



VIRGEN DE LA LUZ

CASA DE COMIDAS

WELCOME TO YOUR HOME, WHERE TRADITION AND MODERNITY COME TOGETHER. ENJOY AUTHENTIC AND INNOVATIVE FLAVORS THAT WILL GIVE YOU A UNIQUE GASTRONOMIC EXPERIENCE.

MENU

Dishes to start: The taste of the unexpected

Ensaladilla de gambas al ajillo Creamy garlic prawn salad, inspired by the flavors of the sea	5,90 €	Croqueta niguri de atún en tomate Croquette with fresh tomato and a crispy, surprising twist.	2.50€	Albondigón de ternera con núcleo de queso Giant beef meatball with a creamy, melted cheese center.	6€
Patatas bravas a nuestro estilo Crispy potatoes topped with a mild spicy sauce and garlic alioli	6,50€	La bomba de carne al toro con alioli de ajos asados Spiced beef "bomba" with roasted garlic alioli	5.50€	Tortilla hecha al momento, borracha en un guiso de calamares en salsa Classic Spanish tortilla made with tender potatoes and fresh eggs, simple and delicious.	8€
Croqueta cremosa de jamón ibérico Iberian ham croquette with a smooth, melt-in-your-mouth filling	2€				

Fresh and light dishes: for those looking for something different

Langostinos en Brick, albahaca y mahonesa especiada (4ud) Prawns wrapped in brick pastry, with basil and spiced mayonnaise.	8€	Tartar de atún trufado con huevo frito y sopa de maiz A sophisticated and visually stunning dish: truffled tuna tartare with fried egg and corn soup.	18€	Nuestros wonton de cerdo con guacamole y pico de gallo Pork wontons with guacamole and fresh pico de gallo salsa	10€
Croissant de calamar encebollado y salsa holandesa A surprising mix of buttery croissant and the intense flavor of squid with hollandaise sauce.	6€	Solomillo Wellington al revés An innovative twist on the classic beef wellington with a touch of luxury.	8.90€	Ensalada César en un cogollo de lechuga Fresh, crisp caesar salad served in a lettuce heart with a unique touch.	8€
Viera con gazpachuelo de jalapeño Scallop with creamy jalapeño gazpachuelo.	8.90€			Dumpling de cerdo iberico con salsa BBQ coreana Iberian pork dumplings packed with flavor, served with smoky korean bbq sauce.	10€

To share... or not: dishes that conquer

Ensalada de queso de cabra frito, vinagreta de mostaza, frutos secos y miel de caña Fried goat cheese salad with mustard vinaigrette, nuts, and cane honey.	11,90 €	Pulpo asado, cremoso de jabuguito, pastel de patata y huevo Grilled octopus with creamy jabugo pork, potato cake, and egg.	18€	Arroz de zurrapa de lomo en manteca con huevo frito Cádiz-style rice with pork loin confit and fried egg.	18€
Ensalada de tomatitos, burrata, albahaca, avellana y vinagreta de cebolleta Cherry tomatoes, creamy burrata, fresh basil, hazelnuts, and a spring onion vinaigrette	12,90 €	Sopa de ajo Manolo's classic garlic soup with eggs and iberian ham.	12€	Arroz negro de choco con gambones XL Black squid rice with XL prawns – seafood rice with class.	24€
Patatas fritas al perol Crispy, golden, homemade-style fries. (Extra sauce 1 €)	5€	Jamón de bellota The finest iberian ham, from acorn-fed pigs. Pure flavor, tradition, and unparalleled quality.	1 plate 28€ 1/2 15€	Arroz de cerdo iberico, setas y verduras Iberian pork rice with mushrooms and vegetables	22€
		Pata al horno Slow-roasted pork leg	9€	Gambas pil pil - Special Pil pil prawns with fried egg, roasted peppers, and iberian bacon veil – a star dish.	19€

Carnivores... The power of the flame

Mau King Special burger with spiced mayonnaise, sweet chilies, and cheddar cheese.	11€	Carrillada de cerdo ibérico en su jugo, patata en mortero, ajo y tomillo Iberian pork cheeks, tender and flavorful, with mashed potato, garlic, and thyme.	12€
Menoc Donal Our burger with truffle sauce, sherry onions, crispy pork cracklings, and creamy cheese.	12€	Solomillo de cerdo ibérico mozárabe con cremoso de boniatos asados (250 gr) Mozarabic-style iberian pork tenderloin with creamy roasted sweet potatoes.	18€
San Genaro Extra-large, artisanal version of the classic san jacob: breaded meat filled with ham and melted cheese.	18,90€	Lomo bajo de ternera asado Grilled beef sirloin served with skillet fries and padrón peppers.	30€
Steak de ternera sobre su tuétano asado Beef steak served over roasted marrow with a touch of mango cream to balance the richness.	22€	El rabo de toro con patatas fritas Manolo's classic oxtail stew with fries.	18€

More than a dessert..

Kinder malo 6,90€
The most unexpected and addictive sweet treat!

Tarta de queso 7€
A classic with a sublime texture.

Bizcocho borraco, maracuyá y sopa de chocolate blanco 7€
Soft sponge cake with passion fruit and white chocolate soup.

Drácula: Vainilla, aireado de sésamo negro tostado con helado de mora, frambuesa y cola 7€
Vanilla with toasted black sesame foam, served with blackberry, raspberry, and cola ice cream.

Flan de nata, chantilly de yogurt y crumble 7€
A smooth egg custard topped with caramel sauce. A timeless classic that never fails.

Important Note: If you have any food intolerances or allergies, please inform our staff. Some of our dishes may contain traces of allergens.

HANK YOU FOR CHOOSING US!

WE ARE HERE TO OFFER YOU A UNIQUE DINING EXPERIENCE. IF YOU ENJOYED IT, DON'T HESITATE TO RECOMMEND US. WE LOOK FORWARD TO SEEING YOU AGAIN SOON!



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WINE MENU

RED WINES

- Luberri - D.O.C Rioja - 19€ Bottle
- Mi Lugar - D.O.C Rioja - 28€ Bottle
- Vivanco Bivires - D.O.C Rioja - 24€ Bottle
- Esencia de la Torre - D.O V.T. Castilla - 20€ Bottle / Glass 3,50€
- Más de Leda - V.T Castilla y León - 26€ Bottle
- Ontañón Crianza 2020 - D.O.C Rioja - 18€ Bottle
- Rippa Dorii - D.O Ribera del Duero - 18€ Bottle
- Assemblage - V.T Cádiz - 25€ Bottle
- Ceres al Desnudo - D.O Ribera del Duero - 18€ Bottle
- Bardos - D.O Ribera del Duero - 18€ Bottle
- Luis Cañas Crianza 2021 - D.O.C Rioja - 23€ Bottle / Copa 3,90€
- Melior de Matarromera - D.O Ribera del Duero - 18€ Botella / Copa 3,50€

WHITE WINES

- Esencia de La Torre - Chardonnay- 18€ Bottle / Glass 3€
- Denimo D.O Rueda/Verdejo 2023 - 18€ Bottle / Glass 3€
- Pazo Vedoira- D.O.C Rias Baixas - 30€ Bottle / Glass 3€
- Maysol - D.O.C Rioja - Semi-sweet - 18€Bottle
- La Mateo - D.O.C Rioja -Tempranillo - 23€ Bottle
- **Frizante**- Eya - Moscato - 18€ Bottle / Glass 3€
- **Riesling** - Dreissigacker - 28€ Bottle

Rose Wine

- Ccrchelo Rosé - D.O.P Jumilla - 20€ Bottle
- Marqués de Cáceres Excellens Rosé - D.O.C Rioja - 18€ Bottle

Champagne

- M. Gobillard - 60€ Bottle

Cava

- Ardea Rosé - Pinot Noir - 25€ Bottle
- Grimau Reserva - 30€ Bottle

Moscatel Wine

- Los Cuartillos- Chardonnay - 18€ Botella

Xerez Wine

- Pablo Cortado - Micaela Cream - 34€ Bottle / Glass 4,50€
- Fino Dios Baco - 17€ Bottle

Manzanilla Wine

- Torrebrevia - 20€ Bottle

Amontillado Wine

- Fossi - 25€ Bottle



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