MENU

HERE,
EATING WELL IS
AN ORDER

LA JEFA

DESPACHO DE COMIDAS Y ALCOHOL

MANIFIESTO
MANIFIESTO
MANIFIESTO

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

IN THIS OFFICE, EVERY DISH IS AN INDULGENCE AND EVERY DRINK A PROVOCATION.
WITH HER FIRM TOUCH AND INTENSE GAZE, LA JEFA KNOWS WHAT YOU NEED BEFORE YOU EVEN ASK.
YOU DON'T COME HERE TO NEGOTIATE; YOU COME HERE TO
ENJOY YOURSELF.

THIS ISN'T JUST ANOTHER BAR; IT'S A PLACE WHERE PLEASURE IS SLOW-COOKED AND SERVED WITHOUT RESTRAINT.

EVERY DISH AND EVERY COCKTAIL IS DESIGNED TO MAKE YOU LOSE YOUR COMPOSURE,
WITH IRREVERENCE AS THE MAIN INGREDIENT. AT LA JEFA, THERE IS NO ROOM FOR DOUBT OR RESISTANCE:
HERE, PLEASURE IS MANDATORY,
AND THE FLAVOURS ARE A TEMPTATION YOU SIMPLY SURRENDER TO.

SO LET GO OF YOUR DOUBTS AND COME READY TO
INDULGE. BECAUSE HERE, YOU DON'T JUST COME TO EAT: YOU COME TO SURRENDER.

DO YOU DARE?

GREEN ORDERS

TOMATO TEXTURES & BURRATA 15.5

MAR AZUL TOMATO, STRAWBERRY SALMOREJO, BLACK SESAME SOUFFLÉ SPONGE, TOMATO GRANITA, AND RED BERRY VINAIGRETTE.

* VEGETARIAN

GLUTEN, SÉSAMO, LÁCTEOS, HUEVO

GIVE CAESAR HIS DUE 15.5

ROMAINE LETTUCE DRESSED WITH LA JEFA'S CAESAR SAUCE, MARINATED CHICKEN, GRISSINI BREADSTICKS, CONFIT IBÉRICO BACON, CHERRY TOMATOES, AND AGED RRR DE GRANÁ CHEESE.

PESCADO, GLUTEN, LÁCTEOS

LA JEFA'S INDULGENCE 16.9

MIXED LEAVES, AVOCADO, MANGO, WALNUTS, CHERRY TOMATOES, CRISPY ONION, GOAT'S CHEESE, AND HONEY-MUSTARD VINAIGRETTE.

NUECES, LÁCTEOS, MOSTAZA, SULFITOS

CHARGRILLED ARTICHOKES 16

CHARGRILLED CONFIT ARTICHOKES, SOY-CURED EGG YOLK AND IBÉRICO HAM POWDER.2 PIECES

* VEGAN OPTION

GLUTEN, SOJA

OBEY TOGETHER

BEHER" IBÉRICO HAM 26

HAND-CARVED, SERVED WITH CRYSTAL BREAD AND TOMATO. (100 G)

GLUTEN

GRANADA CHEESE SELECTION "QUESERÍA RRR" 20

SERVED WITH QUINCE PASTE AND CRISPY REGAÑÁ FLATBREADS

DAIRY, GLUTEN

NIÑA CHICA RUSSIAN SALAD 16

PRAWN AND FRIED EGG

DAIRY, EGG, CRUSTACEANS, MOLLUSCS, FISH, GLUTEN

SANTOÑA ANCHOVY. 18

PICKLED MUSSEL AND COCKLES
TOMATO CARPACCIO. PICKLED VEGETABLES AND MODENA BALSAMIC CREAM

FISH, MOLLUSCS, CRUSTACEANS, SULPHITES

HOUSE-RAISED YEARLING BEEF TARTARE 24

CHARGRILLED BONE MARROW AND TOAST. CHOOSE YOUR PREFERRED SPICE LEVEL.

GLUTEN, SOYA, EGG, FISH, MUSTARD

CURRIED PORK GYOZAS 14

MANGO AJOBLANCO AND CRISPY PISTACHIO. 6 PIECES

GLUTEN, SOYA, SESAME, NUTS

OBEY TOGETHER

LA JEFA'S CROQUETTES

CREAMY, CRISPY AND DELICIOUS

PRICE PER PIECE

- **IBÉRICO HAM, NIGIRI-STYLE** 2.9
  GLUTEN, DAIRY, EGG
- **BRAISED MUSHROOM & TRUFFLE** 2.9
  GLUTEN, DAIRY, EGG, SULPHITES
- **PIL-PIL PRAWN & LIME MAYONNAISE** 2.9
  GLUTEN, DAIRY, EGG, CRUSTACEANS, MOLLUSCS, FISH

MINI BRAISED-CHEEK BRIOCHE BUNS 18

SLOW-COOKED CHEEK, ROCKET, PARMESAN AND KIMCHI MAYONNAISE. 6 PIECES

GLUTEN, DAIRY, EGG

CRISPY CHICKEN POPCORN 16

MANGO SAUCE, RED CURRY AND KIMCHI MAYONNAISE

GLUTEN, SOYA, SULPHITES

CRACK INTO THESE...

BROKEN EGGS WITH FOIE SAUCE AND CRISPY IBÉRICO HAM 18

SULPHITES, DAIRY

BROKEN EGGS WITH GARLIC PRAWNS, LIME MAYONNAISE AND SRIRACHA SAUCE 18

EGG, CRUSTACEANS, SULPHITES, DAIRY

POWER GRAINS

RED RISOTTO - "LA JEFA'S CRIMSON" 16.9
BEETROOT, QUESERÍA RRR CHEESE AND
CHARGRILLED LEEK.

DAIRY / VEGETARIAN

CREAMY RICE WITH JOSPER-GRILLED IBÉRICO PORK 19.5
GREEN ASPARAGUS AND MUSHROOMS.

TRAY-BAKED BLACK RICE 21
CUTTLEFISH, RED PRAWN AND LIME AIOLI.

CRUSTACEANS, MOLLUSCS, DAIRY, FISH

TRAY-BAKED DRY RICE WITH PORK CHEEK 21
PORK CHEEK SLOW-COOKED IN LARD,
TERIYAKI SAUCE AND AN ASIAN-STYLE CRISP.

GLUTEN, SOYA

STREET FLAVOUR

STREET-FOOD PAD THAI — 18
WOK-FRIED NOODLES WITH IBÉRICO PORK SECRETO AND KING PRAWNS.
GLUTEN, SOYA, SESAME, EGG

KOREAN CRISPY CHICKEN — 16
WOK-FRIED BASMATI RICE, OMELETTE, KEWPIE MAYONNAISE AND OUR SWEET CHILLI SAUCE.
GLUTEN, SOYA, SESAME, EGG, DAIRY

KING PRAWN CEVICHE-STYLE TACOS — 12
SOUR CREAM, GUACAMOLE, PICO DE GALLO AND LECHE DE TIGRE. 2 PIECES
FISH, MOLLUSCS, CRUSTACEANS, DAIRY, CELERY

SLOW-COOKED PORK RIB — 22
GLAZED WITH LA JEFA'S ASIAN-STYLE BARBECUE SAUCE AND SERVED WITH FRIED SWEET POTATO.
GLUTEN, SOYA, SESAME

ODA
TO TUNA

MARINATED TUNA TATAKI 160GR — 22
CRISPY CURRY CRUMBS, WAKAME AND PEA CREAM.
GLUTEN, SOYA

TUNA TARTARE WITH PONZU SAUCE — 18
CHARGRILLED AVOCADO, WAKAME SEAWEED AND LIME MAYONNAISE.
GLUTEN, SOYA, DAIRY

CHARGRILLED TUNA BELLY. 220GR — 22
CANARIAN-STYLE WRINKLED POTATOES AND RED MOJO SAUCE.
SULPHITES

TUNA TRILOGY — 45
A TASTING SELECTION OF OUR TUNA PREPARATIONS: TATAKI, TARTARE AND CHARGRILLED TUNA BELLY, EACH SERVED WITH ITS ACCOMPANYING GARNISH.
GLUTEN, SOYA, SESAME, DAIRY

COMMANDING CUTS

CHARGRILLED IN OUR CHARCOAL OVEN

CHARGRILLED IBÉRICO PORK SECRETO 23.9
250GR
BUTTERED POTATO WITH PROVENÇAL HERBS.
DAIRY

CHARGRILLED IBÉRICO PORK PRESA 220GR 25
SERVED WITH FRIED SWEET POTATO AND VEGETABLES.

CHARGRILLED IBÉRICO PORK ABANICO 22.9
250GR
SERVED WITH CAJUN POTATOES.
SESAME, NUTS

IBÉRICO PORK TRILOGY 45
APROX 800G
A TASTING SELECTION OF IBÉRICO PORK CUTS,
SERVED WITH BUTTER-SAUTÉED POTATOES,
PROVENÇAL HERBS AND ROASTED
DAIRY

CHARGRILLED BEEF RIB-EYE 350GR 29.9
FILLED WITH QUINCE PASTE AND IBÉRICO BACON.
DAIRY

YEARLING VEAL CACHOPO 24
CON MEMBRILLO Y BACÓN IBÉRICO
GLUTEN, DAIRY, EGG

PREMIUM YEARLING BEEF BURGER 18
200GR.
BOURBON SAUCE, CHEDDAR CHEESE,
CARAMELISED ONION AND BACON MAYONNAISE
SMOKED OVER JACK DANIEL'S WOOD.
GLUTEN, SOYA, DAIRY, SULPHITES

BREAD SERVICE €2 PER PERSON

SWEET SURRENDER

FORBIDDEN STEP 8.9
LA JEFA'S RED STILETTO, DULCE DE LECHE MOUSSE, CHOCOLATE SPONGE, CANDY FLOSS, LOTUS BISCUIT BASE AND LACASITOS CHOCOLATE SWEETS.
GLUTEN, DAIRY, EGG, NUTS

CARAMELISED BRIOCHE FRENCH TOAST 8.9
BELGIAN CHOCOLATE ICE CREAM, WHITE CHOCOLATE SAUCE AND PISTACHIO POWDER.
GLUTEN, EGG, DAIRY, NUTS

COCKTAIL CHEESECAKE 9
PASSION FRUIT AND MANGO CHUTNEY, TOPPED WITH PUFF PASTRY.
DAIRY, GLUTEN

"SPARKLING" ITALIAN COFFEE TIRAMISÙ 9
DAIRY, GLUTEN, EGG

CREAMY MANCHEGO CHEESECAKE 8.9
WITH PISTACHIO PRALINE.
DAIRY, GLUTEN



ALLERGENS ARE INDICATED ON THIS MENU.

ALL OUR PRICES INCLUDE VAT.