



CAFE VARELA SINCE—1884—

Portions

Artichokes with prawns
Portion of rice black pudding
Anchovies with tomato
Galician style octopus / Grilled octopus

Apetiziers and Toast

Cristal crispy crust bread with tomato and virgin olive
Anchovies from Santoña (unit)
Premium iberian ham
Galician chesse
Smoked salmon in toasted bread
Iberian ham with tomato in toasted bread
Tomato and avocado in toasted bread
Ham and cheese sandwich
Vegetal sandwich: lettuce, tomato, asparagus and mayonnaise
Vip sandwich: ham, cheese, vegetables and fried egg

Garlic prawns
Grilled scallops
Bilbao style fresh anchovies (Boqueron)
Grilled clams

Galician style octopus / Grilled octopus
Seafood croquettes (unit)
Fried squid

Salad dressing tomatoes
"Café Varela" salad
Russian salad

Cheese with quince
Cakes
Pancake with cream / syrup
Pastry (Three pieces)
Buttered toast with jam

Cafe Varela since 1884



CAFE VARELA

—1884—

Drinks & Coffees

Café o Descafeinado

Café Vienés

Café Irlandés

Café capuchino

Chocolate

Refrescos

Zumos

Copa de cerveza

Jarra de cerveza

Copa de sangria de vino

Copa de sangria de cava

Copa de vino

Martini y similares

Copa de cava



Cocktails

Mojito

(Lime, sugar syrup, Ron moreno, Ron blanco, soda water and mint)

Aperol Spritz

(Espumoso Aperol and soda water)

Dry Martini

(Vermut blanco seco, gin and lemon)

Margarita

(Tequila, Triple Seco, syrup and lime)

Caipiriöa

(Cachaqa, lime and sugar)

Daiquiri

(Ron blanco, lime juice and sugar syrup)

San Francisco

(Lime, orange juice, pineapple, peach and granadine)

Whisky Sour

(Whisky, Angostura, lemon, egg white and sugar)

Bloody Mary

(Vodka, tomato juice, tabasco, lemon, salt, pepper and English sauce)

"Fishery products served raw or slightly cooked have undergone the treatment required by anisakiasis prevention regulations".

"Information of food allergens is available upon request. Please contact our personnel".