



Hors d'oeuvre-salads

1. Smoked salmon	10'30
2. Prawns cocktail	8'30
3. Avocado with prawns	8'90
4. Cured serrano ham	7'50
5. Cured Iberian ham	16'90
6. Stuffed aubergines	8'30
7. Deep fried aubergines with honey	7'80
8. Fried camembert cheese	7'80
9. Sheep cheese	9'50
10. Warm goat cheese with apple	7'80
11. Iberian ham croquettes	7'80
12. Melon with serrano ham	7'80
13. Asparagus with serrano ham	7'80
14. White asparagus with smoke salmon and dill sauce	10'30
15. Baby Broad beans and ham	10'50
16. Prawns "Pil-Pil"	8'20
17. Vol-au-vent with mushrooms	7'80
18. Garlic mushrooms	7'50
19. Mussels au gratin	9'50
20. Crêpes "El Río" (stuffed with spinach and seafood)	7'80
21. Crêpes with ham and cheese	7'80
22. Scrambled eggs with asparagus and prawns	8'80
23. Farm pate	7'50
24. Duck foie gras	11'80

25. Mixed salad	5'90
26. Tomato and mozzarella salad	6'90
27. Tomato with tuna belly salad	10'90
28. Salad "El Río"	6'90
29. Tropical salad (lettuce, pineapple, peach and cocktail sauce)	8'50
30. Garlic bread	2'80
31. Garlic bread with cheese	3'80
32. Bread and butter	1'20

Soups

33. Consommé with sherry	4'90
34. Gazpacho andaluz (cold soup)	5'30
35. Vegetables soup	5'50
36. Gratinated onion soup	5'90
37. Fish soup	7'50

Pastas

38. Tagliatelle bolognese	9'30
39. Tagliatelle with mushrooms	9'30
40. Tagliatelle arrabiata (tomato, bacon, sweet pepper and chili pepper)	9'50
41. Lasagne	9'50



Fish and shellfish

42. Grilled sole fish	14'90
43. Meunière sole fish	15'90
44. Red snapper with saffron sauce	15'30
45. Red snapper on the grill	14'30
46. Monk fish "El Río" (shellfish sauce)	17'90
47. Grilled swordfish	15'30
48. Grilled salmon (with three sauces)	15'30
49. Salmon in lemon sauce	16'30
50. Grilled king prawns	14'50
51. King prawns in curry sauce	15'30
52. Deep fried squid rings	11'50
53. Fried scampi (Tartare sauce)	14'50
54. Grilled wild king prawns	17'90
55. Grilled sea bass	16'50
56. Grilled white prawns	17'50

Meats

57. Fillet steak	20'90
58. Pepper fillet steak	21'90
59. Fillet steak skewer	21'50
60. Grilled sirloin steak	16'50
61. Sirloin steak (with green pepper sauce)	17'50
62. Sirloin steak (with Roquefort sauce)	17'50
63. Oxtail casserole	17'50
64. Pork fillet (with mushrooms sauce)	14'50
65. Pork fillet (with green pepper sauce)	14'50
66. Breaded escalope	13'50
67. Iberian pork presa on the grill	17'00
68. Iberian pork cheeks casserole	15'50
69. Grilled lamb chops	15'50
70. Grilled breast of chicken	11'90
71. Curry chicken	14'50
72. Chicken with green pepper sauce	13'90
73. Rabbit with garlic	14'50

All these dishes are served with potatoes or rice and vegetables

Specialities of the house

77. Sirloin steak on the stone (with three sauces)	17'90
78. Fillet steak on the stone (with three sauces)	22'90
79. Pork fillet on the stone (with three sauces)	15'50
80. Fillet steak Stroganoff	21'50
81. Fillet steak in curry sauce	21'50
82. Fondue Bourguignonne with garnish and five sauces (min. 2 pers.) price/pers.	21'00
83. Steak tartare (prepared at your table)	21'50
84. Duck breast with orange sauce	17'90
85. Chateaubriand with Béarnaise sauce (min. 2 pers.) price/pers.	24'90

To order in advance (24 hours notice)

86. Fish in salt (min. 2 pers.) price/pers.	According to weight
87. Roast duck (min. 2 pers.) price/pers	23'50