III III SPRONKEN HOUSE

LES USERES - ESPANA

big tapas

(1 or 2 tapas is enough for one person).

Pay cash to Sonia:

1 x 20 euro for cooking + price for tapas

Contact: Sonia +34 635 843 265
Ps. She only speaks Spanish,
but via WhatsApp communication in English is possible.
Sonia will use Google translate.

- 1. Bravas potatoes 7 euro
- 2. Garlic prawns 10 euro
- 3. Cuttlefish with artichoke 10 euro
- 4. Assorted croquettes 8 euro
- 5. Assortment of Iberian ham and tomato bread 12 euro
- 6. Squid with beans 9 euro
- 7. Meatballs with almond sauce 9 euro
- 8. Potato omelette with padrón peppers 8 euro
- 9. Russian salad 6 euro
- 10. Roman squid 8 euro
- 11. Octopus with garlic oil 18 euro
- 12. Tombet of lamb (typical of Useras) 12 euro
- 13. Mussels seafood 9 euro
- 14. Grilled baby squid with green sauce 9 euro
- 15. scrambled eggs with mushrooms, ham and mi cuit with their toasts 8 euro
- 16. Esgarrat pepper, roasted eggplant, cod gratin with garlic oil 12 euro
- 17. Grilled or gratin razors 8 euro

- 18. Timbale of avocado, arugula, salmon and prawns with mustard and honey vinaigrette 10 euro
- 19. Lettuce salad, fresh figs, Iberian ham and foigras cubes with sweet vinaigrette from Pedro Ximénez 10 euro
- 20. Cannelloni stuffed with meat and vegetables with soft Parmesan béchamel sauce 12 euro
- 21. Fresh vegetable stew with ham and poached egg 10 euro
- 22. Traditional stew of cheeks with red wine 18 euro

vegetarian tapas

- 23. Chickpea hummus salad with fresh vegetables and avocado 6 euro
- 24. Eggplant meatballs with tomato sauce 7 euro
- 25. Grilled vegetables (very complete) 10 euro
- 26. Vegetable paella (for 2 people) 12 euro
- 27. green vegetables, peas and baby beans stewed with poached egg 6 euro
- 28. white legume salad with vegetables and vinaigrette with black olives 6 euro
- 29. Baked eggplant stuffed with vegetables with crust (for 2 people) 8 euro
- 30. Vegetable lasagna with spinach béchamel 6 euro