

SanGinés®
PORTUGAL MADRID 1894

TERRAZA

SIGNATURE COCKTAILS

/Ask our barman 14€/

COCKTAILS

Chocolate Martini	11	11	Exp. Martini
Aperol	8	8	Mojito
Caipirinha	9	9	Caipiroska
Mimosa	7	9	Margarita
Cuba Libre	8	8	Gin Tonic

MOCKTAILS

Mojito	6	6	Caipirinha
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WINES

Class: 7 | Bottle: 27

Mélange á Trois Red	Mélange á Trois Rose
Mélange á Trois White	Class: 4 Bottle: 17 Gazela

COLD DRINKS

San Miguel Beer	0.2L 3 0.5L 5
San Miguel Sangria	0.2L 3.5 0.5L 6
San Miguel Cidra	0.2L 3.5 0.5L 6

COFFEES & TEA

Espresso	1.2	2.5	Americano
Tea	2.5		

DRINKS

Water	0.7L 2.5 0.33L 1.8	w/ gás	0.7L 2.8 0.33L 2
Coca-Cola / Zero	2.5	2.5	Fanta
Tonic	2.5	2.5	Nestea

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FIRST BITS

Olives	3.5
Fried almonds 	3
Padrón peppers	4

ESSENTIAL BOARD

340 g | €22

For 1–2 people

A balanced selection of cheeses and cured meats,
with a mild & straightforward profile.

Manchego cheese and smoked cheese, sliced Iberian chorizo,
selected olives, walnuts, and toasted bread.

Accompanied by pepper jelly to balance and enhance the flavors.
Finished with fresh herbs and a light touch of olive oil.

SELECTION PLATTER

570 g | €33

Serves 2–3 people

A more complete combination,
with contrasting flavors and textures.

Manchego cheese, smoked cheese and truffle cheese,
Iberian loin and chorizo, fresh grapes, walnuts and toasted bread.

Accompanied by pepper jelly, which balances and
enhances the cheeses.

PREMIUM PLATTER

830 g | €55

Serves 3–4 people

A complete experience of selected cured meats and cheeses.
Thinly sliced Iberian ham, Iberian loin, salchichón (cured sausage), a
selection of cheeses (Manchego, truffled and smoked),
fresh grapes, walnuts and toasted bread.

Served with honey and pepper jelly for a complete pairing.

All includes:  Glúten  Lactose  Nuts

Prices in euros, including tax at the current legal rate