

MANERO



Barra & Cocktail Bar

Dom Pérignon Vintage 2015

CHAMPAGNE EXCELLENCE

Dom Pérignon represents the ultimate expression of French savoir-faire in champagne making. Vintage 2015 embodies the perfect harmony between power and elegance, with notes of ripe white fruits and subtle mineral nuances. Its precise and delicate effervescence creates a unique sensory experience, where each bubble conveys the essence of an exceptional year in Champagne.

Oscietra Golden Caviar

THE JEWEL OF THE CASPIAN SEA

Our Oscietra Golden Caviar stands out for its exceptional grain size and distinctive golden colour, characteristics that make it one of the most sought-after caviars in the world. Its loose and creamy texture allows each grain to be appreciated individually, offering a unique gastronomic experience. The purest way to taste it is directly in the hand, where the natural pH of the skin enhances its subtlest nuances. Served chilled at room temperature, it can be enjoyed on its own or paired with *Dom Pérignon* Vintage 2015 or Belvedere Ten Vodka for an extraordinary experience.

Add 10gr. of caviar to any course

20

 Dom Pérignon Vintage 2015

Glass 59 | Bottle 299

1

Table service, bread and extra virgin olive oil tasting: 3.90 € per diner • Prices in Euro - VAT included

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CAVIAR AND SEAFOOD

Oscietra Golden Caviar

Tin 20gr  49

Caviar elaborations

Red prawn tartar and seafood salad with caviar  45

Crab salad with caviar  59

Tray of 6 caviar bites  75

Oysters

Daniel Sorlut n°2 Oyster  7

Daniel Sorlut n°2 Oyster with caviar  16

Selected seafood

Santa Pola shrimps, 100g  25

Red Prawns Carpaccio  29

King Crab, 100gr  35

MANERO seafood platter: Oysters, prawns,
king crab and 20gr of Caviar  140

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VEGETABLES, SALADS AND SOUPS

Selected vegetables

Confit artichoke 	7
Grilled confit leek    	19

Salads

Quinoa with vegetables    	15
Beetroot salad  	15
Burrata salad  	16
Artichoke salad  	20
Lobster and salmon     	45

Selection of tomatoes

Selected tomatoes with piparras 	15
With quail  	18
With tuna belly  	20
With salted cured fish  	22
With MANERO white tuna belly  	29

Soups

MANERO vegetable cream  	14
MANERO creamy pumpkin and black truffle soup 	15
MANERO creamy smoked leek soup 	15
MANERO Asparagus creamy soup with caviar 	20

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MANERO TAPAS

Our MANERO preserves

White tuna belly  	18
Razor clams in olive oil  	18
Cockles  	18
Anchovies in vinegar  	19
Premium mussels  	19
Spicy mussels  	19
Anchovies from Santoña    	32
Premium cockles  	39
Premium clams  	39

Cheeses and cured meats

Pinoso cured meats MANERO board 	15
Cheese board MANERO  	22
Beef jerky with parmesan  	25
Iberian cured meat MANERO board - Maldonado 	25

Salted-cured fish

Salt-cured Almadraba tuna slice  	7
Maruca Ling roe slice  	7

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Cold tapas

Gilda 🐟 🍷	5
Marinera 🌾 🍷 🐟 🍷	8
MANERO Russian salad 🌾 🍷 🐟 🍷	10
Tomato tartar 🌾 🍷 🐟 🍷 🍷	14
Caramelized micuit 🌾 🍷 🍷 🍷 🍷 🍷	15
Seafood salad with crystal shrimps 🌾 🍷 🐟 🍷 🍷 🍷	15
Seafood salad with red prawns 🍷 🐟 🍷 🍷	15
Vitello Tonnato MANERO 🌾 🍷 🐟 🍷 🍷 🍷	16

Hot tapas

Iberian cured ham croquette 🌾 🍷 🍷	3,9
Oxtail croquette 🌾 🍷 🍷	3,9
Boletus croquette 🌾 🍷 🍷	3,9
Meatballs with sauce 🌾 🍷 🍷 🍷 🍷 🍷	16
Garlic prawns 🍷 🍷 🍷	25

Our omelettes

MANERO small omelette 🍷	14
MANERO Truffled omelette 🍷 🍷	15
Open omelette with prawns 🍷 🍷 🍷	25

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BREAD SPECIALITIES

Gourmet Sandwichs

Cheese and truffle sandwich 🌾 🍞 🧀 🍷	10
MANERO sandwich by Carles Abellán 🌾 🍞 🍷	16
Pastrami sandwich 🌾 🍞 🥩 🥒 🧀 🥑	16
Oxtail and foie sandwich 🌾 🍞 🐟 🍷 🥑	20
Steak tartar and caviar sandwich 🌾 🍞 🐟 🍷 🥑 🥒	45
Smoked salmon and caviar sandwich 🌾 🍞 🐟	59

Rolls and sandwichs

“MINI” beef Pepito with truffle butter 🌾 🍞 🍷	12
Kobe beef mini-burger 🌾 🍞 🍷 🍷	15
MANERO Calamari Roll 🌾 🍞 🐟 🥑 🍷	15
Beef Pepito with truffle butter 🌾 🍞 🍷	19

Brioche

Mini brioche with red tuna tartare and Jijona nougat 🌾 🍞 🐟 🍷 🥑 🥒 🍷 🍷	15
Smoked salmon brioche 🌾 🐟 🍞 🍷 🥑 🥑	19
Oxtail brioche 🌾 🍞 🍷 🍷 🍷 🥑 🥑	19
Mini brioche of seafood salad with caviar 🌾 🍞 🐟 🍷 🥑 🍷 🥑	22
MANERO Lobster roll 🌾 🍞 🍷 🍷 🍷 🍷 🍷	39

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MAIN COURSES

Stews and hotpots

Carlos's Mother's Stew with Balls 	14
MANERO Chickpeas with spinach 	14
Carlos mother's lentils 	15
Lentils with curry 	15
MANERO Beans with partridge and quail 	15
Beans with vegetables 	15
MANERO "Fabada asturiana" 	18
Carlos mother's cannelloni 	18

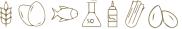
Rice

Mellow rice with tuna and artichokes (Perol for 2/4 persons) 	32
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Fish

Cod with tomato 	18
Red tuna tataki 	25
Red tuna tartar 	25

Meats

Veal cheeks 	19
MANERO Steak tartar 	25

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DESSERTS

Chocolate strip  	6
Cheese pudding  	9
Vanilla ice cream  	9
Nougat ice cream   	9
Cream millefeuille    	9
Affogato MANERO  	10
French toast (eggy bread) with ice cream    	12
Cream sponge cake    	12
Espresso Martini	14

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In this establishment all fish products to be consumed raw or undercooked have been previously frozen at a temperature equal to or lower than -20°C for at least 24h or -35°C for at least 15h, in order to destroy possible parasitism by anisakis or its larvae, or they come from aquaculture systems that guarantee that they are free o anisakis.

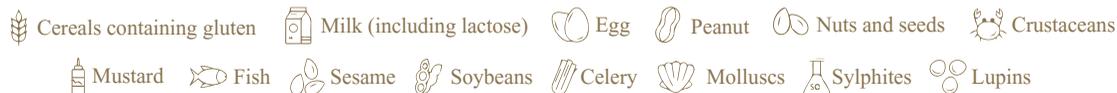
IN COMPLIANCE WITH THE INFORMATIVE OBLIGATIONS OF R.D. 1021/2022.

Allergies and intolerances

If you have allergies or intolerances, it is important that you let us know before starting, thank you.

All our dishes may contain some ALLERGENIC food among their ingredients.

(EU Regulation 1169/2011)



www.barmanero.es

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