



# Food & Drinks

## Tapas

|  | <i>Local</i>           | <i>Terraza</i>            |
|--|------------------------|---------------------------|
| <b>Medallón de rabo de toro deshuesado con compota de manzana</b><br>Medallion of oxtail boned with apple compote  | <b>8€</b>              | <b>9,50€</b>              |
| <b>Mini hamburguesa de solomillo con cebolla caramelizada</b><br>Mini sirloin Burger with caramelized onion  | <b>2€ /<br/>unidad</b> | <b>2,75€ /<br/>unidad</b> |
| <b>Pulpo a la Brasa con calabacín y foie, aceite de pimentón de la vera y sal negra</b><br>Grilled octopus with zucchini and foie gras, paprika oil and black salt | <b>13,50€</b>          | <b>15€</b>                |
| <b>Setas empanadas con salsa ali oli</b><br>Mushrooms breaded with ali oli sauce   | <b>8€</b>              | <b>9€</b>                 |
| <b>Croquetas variadas</b><br>Varied Croquettes   | <b>2€ /<br/>unidad</b> | <b>2,75€ /<br/>unidad</b> |
| <b>Delicias de sepia a la plancha con ensalada y ali oli</b><br>Grilled cuttlefish delights with salad and ali oli sauce   | <b>9€</b>              | <b>10,50€</b>             |

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| <b>Berenjenas a la miel de caña</b><br>Eggplant with cane honey  | <b>8€</b>     | <b>8,50€</b> |
| <b>Pimientos de piquillo rellenos de carne</b><br>Piquillo peppers stuffed with meat                           | <b>9€</b>     | <b>11€</b>   |
| <b>Huevos rotos con jamón ibérico y patatas</b><br>Broken eggs with iberico ham and potatoes                   | <b>12,50€</b> | <b>14€</b>   |
| <b>Huevos rotos con jamón serrano y patatas</b><br>Broken eggs with ham and potatoes                           | <b>10€</b>    | <b>11€</b>   |
| <b>Parrillada de verduras con queso de cabra</b><br>Grilled vegetables with goat cheese                        | <b>9€</b>     | <b>9,50€</b> |
| <b>Estrellas de alcachofas con virutas de jamón</b><br>Artichoke stars with ham shavings                       | <b>8,50€</b>  | <b>9,50€</b> |
| <b>Canutillos de puerro y queso al Oporto</b><br>Leek and cheese eclairs to Porto                              | <b>7,50€</b>  | <b>8,50€</b> |
| <b>Fingers de Pollo con crujiente de Kellogg's al Oporto</b><br>Chicken fingers with crunchy Kellog's to porto | <b>8€</b>     | <b>8,50€</b> |
| <b>Chupa-chups de solomillo con mostaza dulce</b><br>Sucks sirloin chups with sweet mustard                    | <b>7,50€</b>  | <b>10€</b>   |

## *FRÍAS / COOL*

|   |              |              |
|---|--------------|--------------|
| <b>Tartar de atún rojo con aceite de sésamo y cítricos</b><br>Red tuna tartare with sesame oil and citrus     | <b>8,50€</b> | <b>9,50€</b> |
| <b>Tartar de salmón y aguacate con un toque oriental</b><br>Salmon and avocado tartare with an oriental touch | <b>8€</b>    | <b>9€</b>    |

## *ENSALADAS / SALADS*

|  |              |              |
|--|--------------|--------------|
| <b>Ensalada de espinacas, queso de cabra con orejones y vinagreta de frutos secos</b><br>Spinach and goat cheese salad with dried apricots and vinaigrette       | <b>8€</b>    | <b>9€</b>    |
| <b>Ensaladilla rusa</b><br>Russian salad   | <b>8€</b>    | <b>8,50€</b> |
| <b>Ensalada de perdiz escabechada con emulsión de escabeche</b><br>Partridge salad with a pickled dressing   | <b>8,50€</b> | <b>9€</b>    |
| <b>Ensalada de tomates secos con burrata</b><br>Sundried tomato salad with burrata   | <b>8€</b>    | <b>9€</b>    |
| <b>Tomate con ventresca y aceitunas</b><br>Tomato fresh, tuna loin and olives oil  | <b>8€</b>    | <b>8,50€</b> |
| <b>Ensalada de cogollos con asadillo de pimientos y ventresca o anchoas</b><br>Crisp romaine lettuce with roasted red peppers served with tuna loin or anchovies | <b>8€</b>    | <b>8,50€</b> |
| <b>Ensalada de mango y langostinos con mousse de queso fresco</b><br>Mango fruit and prawn salad with cream cheese mousse  | <b>9€</b>    | <b>9,50€</b> |
| <b>Ensalada de aguacate con salmón y mezclum de lechugas</b><br>Avocado with salmon and mixed lettuce  | <b>8,50€</b> | <b>9,50€</b> |

# *Tostas*

|   |              |              |
|---|--------------|--------------|
| <b>Jamón Tumaca : jamón, tumaca y aceite de oliva</b><br>Spanish ham, tomato fresh and olive oil  | <b>5€</b>    | <b>6€</b>    |
| <b>Jamón Ibérica : jamón ibérico, tumaca y aceite de oliva</b><br>Ibérico ham, tomato fresh and olive oil                                       | <b>8,50€</b> | <b>9€</b>    |
| <b>Ventresca de bonito, pimiento de piquillo y rodaja de tomate</b><br>Tuna loin, piquillo pepper and tomato slice                              | <b>7,50€</b> | <b>8€</b>    |
| <b>Guacamole con salmón marinado</b><br>Guacamole with marinated salmon   | <b>7,50€</b> | <b>8€</b>    |
| <b>Matrimonio: boquerones en vinagre y anchoas sobre rodaja de tomate</b><br>Soused (vinegar) and salted anchovies on sliced tomato             | <b>7,50€</b> | <b>8€</b>    |
| <b>Gulas al ajillo con salmón ahumado y ali oli</b><br>Oil & garlic mayonnaise, imitation elvers in garlic & smoked salmon                      | <b>7,50€</b> | <b>8€</b>    |
| <b>Payes: tumaca, jamón y tortilla francesa</b><br>Fresh tomato, spanish ham and french omelette  | <b>8,50€</b> | <b>8,50€</b> |
| <b>Solomillo de ternera, foie y Pedro Ximenez</b><br>Veal sirloin, foie paté and a reduction of Pedro Ximenez wine                              | <b>8€</b>    | <b>9€</b>    |
| <b>Queso rulo cabra a la plancha, mermelada de tomate y pimentón de la Vera</b><br>Grilled rolled goat cheese, tomato ham and paprika from Vera | <b>7,50€</b> | <b>8,50€</b> |

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| <b>Tosta popular: solomillo de cerdo, cebolla caramelizada y queso brie a la plancha</b><br>Pork sirloin, caramelized onion and grilled brie | <b>8€</b> | <b>8,50€</b> |
|--|-----------|--------------|

|   |           |           |
|---|-----------|-----------|
| <b>Tosta de Solomillo de Pollo con crema de Queso</b><br>Chicken tenderloin toast with cream cheese | <b>8€</b> | <b>8€</b> |
|---|-----------|-----------|

## *Entrantes / Starters*

|  |            |            |
|--|------------|------------|
| <b>Pulpo a la Brasa con calabacín y foie en aceite de pimentón de la Vera y sal negra</b><br>Grilled octopus with courgette and foie gras drizzled with paprika oil and black salt | <b>24€</b> | <b>26€</b> |
|--|------------|------------|

|  |            |               |
|--|------------|---------------|
| <b>Setas empanadas con salsa ali oli</b><br>Mushrooms breaded with ali oli sauce | <b>13€</b> | <b>14,50€</b> |
|--|------------|---------------|

|  |            |               |
|--|------------|---------------|
| <b>Delicias de sepia a la plancha con ensalada y ali oli</b><br>Grilled cuttlefish delights with salad and ali oli sauce | <b>16€</b> | <b>16,50€</b> |
|--|------------|---------------|

|   |            |               |
|---|------------|---------------|
| <b>Berenjenas a la miel de caña</b><br>Eggplant with cane honey | <b>13€</b> | <b>14,50€</b> |
|---|------------|---------------|

|  |            |               |
|--|------------|---------------|
| <b>Crujiente de Ternera 2 salsas</b><br>Crunchy veal with two sauces | <b>11€</b> | <b>11,50€</b> |
|--|------------|---------------|

|   |            |               |
|---|------------|---------------|
| <b>Carpaccio de solomillo con virutas de Parmesano y rúcula</b><br>Carpaccio of sirloin with parmesan shavings and rocket | <b>14€</b> | <b>14,50€</b> |
|---|------------|---------------|

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|---|------------|---------------|
| <b>Crema de espárragos blancos con timbal de aguacate y langostinos.</b><br>White asparagus soup with a prawn and avocado medallion | <b>13€</b> | <b>12,50€</b> |
|---|------------|---------------|

|  |            |               |
|--|------------|---------------|
| <b>Crujiente de langostinos con salsa caviar de erizos</b><br>Crunchy prawns with sea urchin caviar sauce    | <b>14€</b> | <b>15,50€</b> |
| <b>Huevos rotos con jamón ibérico y patatas</b><br>Broken eggs with iberico ham and potatoes                 | <b>17€</b> | <b>17€</b>    |
| <b>Huevos rotos con jamón serrano y patatas</b><br>Broken eggs with ham and potatoes                         | <b>13€</b> | <b>14,50€</b> |
| <b>Huevos revueltos con espárragos trigueros y jamón</b><br>Scrambled eggs with wild green asparagus and ham | <b>13€</b> | <b>14€</b>    |
| <b>Parrillada de verduras con queso de cabra</b><br>Grilled vegetables with goat cheese                      | <b>13€</b> | <b>14€</b>    |
| <b>Estrellas de alcachofas con virutas de jamón</b><br>Artichoke stars with ham shavings                     | <b>13€</b> | <b>14€</b>    |

## *Ensaladas / Salads*

|  |               |               |
|--|---------------|---------------|
| <b>Tomate con ventresca y aceitunas</b><br>Tomato fresh, tuna loin and olives oil  | <b>12€</b>    | <b>12,50€</b> |
| <b>Ensalada de espinacas, queso de cabra con orejones y vinagreta de frutos secos</b><br>Spinach and goat cheese salad with dried apricots and vinaigrette | <b>12,50€</b> | <b>14€</b>    |
| <b>Ensaladilla rusa</b><br>Russian salad   | <b>12,50€</b> | <b>13,50€</b> |
| <b>Ensalada de perdiz escabechada con emulsión de escabeche</b><br>Partridge salad with a pickled dressing   | <b>14,50€</b> | <b>15,50€</b> |

|  |               |               |
|--|---------------|---------------|
| <b>Ensalada de Tomates secos con Burrata</b><br>Sundried tomato salad with burrata   | <b>13€</b>    | <b>13€</b>    |
| <b>Ensalada de cogollos con asadillo de pimientos y ventresca o anchoas</b><br>Crisp romaine lettuce with roasted red peppers served with tuna loin or anchovies | <b>13,50€</b> | <b>13,50€</b> |
| <b>Ensalada de mango y langostinos con mousse de queso fresco</b><br>Mango fruit and prawn salad with cream cheese mousse  | <b>15€</b>    | <b>15€</b>    |
| <b>Ensalada de aguacate con salmón y mezclum de lechugas</b><br>Avocado with salmon and mixed lettuce  | <b>12€</b>    | <b>14,50€</b> |

## *Carnes / Meat*

|  |               |               |
|--|---------------|---------------|
| <b>Chuletitas de lechal con timbal de verduritas, salsa de vino y pasas</b><br>Lamb cutlets and medallion vegetables raisin sauce served     | <b>20€</b>    | <b>21€</b>    |
| <b>Cachopo de solomillo "El Yate"</b><br>Fillet of sirloin "El Yate"   | <b>20€</b>    | <b>20,50€</b> |
| <b>Solomillo de ternera al gusto</b><br>Veal sirloin, as you like it   | <b>22€</b>    | <b>24€</b>    |
| <b>Escalope de ternera a la napolitana gratinado con mozzarella</b><br>Breaded veal fillet "A la Milanese" gratinated with mozzarella cheese | <b>15,50€</b> | <b>16,50€</b> |

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| <b>Entrecot de cebón</b><br>Veal entrecote  | <b>21€</b> | <b>22,50€</b> |
| <b>Hamburguesa Yate (250 grs ternera, bacon, queso brie y cebolla caramelizada)</b><br>“El Yate” hamburger (250 grs) veal, bacon, brie, caramelized onion | <b>12€</b> | <b>13€</b>    |
| <b>Chuletón de cebón fileteado con patatas y pimientos del padrón</b><br>Ribeye fillet with potatoes and padrón green peppers                             | <b>28€</b> | <b>29,50€</b> |

## *Pescados / Fish*

|   |               |               |
|---|---------------|---------------|
| <b>Bacalao con salsa de azafrán y caviar de salmón</b><br>Cod with saffron sauce and salmon caviar                                | <b>17,50€</b> | <b>18,50€</b> |
| <b>Lomos de merluza a la parrilla con confitura de tomate</b><br>Grilled hake loins with tomato confiture                         | <b>19€</b>    | <b>20,50€</b> |
| <b>Cachopo de lenguado relleno de txangurro y carbonara de erizo</b><br>Fillet of sole stuffed with crab and sea urchin carbonara | <b>18,50€</b> | <b>19,50€</b> |
| <b>Tartar de atún rojo con aceite de sésamo y cítricos</b><br>Red tuna tartare with sesame oil and citrus                         | <b>18€</b>    | <b>19€</b>    |
| <b>Tartar de salmón y aguacate con un toque oriental</b><br>Salmon and avocado tartare with an oriental touch                     | <b>15,50€</b> | <b>15,50€</b> |
| <b>Rape a la bilbaína</b><br>Monkfish “A la bilbaina”. Garlic, olive oil & maybe some wine  | <b>18€</b>    | <b>19€</b>    |



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| <b>Lomos de salmón en salsa de vino albariño y limón</b><br>Salmon steak with white wine sauce and lemon                     | <b>18,50€</b> | <b>18,50€</b> |
| <b>Lomitos de lenguado rellenos de langostinos con salsa de cava</b><br>Fillet of sole stuffed with prawns & champagne sauce | <b>18,50€</b> | <b>18,50€</b> |

## *Postres / Desserts*

|   |              |           |
|---|--------------|-----------|
| <b>Espuma de yougourt con sirope de mango</b><br>Yogurt mousse with mango syrup                             | <b>8,50€</b> | <b>9€</b> |
| <b>Canelones de piña con dulce de leche al Oporto</b><br>Pineapple cannelloni with milk Candy & Oporto      | <b>9€</b>    | <b>9€</b> |
| <b>Tarta de queso con arándanos</b><br>Cheesecake with blueberries  | <b>7,50€</b> | <b>8€</b> |
| <b>Brownie de chocolate con helado de vainilla</b><br>Chocolate brownie & vainilla ice cream                | <b>9€</b>    | <b>9€</b> |
| <b>Tarta de tiramisú</b><br>Tiramisu cake   | <b>7,50€</b> | <b>8€</b> |
| <b>Strudel de manzana en cama de salsa de vainilla</b><br>Apple strudel and vainilla sauce                  | <b>9€</b>    | <b>9€</b> |
| <b>Otros postres: pudding, flan, fruta, helado, etc.</b><br>Desserts: pudding, flan, fruits, ice cream, etc | <b>6€</b>    | <b>7€</b> |

# *Nuestra Bodega*

## VINOS TINTOS / RED WINE

### D.O RIOJA

|                                  |            |               |
|----------------------------------|------------|---------------|
| <b>Cune Crianza</b>              | <b>21€</b> | <b>20€</b>    |
| <b>Ramón Bilbao Crianza</b>      | <b>21€</b> | <b>22€</b>    |
| <b>Lan Crianza</b>               | <b>21€</b> | <b>22€</b>    |
| <b>Marqués de Riscal Reserva</b> | <b>36€</b> | <b>38€</b>    |
| <b>Ramón Bilbao Reserva</b>      | <b>30€</b> | <b>32€</b>    |
| <b>Vino de la casa</b>           | <b>18€</b> | <b>19,50€</b> |
| <b>1/2 Ramón Bilbao Crianza</b>  | <b>14€</b> | <b>15€</b>    |

### D.O RIBERA DEL DUERO

|                            |               |               |
|----------------------------|---------------|---------------|
| <b>Matarromera Crianza</b> | <b>35€</b>    | <b>35€</b>    |
| <b>Emilio Moro Crianza</b> | <b>34€</b>    | <b>33€</b>    |
| <b>Arzuaga Crianza</b>     | <b>34€</b>    | <b>35€</b>    |
| <b>Pesquera Crianza</b>    | <b>38€</b>    | <b>40€</b>    |
| <b>Vino de la casa</b>     | <b>18,50€</b> | <b>19,50€</b> |
| <b>1/2 Crianza</b>         | <b>14€</b>    | <b>15€</b>    |

## VINOS BLANCOS / WHITE WINE

|                                   |     |     |
|-----------------------------------|-----|-----|
| José Pariente (Verdejo)           | 23€ | 26€ |
| Mantel "Blanco" (Rueda Sauvignon) | 25€ | 25€ |
| Ramón Bilbao (Rueda)              | 21€ | 22€ |
| A Coroa (Godello)                 | 24€ | 25€ |
| Vino de la casa (Rueda)           | 18€ | 20€ |
| 1/2 Marqués de Riscal (Rueda)     | 14€ | 15€ |

## VINOS ROSADOS / PINK WINE

|                           |     |     |
|---------------------------|-----|-----|
| Chivite (Navarra)         | 19€ | 20€ |
| Lambrusco                 | 14€ | 15€ |
| Vino de la casa (Cigales) | 18€ | 19€ |

## ESPUMOSOS

|                                      |     |     |
|--------------------------------------|-----|-----|
| Moet Chandon                         | 70€ | 75€ |
| Juve & Camps "Reserva de la Familia" | 23€ | 25€ |
| Anna de Codorniu                     | 20€ | 21€ |
| 1/2 botella de cava                  | 15€ | 15€ |
| Benjamin de Codorniu                 | 8€  | 9€  |

# COCKTAILS

|   |            |            |
|---|------------|------------|
| <b>Daiquiri: limón natural, ron, azúcar</b><br>Daiquiri: lemon, rum and sugar   | <b>10€</b> | <b>11€</b> |
| <b>Daiquiri de fresa: limón y fresa natural, ron, azúcar</b><br>Daiquiri: strawberry, rum and sugar   | <b>10€</b> | <b>11€</b> |
| <b>Mojito: hierbabuena, lima, ron y azúcar</b><br>Mojito: rum, spearmint leaves, lime and sugar   | <b>10€</b> | <b>11€</b> |
| <b>Mojito de fresa: hierbabuena, fresa, lima, ron y azúcar</b><br>Mojito: rum, spearmint leaves, strawberry, lime and sugar                       | <b>10€</b> | <b>11€</b> |
| <b>Caipirinha: lima, cachaza, azúcar y hielo</b><br>Caipirinha: cachaza, lime and sugar   | <b>10€</b> | <b>11€</b> |
| <b>Bloody Mary: tomate, vodka, limón, perrins, pimienta y sal</b><br>Bloody mary: vodaka, lemon, tomato juice, lea perrins sauce, pepper and salt | <b>10€</b> | <b>11€</b> |
| <b>Mimosa: zumo de naranja y cava</b><br>Mimosa: spain champagne and orange juice   | <b>10€</b> | <b>11€</b> |
| <b>Whisky Sour: zumo de limón, azúcar y Bourbon</b><br>Whisky sour: Bourbon, lemon juice and sugar  | <b>10€</b> | <b>11€</b> |
| <b>Ginfizz: zumo de limón, ginebra, soda y azúcar</b><br>Ginfizz: gin, lemon juice, soda and sugar  | <b>10€</b> | <b>11€</b> |

## COMBINADOS

|                          |              |               |
|--------------------------|--------------|---------------|
| <b>Nacionales</b>        | <b>8,50€</b> | <b>9€</b>     |
| <b>Importación</b>       | <b>9,50€</b> | <b>9,50€</b>  |
| <b>Gin tonic Premium</b> | <b>14€</b>   | <b>14,50€</b> |
| <b>Vodka Premium</b>     | <b>14€</b>   | <b>14,50€</b> |

## NUESTROS CAFÉS / OUR COFFEES WITH ALCOHOL

|  |            |            |
|--|------------|------------|
| <b>Café Irlandés</b><br>Irish coffee     | <b>10€</b> | <b>11€</b> |
| <b>Café Vienés</b><br>Viennese coffee    | <b>10€</b> | <b>11€</b> |
| <b>Café Jamaicano</b><br>Jamaican coffee | <b>10€</b> | <b>11€</b> |

## *SUGERENCIAS*

### BOCADILLOS

|   |                                   |                                    |
|---|-----------------------------------|------------------------------------|
| <b>Pepito de ternera con tomate</b><br>Grilled veal with tomato | <b>10€</b><br><b>Montado: 7€</b>  | <b>12€</b><br><b>Montado: 9€</b>   |
| <b>Jamón Serrano</b><br>Spain ham                               | <b>9€</b><br><b>Montado: 6,5€</b> | <b>10€</b><br><b>Montado 7,50€</b> |

**Jamón Ibérico**  
Iberico ham

**14€**  
**Montado: 9€**

**15€**  
**Montado: 9,50€**

## *RACIONES*

**Boquerones en vinagre**  
Soused in vinegar anchoives

**17€**  
**Media: 10€**

**18€**  
**Media: 11€**

**Calamares a la Andaluza**  
Calamari

**17€**  
**Media: 10€**

**18€**  
**Media: 11€**

**Jamón Ibérico**  
Iberico ham

**22€**  
**Media: 12€**

**25€**  
**Media: 14€**

**Queso Manchego**  
Cheese

**17€**  
**Media: 10€**

**19€**  
**Media: 11€**

**Lomo Ibérico**

**24€**  
**Media: 14€**

**28€**  
**Media: 15€**

*General Martínez Campos 41*

*Telf: 91 319 10 37*

*www.elyatemadrid.es*