



# UTOPIA

COME, SUEÑA, BEBE



## STARTERS

Iberian ham	4,90
*v Cured cheese "Apolonio"	4,70
Russian salad with prawns	4,50
Grilled artichoke (toasted flavour cheese and truffle sauce)	5,90
*v Bravas fried potatoes (black garlic alioli and chipotle tomatoe)	4,80
Focaccia with slow roasted pork handmade focaccia, cherry, smoked cheese, slow roasted pork and gaucha sauce	6,40
Nachos Utopía (pulled pork, goat cheese and payoyo cheese)	10,80
Focaccia with Burrata Cheese anda Pastrami (Handamade focaccia with Burrata cheese, pesto, dry tomato and pastrami)	7,40

## CROQUETTES







Iberian ham (4 units)	4,50
Txuleta	6,20
Mc & Cheese Balls with Ibérico ham and cheedar sauce	6,80

## TAPAS

Chicken and vegetables gyozas with sweet chili (6 uds) * [        ]	7,30
Rigatoni stuffed with pork and boletus sauce * [       ]	5,80
"Ropa vieja" burrito	4,90
Meatballs with Tintilla wine sauce	5,90
*ov Eggplant wanton lasagna with pulled pork	5,80
Chicken Satay, rice and curry sauce	7,50





## SEA LOVERS

Sushi "Utopía" 	6,50
Sardines toasts with ratatouille and alioli sauce 	5,00
Teriyaki tuna with pumpkin 	6,50
Scrambled eggs with prawns and anemone 	6,80
Grilled octopus 	9,70
<i>with potatoes, black alioli and wakame seaweed mayonnaise</i>	
Anchovies from the Cantabrian Sea 	
(2 units)	5,20
(10 units)	22,00

## MORE THAN BREADS

Mini burger <i>with french fries</i> 	4,90
Oxtail mini burger 	5,00
<i>First Prize-Rota Tapa awards 2019</i>	
Bao Bun "La Costilla" ( <i>pulled pork, crunchy onion, lettuce, curry mango sauce and siracha</i> )  2units	7,50
BBQ ribs taco <i>with our yummy yogurt sauce</i> (2 units) 	7,50
Presanito 	8,50
<i>(Green pepper 's bread, slow roasted pork and iberico ham with pepper mayonnaise)</i>	

## TO SHARE

Scrambled eggs with iberian ham 	11,50
*OV Crunchy sweet and sour chicken noodles wok with mushrooms 	11,90

# DESSERTS



Nutella Bombón	4,20
Mango Mousse	4,30
Cheesecake	4,50

\* V: VEGETARIAN DISH

\* VP: VEGETARIAN OPTION

## ALLERGENS

\* = MAY CONTAIN



SOY



FISH



MUSTARD



MOLLUSK



DAIRY



EGGS



SESAME SEEDS



CONTAINS GLUTEN



NUTS



E-X  
SULPHUR DIOXIDE AND SULPHITES



CRUSTACEANS



PEANUTS



CELERY



LUPINS

The fish served in this establishment meets the terms and regulations from R.D. 1420/2006 about the seafood.



# DRINKS

	<i>Caña</i>	<i>Glass</i>	<i>Cup</i>	<i>Pint</i>
Cruzcampo Beer	1,50	1,70	1,70	3,00
Águila Sin Filtrar Beer	2,50			4,30
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Heineken 0'0				2,90
Amstel Tostada				2,90
Radler				2,80
Heineken				2,90
Alcazar				2,90
Gluten Free Beer				2,90
Ladrón de Manzanas				2,70
Pepsi				1,80
Pepsi Max				1,80
Caffeine Free Pepsi				1,80
Kas Orange / Lemon				1,80
7up				1,80
Schweppes				1,80
Aquarade Lemon / Orange				2,40
Lipton				2,40
Water				1,50
Sparkling Water				1,90
Tinto with Lemon / Orange				2,50
Tinto with Soda				2,50
Tinto with Lemon 0'0				2,50
Dos Maderas Margarita				4,80
Sangría		<i>Glass</i>	<i>Jug</i>	
		5,50	13,00	
		<i>Glass</i>	<i>1/2 Bottle</i>	
Manzanilla La "E" Argueso		1,40	7,00	
Fino en Rama "Williams & Humbert"		2,20	--	
Oloroso "Williams & Humbert"		2,50	--	
Amontillado "Williams & Humbert"		2,50	--	
Palo Cortado "Williams & Humbert"		3,30	--	
Canasta		1,90	--	
Pedro Ximenez "El Gato"		2,00	--	
Tintitilla "El Gato"		2,50	--	
Vermut Lustau		3,50	<i>Bottle</i>	
Pinna Roble. "D.O: Ribera del Duero"		2,80	14,50	
40 Vendimias "D.O: Rueda"		2,80	14,50	
Lan D-12 "D.O: Rioja"		3,40	19,90	
Salcis "D.O: Ribera del Duero"		2,80	14,50	