

LA **PERA**
ENGLISH

LA **VERA**



MANIFIESTO *MANIFIESTO* MANIFIESTO

**HERE WE COOK SLOWLY AND LIVE FAST, WITH THE
SAME INTENSITY WITH WHICH THE GIRL BOSS, LA
JEFA, LAYS DOWN THE LAW.**

AT THIS EATING HOUSE, EVERY DISH IS A TREAT
AND EVERY DROP A PROVOCATION OF LA JEFA. WITH
HER FIRM TOUCH AND PIERCING STARE, SHE KNOWS
WHAT YOU NEED BEFORE YOU ASK. NOBODY COMES
HERE TO NEGOTIATE; YOU COME HERE TO ENJOY
YOURSELF.

THIS IS A NOT JUST A BAR; IT'S A SPACE WHERE PLEA-
SURE IS SLOW COOKED AND SERVED WITH NO HOLDS
BARRED. EVERY DISH AND EVERY COCKTAIL ARE DESIG-
NED TO MAKE YOU LOSE YOUR COMPOSURE.

IRREVERENCE IS THE MAIN INGREDIENT.
AT LA JEFA, THERE'S NO ROOM FOR DOUBT OR FOR
RESISTANCE:

**HERE PLEASURE IS AN OBLIGATION
AND THE FLAVOURS ARE A TEMPTATION YOU JUST
HAVE TO SURRENDER YOURSELF TO.**

SO LET GO OF YOUR DOUBTS AND COME PREPARED TO
ENJOY YOURSELF. BECAUSE NO ONE COMES **HERE TO
EAT: YOU COME HERE TO SUBMIT
YOURSELF.
DO YOU DARE?**

*LA JEFA IS THE BOSS.
AND YOU LET YOURSELF GO.*

EATING AND DRINKING HOUSE



BREAD BASKET €1 PER PERSON
ALLERGENS MENU AVAILABLE
ALL PRICES INCLUDE VAT

GREEN ORDERS

TOMATO THREE WAYS WITH BURRATA 14
MAR AZUL TOMATO, STRAWBERRY SALMOREJO,
BLACK SESAME SPONGE SOUFFLÉ, TOMATO
GRANITA AND RED BERRY VINAIGRETTE

LIKE A CAESAR 13.5
COS LETTUCE, CHICKEN, BRIOCHE
AND CRISPY BACON WITH CAESAR
DRESSING AND PARMESAN CHEESE

LA JEFAS TREAT 13
MIXED LEAVES, AVOCADO, MANGO, WALNUTS,
CHERRY TOMATOES, CRISPY ONIONS, GOAT'S
CHEESE AND HONEY MUSTARD VINAIGRETTE

CONFIT ARTICHOKE 15
VEGAN FOIE GRAS SAUCE AND ALMOND CROCANTI

IN GOOD COMPANY

IBÉRICO HAM 20.5
CRISTAL BREAD AND TOMATO (100GR)

GOURMET CHEESEBOARD 17

IBÉRICO PORK PRESA FLAMENQUIN 18
LAYERED WITH CARAMELISED ONIONS, AVOCADO
AND CHEESE, BREADED AND FRIED

SURF & TURF CROQUETTES UNIT PRICE

- IBÉRICO HAM 2.90
- TRUFFLE AND MUSHROOM 2.90
- PRAWN PIL-PIL 2.90

RUSSIAN SALAD NIÑA CHICA: 15
SHRIMP AND EGG SALAD

IN GOOD COMPANY

CRUNCHY CHICKEN POPCORN 135
WITH MANGO & RED CURRY SAUCE AND KIMCHEE MAYO

PORK CHEEK MINI BRIOCHE 15
ROCKET, PARMESAN SHAVINGS AND KIMCHEE MAYO (6UD)

HUEVOS ROTOS:

• FRIED POTATOES LOADED WITH FOIE GRAS AND 16
IBÉRICO HAM AND FRIED EGGS JUST READY TO BURST

• FRIED POTATOES LOADED WITH IBÉRICO PORK ABANICO, 165
PADRÓN PEPPERS AND FRIED EGGS JUST READY TO BURST

• FRIED POTATOES LOADED WITH IBÉRICO PORK ABANICO 17
AND FRIED EGGS JUST READY TO BURST

AGAINST THE GRAIN

WILD MUSHROOM AND PARMESAN RISOTTO 16

CREAMY VEGGIE RICE 13.5
CREAMY RICE WITH JOSPER-GRILLED IBÉRICO PORK
ABANICO GREEN APPLE, SEASONAL MUSHROOMS, RED CURRY

CREAMY RICE WITH JOSPER-GRILLED 18
IBÉRICO PORK ABANICO

RICE WITH GRILLED OCTOPUS 24
WITH BLACK SQUID INK AND AIOLI
MIN. 2 PERSONS PRICE PER PERSON

GARDEN RICE 19.5
WITH GARDEN VEGETABLES
MIN. 2 PERSONS PRICE PER PERSON

ARROZ DEL MAR 21
RICE WITH FISH AND SEAFOOD
MIN. 2 PERSONS PRICE PER PERSON

RICE WITH AGED BEEF 25
MIN. 2 PERSONS PRICE PER PERSON

STREET FOOD

SELECTION OF GYOZAS	12
FOCACCIA EGG CLUB PASTRAMI, PROVOLONE CHEESE, EGG, SMOKED BACON, LETTUCE, TOMATO AND BACON MAYO	14.5
TUNA POKÉ BOW JASMINE RICE, AVOCADO, CHERRY TOMATO, WAKAME, RED ONION, EDAMAME AND KIMCHEE MAYO	15
PAD THAI	
• IBERICO PORK SECRETO	16
• PRAWNS	16
• SPECIAL (PORK & PRAWNS)	17
AGED BEEF BURGER SMOKED IN JACK DANIEL'S BARRELS, CHEDDAR CHEESE, CARAMELISED ONION, BOURBON SAUCE AND BACON MAYO	14.5
CRISPY BURGER CRISPY CHICKEN, TOMATO CHUTNEY, MIXED LEAVES AND KIMCHEE MAYO	14.5

TIDES OF FLAVOUR

RED TUNA TARTARE ON GRILLED AVOCADO, PURPLE ONION, WAKAME SEAWEED AND LIME MAYONNAISE	23
RED TUNA TATAKI GREEN SPROUTS AND EDAMAME	25
RED TUNA THREE WAYS: TARTARE, TATAKI AND SASHIMI	29.5
GRILLED OCTOPUS OAK SMOKED WITH SWEET POTATO PARMENTIER AND POTATO PEARLS. 400 GR APPROX	27
FLAME-GRILLED CORVINA & CREAMY APPLE AND MUSHROOM RICE	21



UNDER THE *BUTCHER'S KNIFE*

ACORN-FED IBERIAN MEATS

CHARCOAL-GRILLED IBÉRICO PORK PRESA 24
ROASTED RED PEPPER SAUCE, RED BERRIES
AND TRIPLE-COOKED POTATO

CHARCOAL-GRILLED IBÉRICO PORK SECRETO 22
& GNOCCHI WITH CARBONARA SAUCE

JOSPER GRILLED IBÉRICO PORK ABANICO 21
LACQUERED IN BOURBON SAUCE AND
SERVED ON A BED OF THAI RICE

TRIO OF IBÉRICO PORK CUTS 32
PRESA, SECRETO AND ABANICO WITH
POTATO AND VEGETABLES

AGED BEEF RIBEYE 28
JOSPER-GRILLED AND SERVED WITH CAJUN POTATOES

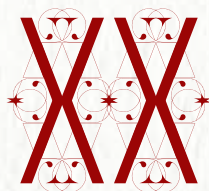
FILLET OF BEEF 27
PERIGORD SAUCE, TRUFFLE PEARLS
AND PAYOYO CHEESE POTATO PARMENTIER

ARTISAN SOURDOUGH BREAD 2.5
ACCOMPANIED BY OUR CHEF'S HOMEMADE AIOLI
AND ORGANIC EXTRA VIRGIN OLIVE OIL.
PRICE PER PERSON



SWEET SUBMISSION

BANOFFEE PIE (FORBIDDEN STEP STILETTO) DULCE DE LECHE MOUSSE, CHOCOLATE SPONGE CAKE, COTTON CANDY, LOTUS BISCUIT BASE, AND LACASITOS	6.5
CARAMELISED TORRIJA BRIOCHE FRENCH TOAST, VANILLA ICE CREAM	6.5
LEMON PIE LEMON MOUSSE, CITRUS JELLY, LOTUS BISCUIT DUST AND DULCE DE LECHE ICE CREAM	7.5
GRANDMOTHER'S CAKE INÉS ROSALES BISCUIT, CHOCOLATE BROWNIE AND VANILLA CUSTARD	6.5
CHEESECAKE SUPREME BAKED CHEESECAKE WITH RED BERRY COULIS	6.5



DISPONEMOS DE CARTA DE ALÉRGENOS
TODOS NUESTROS PRECIOS LLEVAN IVA INCLUIDO

DESPACHO DE COMIDAS & ALCOHOL



LA JEFA

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