

PAELLA

01. Mixed seafood and meat paella (min. 2 persons - price p/p)12,85

PLATTER

6 units.

02. Pork sirloin platter with quail eggs11,50

03. Mix of tapas Catedral: cured ham with quail egg, Iberian pork tenderloin and salmon with goat cheese cream11,50

04. Mix of tapas Obispo: croquettes, fried camembert cheese, and pork tenderloin fillets with quail eggs11,50

CROQUETES

4 units

8 units

05. Home-made croquettes with Iberian cured ham6,8511,45

06. Home-made croquettes with spinach and pine nuts6,8511,45

07. Assorted home-made croquettes6,8511,45

FOR SNACKING

1/2 Serving

Full serving

08. Crispy shrimp (each).....1,95

09. Ensaladilla Rusa: potato salad with mayonnaise and prawns..... 5,007,85

10. Porra Antequerana: chilled cream of tomato and vegetable soup (in season)..... 6,85

11. Prawns «pil pil».....10,85

12. Fried camembert with blueberry jam 9,85

13. Mature sheep cheese14,85

14. Spicy «Brava» potatoes 8,25

15. Potatoes L'expérience (with garlic mayonnaise and honey)..... 8,25

16. Bao bread with duck (2 pieces).....10,75

Basket of artisan bread and breadsticks: corn and grains, green olives, organic grains and seeds (for 2)..... 2,75

SALADS

17. L'expérience salad: with bacon, chicken, sunflower seeds, goat cheese, cherry tomatoes, apple and a honey mustard vinaigrette.....13,50

18. Lamb's lettuce salad: lamb's lettuce, Iberian cured ham, cheese, croutons, walnuts and cherry tomatoes13,50

19. Cherry tomato salad: with chopped cherry tomatoes, arugula, frigate tuna, fresh curd cheese, fried garlic, olive oil and a balsamic reduction.....13,50

20. Chicken Caesar salad: chicken, lettuce, parmesan cheese, cherry tomatoes and croutons.13,50

21. Guacamole salad: nachos, guacamole, lettuce, goat cheese, tomato, salmon and spicy sauce ...13,50

BAGUETTES

22. Smoked salmon with Burgos cheese and caramelized onion10,50

23. Iberian cured ham with olive oil and fresh tomato puree10,50

24. Frigate tuna with Piquillo peppers and fresh tomato puree.....10,50

25. Camembert cheese with caramelized onions and molasses10,50

BURGERS

26. Mini burgers (4 units): caramelized onion, fried onion, tomato, salad, cheddar cheese cream and lettuce11,50

27. L'expérience hamburger: cheddar cheese, red onion, lettuce and tomato13,50

28. Vegetarian hamburger.....10,50

SANDWICHES

29. Bikini sandwich: ham and cheese 6,50

30. The Philly sandwich: strips of tender beef with cheese and crispy onion 9,50

31. Sandwich VIP Club: chicken, bacon, crispy onion, cheese and fresh tomato, accompanied by lettuce and our special sauce11,50

RICE & PASTA

32. Wok: chicken, vegetables and rice14,50

33. Pad Thai with prawns: rice noodles, vegetables, peanuts, lime and tofu14,50

34. Risotto with boletus, parmesan cheese and truffle aroma14,50

35. Toasted noodles with prawns and garlic mayonnaise.....13,50

EGGS

36. Scrambled eggs with prawns and green asparagus.....12,50

37. Fried eggs with ham and «Padrón» peppers12,50

38. Fried eggs with foie14,25

MEAT

39. Flamenquín Cordobés: home-made deep fried pork loin roll with Iberian cured ham, green pepper and cheese.....13,85

40. Iberian pork sirloin medallions with the Chef's cream sauce16,75

41. Entrecôte steak.....22,50

42. Iberian pork tenderloin.....19,50

FISH

43. Salmon with sautéed vegetables17,25

CHILDREN'S MENU

44. Croquettes, pork tenderloin and quail egg with chips..... 8,75

DESSERTS

45. Home-made chocolate brownie with vanilla ice-cream 5,65

46. Chocolate coulant with vanilla ice cream 5,65

47. Home-made apple tarte Tatin with vanilla ice cream 5,65

48. Home-made cheesecake 5,65

49. Assortment of 3 desserts14,50

ICE CREAMS

2 scoops

3 scoops

50. Nougat, vanilla, strawberry or chocolate3,855,45

MILKSHAKES

51. Nougat, vanilla, strawberry or chocolate 5,50

BEER & SOFT DRINKS

Pitcher

Unit

Heineken glass of beer10,50 2,25

Heineken pint of beer 3,95

Heineken 0,0 2,75

Alhambra 19253,50

Alhambra Reserva Roja 3,75

Heineken..... 3,25

Desperados 3,75

Paulaner 50cl.....4,85

Soft drinks 20cl2,35

Soft drinks 33cl3,50

San Pellegrino (sparkling water) 50cl.....2,95

Tinto de verano: red wine with sweet soda..... 13,252,95

Juices..... 2,35

Milkshakes..... 2,35

Mineral water 50cl..... 2,25

Sangría 16,25 3,65

Red Vermouth 3,65

White Vermouth 3,65

Manzanilla sherry 4,15

Liquors 5,25

WINES

Glass

Bottle

Encaste. Cosecha Ronda 18,75

Juan Gil. Roble, Jumilla 18,75

Pernales. Crianza Sierra de Málaga 19,50

Habla del Silencio. Extremadura 20,50

Ibéricos. Crianza Rioja 2,95 16,75

Dinastía Vivanco. Crianza Rioja 18,75

Azpilicueta. Crianza Rioja 18,75

Altos Ibéricos. Reserva Rioja 25,50

200 Monges. Reserva Rioja 47,50

Me & You. Cosecha R. Duero 2,95 16,75

Celeste. Roble R. Duero 18,75

Convento Oreja. Roble R. Duero 18,75

Celeste. Crianza R. Duero 25,50

Matarromera. Crianza R. Duero 29,25

Verdeo. White Rueda 2,95 16,75

Viña Sol. Blanco Penedés 2,95 16,75

San Valentín. Semi-sweet 2,95 16,75

Viña Esmeralda. White Penedés 18,50

Paco & Lola. Rías Baixas 3,50 19,25

De Casta. Rosé Penedés 2,95 16,75

Viña Esmeralda Rosé. Rosé Penedés 3,50 18,25

Málaga Virgen. Pedro Ximénez 3,25 18,25

Púrpura. Cava Juvé y Camps 3,75 21,50

Rosado. Cava Juvé y Camps 22,50

Blanc de Noirs. Cava Juvé y Camps 30,50

Lanson. Champagne 41,50

ALL PRICES LISTED IN EUROS AND INCLUDE VAT
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L'expérience

SABORES COMPARTIDOS QUE DEJAN HUELLA