

RATIONS

Asturian “cachopo” with potatoes and peppers 14,5 / 15

“Padrón” peppers 10 / 10,5

Iberian ham, with a roasted bread slice and natural tomato 20 / 20,5

Homemade “Torreznos” 10 / 10,5

Italian Provolone cheese served in a hot clay pot and fresh tomato 13 / 13,5

Marinated dogfish 11 / 11,5

Bravas (potatoes with spicy tomato sauce) 8,5 / 9

Aioli potatoes 8,5 / 9

Olivier salad 10 / 10,5

Broken eggs with Ham 13 / 13,5

Broken eggs with chistorra 13 / 13,5

Venezuelan “Tequeños” (Cheese fingers) 9 / 9,5

Homemade ham croquettes (5 units) 8,5 / 9

Varied small croquettes (ham, blue cheese, saffron, baby squid) (16 units) 10 / 10,5

Grilled seasoned pork ear 9 / 9,5

Chicken wings 9,5 / 10

Callos (tripes Madrid style) 9 / 9,5

Beef home-meatballs 11 / 11,5

Squids Andalusian style 12,5 / 13

Grilled cuttlefish with aioli 15,5 / 16

Anchovies in vinegar 9 / 9,5

Santoña’s Anchovies 9,5 / 10

Sea Marriage (two types of anchovies) 10 / 10,5

Basket bread 1,8

LAPROSPE

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CHEF'S SUGGESTIONS

Ask our waiters for seasonal products

Special Steak from Galicia or Avila

Grilled octopus or Galician style (handmade) 200 gr 18,5/ 19

Avila`s veal Picanha with potatoes and "Padrón" peppers (300gr) 21 /21,5

3 tacos with Iberico low temperature "Torrezno", abocado and pickled onion 11,5 /12

Special Cachopo with Brie cheese and smoked Cecina (2 persons) 24,5 /25

SALADS

Al Rulo: lettuce, cherry tomatoes, caramelized onion and lukewarm goat cheese 9 / 9,5

Chicken: lettuce, crispy chicken, cherry tomatoes, almond shavings, mustard and honey sauce 10,5 / 11

Ventresca tuna and roasted peppers: tomato, onion, roasted peppers and ventresca tuna 12/ 12,5

Burrata salad: Italian burrata with tomato and our special sauce of mango and passion fruit 14,5 / 15

TOASTED BREAD

Chicken curry: rustic bread, chicken seasoned with our special curry sauce and caramelized onions 9/ 9,5

Iberica: rustic bread, pork tenderloin, manchego cheese & caramelized onion 10 / 10,5

Serrana: rustic bread, natural tomato, Spanish ham, olive oil 8/ 8,5

Sea Marriage: rustic bread, natural tomat, anchovies and pipparras chilli peppers 8/ 8,5

Al Rulo: rustic bread, grilled goat cheese, caramelized onion & tomato marmalad 8/ 8,5

Salmon with avocado: rustic bread, fresh avocado and smoked salmon 9 / 9,5

Ventresca: rustic bread, roasted peppers and ventresca tuna 9 / 9,5

SANDWICHES

(with natural home potatoes)

Segoviano: york ham, cheese, bacon and a fried egg 8 / 8,5

Chicken: chicken fillet, cheese and caramelized onion 8 / 8,5

Veggie: lettuce, tomato, hard-boiled egg, asparagus and mayonnaise 8 / 8,5

“PROSPE” Special: 3 slices of bread, chicken, cheese, bacon, lettuce, tomato and mayonnaise 9,5 / 10

HAMBURGUERS

(with natural home potatoes)

Simple: fresh meat, lettuce, tomato, onion 9,5 / 10

With Cheese: fresh meat, lettuce, tomato, onion and cheese 10 / 10,5

Prospe Plus: fresh meat, lettuce, tomato, onion, cheese, bacon and a fried egg 11,5 / 12

Chicken: chicken fillet, lettuce, tomato, red onion and Brie cheese 10 / 10,5

COMBINED DISHES

No. 1: beef fillet (or chicken) with fried egg and french fries 9,5 / 10

No. 2: beef fillet, fried egg, homemade Olivier salad and Spanish “Serrano” ham 9,5 / 10

No. 3: chicken fillet (or beef) with sautéed vegetables or salad 9,5 / 10

LAPROSPE

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AND FOR THE END....

Homemade flan with cream 4 / 4,5

Chocolate coulant with an ice cream ball 5 / 5,5

Ice cream variety (cone, magnum style, tub or bombon) 2,3 / 2,8

Special apple pie (10 min to cook) 6,5 / 7

SPECIAL HOME COFFE CAKE DESSERT 6 / 6,5

BREAKFAST

(From 7:00 am to 12:30 and 17:00 to 19:30)

Price

Room // Terrace

Traditional: coffee or infusion with toast or pastries (croissant or donut, muffin etc...

2,5 / 3

Castizo Madrileño: coffee or infusion with *churros*, *porras*, or small bread with butter and marmalade 2,5 / 3

French: coffee or infusion with grilled croissant, butter and marmalade or olive oil

2,7 / 3,2

Andaluz: coffee or infusion with loaf of bread, olive oil and natural tomato

3,1 / 3,6

Spanish: coffee or infusion with small bread, natural tomato & Spanish "Serrano" ham

4,2 / 4,7

Mediterranean: coffee or infusion with small bread and olive oil

2,7 / 3,2

Half Andaluz: coffee or infusion with half small bread, olive oil and natural tomato

3,7 / 4,2

(Natural orange juice surcharge only 1.9€)

SANGRÍA AND WINE BOTTLES

Price

Room // Terrace

- Sangria: 1.5l of sangria with licors, vermut and fruit 16 / 16,5
- Ortega Ezquerro, crianza (12 months) red wine D.O. Rioja 18/ 20
- Damana 5, crianza (5 months) red wine D.O Ribera de Duero 18/ 20
- M de Monroy, crianza (4 months) red wine D.O. Madrid 20/ 22
- Freixas, white-albariño D.O. Rias Baixas 18/ 20
- Encanto, white-godello D.O Bierzo 18/ 20
- Árabe, white semi-sweet, VT. Extremadura 18/ 20
- Solar de la Vega, white-verdejo D.O. Rueda 16/20
- Las Campanas, rosé D.O. Navarra 15/ 17

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If you have any allergy, please ask us!