

# MENU



R E S T A U R A N T E  
E L L U C E R O

D E S D E 1 9 7 5

*The love for art has made us masters in  
the art of taste*

# MENU

Restaurant El Lucero

## Starters & Salads

<b>Lucero Special Salad</b> 🍳 🐟	15,00 €
<i>House's special mixed salad</i>	
<b>Amira Special Salad</b> 🍷 🍳 🥛	16,00 €
<i>Salad with seasonal fruit, pink sauce, and dried fruits</i>	
<b>Caesar Salad</b> 🌿 🍳 🥛	16,00 €
<i>Mix of lettuce, cheese, croutons, tomato, breaded chicken, and Caesar dressing</i>	
<b>Seasoned Tomato</b>	12,00 €
<b>Seasoned Tomato with Avocado &amp; Melva</b> 🐟	16,00 €
<b>Seasoned Tomato with Goat Cheese</b> 🥛	13,00 €
<b>Mixed Plate of Cured Ham &amp; Semi-cured Cheese</b> 🥛	16,00 €

## SOUPS

<b>Picadillo Soup</b> 🌿 🌿 🍳 🥛 🥛	5,50 €
<b>Fish &amp; Seafood Soup</b> 🌿 🥛 🌿 🍷 🐟 🍷	5,50 €
<b>Salmonejo</b> 🌿 🍳	5,50 €
<i>(Seasonal)</i>	
<b>Gazpacho</b>	5,50 €
<i>(Seasonal)</i>	



Apio Crustáceos Frutos cáscara Gluten Huevos Lácteos Moluscos Pescados Sulfitos Soja

IVA INCLUIDO

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## PORTIONS

<i>Fried eggplant with honey</i> 	14,00 €
<i>Homemade chicken croquettes</i>    	14,00 €
<i>Pork with garlic</i>     	14,00 €
<i>Blood sausage (morcilla) cooked in a pot</i> 	12,00 €
<i>Fried chorizo</i>  	12,00 €
<i>Mixed blood sausage and chorizo</i>   	14,00 €
<i>Migas (fried breadcrumbs) with melon and chorizo</i>  	12,00 €
<i>Fried calamari</i>  	14,00 €
<i>Marinated fried dogfish</i>  	14,00 €
<i>Battered shrimp</i>   	14,00 €
<i>Fried anchovies</i>  	14,00 €
<i>Fried baby squid</i>  	14,00 €
<i>Broken eggs with ham</i> 	14,00 €
<i>Plate of French fries</i>	8,00 €
<i>Poor man's potatoes (potatoes cooked with onions and peppers)</i>	8,00 €
<i>Fried egg</i> 	2,00 €
<i>Broad beans with Serrano ham</i>	15,00 €
<i>Sautéed artichokes with Serrano ham</i>  	15,00 €

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## PASTAS & PIZZAS

<b>Macaroni or Spaguettis</b>   	12,00 €
<i>Choice of sauce: Fried Tomato, Bolognese, Roquefort, or Carbonara</i>	
<b>Margarita Pizza with Ham</b>   	14,00 €
<b>Four Cheese Pizza</b>   	14,00 €
<i>Mozzarella, semi-cured cheese, Roquefort, and goat cheese</i>	
<b>Barbecue Pizza</b>   	14,00 €
<i>Chicken, fried onion, and BBQ sauce</i>	
<b>Bolognese Pizza</b>   	14,00 €
<b>Carbonara Pizza</b>   	14,00 €
<i>Cream, bacon, mozzarella, and fried onion</i>	
<b>Custum Pizza</b>   	14,00 €
<i>Max. three ingredients</i>	

## Extra Ingredients +0.50€ each

- |  |   |                  |
|--|---|------------------|
| 1. Ham        | 6. Tuna  | 11. Chicken      |
| 2. Roquefort  | 7. Serrano Ham  | 12. Chorizo      |
| 3. Mushrooms   | 8. Pepper   | 13. Bacon        |
| 4. Fried egg  | 9. Artichokes   | 14. Green olives |
| 5. Corn  | 10. Pineapple   | 15. Black olives |

     
Gluten Huevos Lácteos Pescados

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## RICE DISHES & PAELLAS

Mixed Paella		16,50 €
Meat Paella		15,50 €
Vegetable Paella		14,50 €
Seafood Paella		17,50 €
Mixed Soupy Rice		16,50 €
Meat Soupy Rice		15,50 €
Seafood Soupy Rice		17,50 €
Vegetable Soupy Rice		14,50 €

*Minimum preparation for 2 people, the indicated price is per person*

*Preparation time: 45 minutes due to the nature of the dish*

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## FISH

<b>Cod Piononos</b> 🍷 🌾 🥛 🍤 🌿 🍳	20,50 €
<i>cremy preparation with cod, house spices, wrapped in crispy Serrano ham, and au gratin with alioli</i>	
<b>Grilled Hake</b> 🌿	17,50 €
<b>Fried Hake with Tomato</b> 🌾 🌿	17,50 €
<b>Chef's Gratin Cod</b> 🍷 🌾 🥛 🍤 🌿 🍳	20,50 €
<i>cod au gratin in a casserole with a special mix of spices, vegetables, and potato</i>	
<b>Fried Cod with Tomato</b> 🌾 🌿	19,00 €
<b>Baked Cod with Tomato</b> 🌾 🌿	19,00 €
<b>Grilled Salmon</b> 🌿	18,00 €
<b>Grilled Octopus</b> 🍤	26,00 €
<b>Grilled Squid</b> 🍤	26,00 €

*Cod piononos*  
*Signature Dish of Restaurant El Lucero*




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## GRILLED MEATS

<i>Lucero Specail Churrasco</i> 	19,50 €
<i>pork tenderloin marinated with provençal herbs</i>	
<i>Pork Tenderloin</i>	18,00 €
<i>Iberian Pork Shoulder</i>	19,00 €
<i>Mix os Iberian Pork Shoulder and secret</i>	23,00 €
<i>Beef Entrecote</i>	26,00 €
<i>Beef T-bone steak</i>	32,00 €
<i>Beef Tenderloin</i>	24,00 €
<i>Chicken Breast</i>	14,00 €
<i>Lamb Chops</i>	23,00 €
<i>Pork loin fillet</i>	14,00 €
<i>Mixed Gril</i>	21,00 €
<i>chicken, pork, beef, and lamb-individual portion</i>	

## OTHER MEATS

<i>Breaded chicken breast</i>  	15,50 €
<i>Breaded pork fillet</i>  	15,50 €
<i>Lamb leg</i> 	28,00 €
<i>Andalusian-style pork knuckle</i>   	19,00 €
<i>Alpujarra-style dish</i>    	19,00 €
<i>black pudding, chorizo, 'poor man's potatoes', and fried egg</i>	



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## SAUCES

Pepper sauce	     	2,00 €
Provençal herbs sauce	     	2,00 €
roquefort sauce	     	2,00 €
Alioli	 	2,00 €
Pink sauce	     	2,00 €
Ketchup	     	2,00 €
Mayonnaise	     	2,00 €
Caesar sauce	     	2,00 €

## KIDS MENU

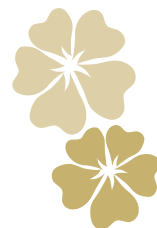
French Omlet with fries		10,00 €
French fries with egg		10,00 €
Breaded chicken nuggets with fries	 	10,00 €
Chicken croquettes with fries	     	10,00 €
Breaded pork escalope	 	10,00 €

Bread roll		0,30 €
Gluten-free bread rool		1,30 €
Takeaway container		0,50 €

       
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# DESSERTS



Piononos Cake		5,50 €
Chocononos		6,50 €
Special chocolate pionono		
Cheesecake		5,50 €
Chocolate bomb cake		5,50 €
Cream and walnut cake		5,50 €
Grandma's cake		5,50 €
Biscuit, vanilla, and chocolate		
Egg flan		4,50 €
Whisky cake		6,50 €
Lemon sorbet		5,50 €
Frozen contenssa cake		5,50 €
Seasonal fruit		3,50 €
Melon, pineappel, apple, pear...		
Dessert assortment		17,00 €
Tasting of 6 types of house cake		

## DID YOU LIKE OUR CAKES?

We make takeaway cakes from 25 euros, ask us!







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## *From Granada*



Marques de la contraviesa Syrah 	19,00 €
Marques de la contraviesa Roble 	16,00 €
Marques de la contraviesa Ecological 	16,00 €
Sacristía del abuelo 	16,00 €

## *Red Wines*

Ramón Bilbao Rioja Crianza 	21,00 €
Protos Ribera del Duero Roble 	20,00 €
Viñabuena Ribera del Duero 	17,00 €
Protos Ribera del Duero Crianza 	26,00 €
Marques de Vargas Rioja Reserva	25,00 €
Marques de Cáceres Rioja Crianza 	21,00 €
1/2 Marques de Cáceres Rioja Crianza 	10,50 €
Protos 27 Ribera del Duero 	32,00 €
Excellens Cuveé especial 2014 Rioja 	21,00 €
Conde de San Cristobal Ribera del Duero 	28,00 €
Emilio Moro Ribera del Duero 	40,00 €
Pago de carraovejas Ribera del Duero 	48,00 €

## *White Wines*

Alcanta Dry 	15,00 €
Alcanta Semi-Sweet 	15,00 €
Marques de Cacéres White 	16,50 €
Ramón Bilbao White 	16,50 €

