portobello, and sweet onion** 17 €

AND TO FINISH...

- **Apple and almond crumble with salted toffee** 9 €
- **Dark chocolate mousse with orange and mint** 9 €
- **Cheesecake with white chocolate** 9 €
- **Crystal bread with tomato** 6 €
- **Basket of assorted bread** 4 €

Gluten-free options available
We have an allergen menu available for customers.

CAVAS & CHAMPAGNE

- **Glass of cava** 10 €
- **Mestres Coquet cava** 38 €
- **Champagne J. Lassaigne Cuveé Pulpo** 85 €
- **Delamotte Brut Champagne** 95 €
- **Bereche & Fils Champagne, Brut Reserve** 105 €
- **Laurent-Perrier Rosé Champagne** 110 €
- **Adrien Renoir Grand Cru Extra Brut Champagne** 120 €
- **Ruinart Blanc de Blancs Champagne** 140 €
- **Dom Pérignon Champagne** 360 €
- **Louis Roederer Cristal Champagne** 550 €

RED WINES

- **Glass of Rioja** 6 €
- **Glass of Ribera del Duero** 6 €
- **Glass of Mencía** 6 €
- **12 Linajes Crianza, Ribera del Duero** 31 €
- **Pétalos del Bierzo, Mencía, Bierzo** 32 €
- **Lalama, Mencía, Ribeira Sacra** 40 €
- **Comando G, El Hombre Bala, Garnacha, Madrid** 40 €
- **El Enemigo, Malbec, Mendoza** 40 €
- **Marqués de Riscal XR, Tempranillo, Rioja** 42 €
- **Comando G, La Bruja, Garnacha, Madrid** 45 €
- **Cheteau Grand Village La Fleur, Merlot, Cab. Franc, Bordeaux** 45 €
- **Casa Castillo, Las Gravas, Monastrell, Jumilla** 55 €
- **Aalto, Ribera del Duero** 55 €
- **Les Terrasses, Garnacha, Priorat** 55 €
- **A. Guyon Pinot Noir, Burgundy** 60 €
- **Guigal Crozes Hermitage, Syrah** 60 €
- **Mauro, Castilla y León** 65 €

- **Macán Clásico, Tempranillo, Rioja** 68 €
- **Pago Carraovejas, Ribera del Duero** 82 €
- **Alión, Ribera del Duero** 140 €
- **Dofí, Priorat** 155 €
- **Vega Sicilia Único, Ribera del Duero** 660 €

WHITE WINES

- **Glass of Verdejo** 6 €
- **Glass of Albariño** 6 €
- **Glass of Godello** 6 €
- **Marqués de Riscal, Finca Montico, Verdejo, Rueda** 28 €
- **Veiga Serantes, Albariño, Rías Baixas** 29 €
- **Comando G, El Hombre Bala, Albillo Real, Madrid** 35 €
- **Otazu, Chardonnay, Navarra** 35 €
- **Lapola, Godello, Ribeira Sacra** 40 €
- **D.William Fevre, Chardonnay, Chablis** 60 €
- **Belondrade Ilurton, Verdejo, Rueda** 75 €

ROSÉ WINES

- **Glass of rosé** 6 €
- **Naranjas Azules, Garnacha, Cebreros** 28 €
- **Chateau Miraval, Cinsault and Garnacha, Provence, France** 40 €

FORTIFIED WINES

- **Glass of Manzanilla** 6 €
- **Glass of Oloroso** 6 €
- **Glass of Sweet PX** 8 €
- **Glass of Amontillado** 8 €
- **Glass of Port** 10 €
- **Glass of Palo Cortado** 12 €

BEERS

- **Our Favorite**
    - **Alhambra Special on draft, double 39cl** 6 €
    - **Alhambra Special on draft, triple 60cl** 9 €
- **Bottled (33cl)**
    - **Alhambra 1925** 6 €
    - **Mahou 5 Estrellas** 6 €
    - **Mahou Maestra** 6 €
    - **Mahou Gluten-Free** 6 €
    - **Mahou 0.0 Tostada** 6 €
- **Artisan Beers (33cl)**
    - **La Cibeles Madrid Viejo, Lager** 7 €
    - **David's Ale, Toasted** 7 €
    - **La Cibeles, Wheat** 7 €
    - **Imperial IPA** 7 €
    - **La Cibeles, Alcohol-Free** 7 €
    - **La Cibeles, Gluten-Free** 7 €

SOFT DRINKS

- **Mondariz Water 50cl** 5 €
- **Coca-Cola or Coca-Cola Zero** 6 €
- **Fanta Orange, Lemon, or Sprite** 6 €
- **Nestea without sugar or Aquarius** 6 €
- **Pineapple, Peach, or Apple Juice** 6 €
- **Natural Orange Juice** 7 €
- **Redbull** 7 €

WHISKEY

- **Selection of Whiskey**
    - **J. Walker Red Label, Scotch** 14 €
    - **Jameson, Irish** 14 €
    - **Jim Beam, Bourbon** 14 €
- **Scotch**

    - **J. Walker Black Label** 18 €
    - **Chivas Regal 12 Years** 18 €
    - **Cardhu 12 Years** 18 €
    - **Macallan 12 Years** 22 €
    - **Tomatin Single Malt 12 Years** 22 €
    - **J. Walker Gold Label** 22 €
    - **Chivas Regal 18 Years** 22 €
    - **Lagavulin 16 Years** 28 €
    - **J. Walker Blue Label** 45 €
- **Irish**
    - **Connemara Single Malt** 18 €
    - **Bushmills Single Malt 10 Years** 25 €
- **Bourbon**
    - **Maker's Mark** 17 €
    - **Buffalo Trace** 17 €
    - **Bulleit Bourbon** 17 €
    - **Blanton's** 28 €
- **Japanese**
    - **Suntory Toki** 17 €
    - **Hibiki Harmony** 24 €
    - **The Yamazaki Reserve** 28 €
    - **The Yamazaki 12 Years** 35 €

GIN & TONIC

- **Our Favorite**
    - **Signature Gin & Tonic**: Hendricks and Fever Tree tonic, twist of lemon, cucumber, and star anise 16 €
    - **Madrid Gin**: Martin Seseé, Schweppes tonic, twist of lemon, juniper berries, and natural violets 16 €
- **Selection Gin**: Seagram's, Beefeater, Tanqueray, Tanqueray 0.0 (Non-Alcoholic) 14 €
- **Premium Gin**: Martin Millers, Bombay Sapphire, Roku, Nordés, Gin Mare, Brocksman, Bulldog, Citadelle, Hendricks, Plymouth, Vones Gin 16 €
- **Elite Gin**: GVine Floraison, London N3, Monkey 47 19 €–20 €

RUM

- **Our Favorite**
    - **Cuba Libre**: Havana 7, Coca-Cola, Angostura, and lime 16 €
- **Selection of Rum**: Barceló Añejo, Santa Teresa Gran Reserva, Brugal Añejo, Matusalem Añejo 14 €
- **Premium Rum**: Flor de Caña 12 Years, Cacique 500, Havana 7 Years 16 €
- **Elite Rum**: Diplomático Reserva, Santísima Trinidad 15 Years, Santa Teresa 1796, Carúpano 21 Years, Zacapa 23, Zacapa X.O 20 €–35 €

VODKA

- **Absolut, Stolichnaya, Ketel One** 14 €
- **Grey Goose, Belvedere, Beluga** 19 €–20 €

TEQUILAS & MEZCALES

- **Tequila Patrón Silver (3cl)** 10 €
- **Tequila 1800 Cristalino, Tequila Dobel Diamante, Tequila Don Julio Reposado, Tequila La Herradura Añejo (3cl)** 12 €
- **Mezcal 400 Conejos, Mezcal Siete Misterios (3cl)** 12 €

APERITIFS & LIQUEURS

- **Vermouth Petroni, Vermouth Carpano Classico, Vermouth Carpano Bianco** 9 €
- **Patxaran Baines, Disaronno, Herb, Coffee, or Peach Liqueur, Baileys or Cream Liqueur** 9 €

BRANDY & COGNAC

- **Brandy Carlos III** 10 €
- **Brandy Carlos I** 14 €
- **Cognac Hennessy, Cognac Courvoisier V.S.O.P, Cognac Remy Martin V.S.O.P** 16 €–18 €

COCKTAILS (16,00 €)

- **Sangria de Cava Recoletos**

- **Mojito**
- **Pisco Sour**
- **Bloody Mary**
- **Spiced Margarita**
- **Ginger Mezcalita**
- **Dry Martini**
- **Negroni**
- **Aperol Sour**
- **Spritz**
- **Cosmopolitan**
- **And more...**

MOCKTAILS (12,00 €)

- **Gin Sour 0,0**
- **Citrus Mocktail**
- **Frutti Mocktail**
- **Virgin Mojito**
- **Non-alcoholic Piña Colada**
- **Virgin Bloody Mary**