

Reineta Steak House

All of our meats come from the finest ranchers, ensuring that they follow sustainable practices and that they respect and honor the particularities of each breed and its environment.

We serve our meats medium rare, please let us know if you prefer otherwise.

Chicken Thighs Fillet

Around 150gr 14,00

Charcoal Grilled boneless thigh fillet marinated in green mojo.

Ex-Dairy Cow Burger

220gr 18,50

Special Marinade , Cheese, Roast Tomato, Onion, Special Sauce,
Brioche Bumb

Iberian Pork Rib

220gr 19,50

Marinated in Rocotto Pepper, Coriander, Soy and White Onion. Finished on the Charcoal Grill

Beef Fillet

Around 250gr 34,00

The fillet is so tender because it does the least work. It is also a very lean cut with little fat running through.

Ex-Dairy Cow Txuleta

Around 600gr 64,00

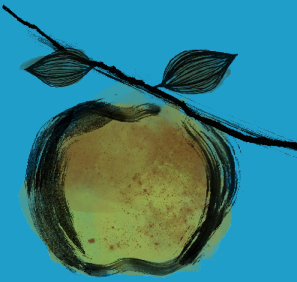
Follow us @reineta_uk
Perfect to share, Txuletón or Txuleta, is the part of the cow corresponding to the loin that contains the bone or rib. Frisona Breed. Once they have finished their time in the milking herd these cows are retired for a minimum of 6 months where they do very little other than graze and eat a balanced diet which allows them to finish naturally.

Sides

Fries 6,00
Roast Potatoes 6,00
Roast Peppers 6,00

Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added to table service.



Reineta



Winter Menu

Breakfast, Brunch & Lunch

Toasts & Eggs

All sourdough bread, with gluten free option available. All our eggs are cooked ‘to order’, so they are lovely and hot, please allow **10** minutes to be ready. You can change your poached eggs for scrambled or fried eggs.

Add for 3,5

Poached Eggs	Salmon	Jamón	Bacon
Toast			3,95
	With butter and our organic jam or 1st day of harvest	Olive Oil & garlic.	
Tomato & Garlic Toast			6,95
	A touch of garlic, a whole fresh tomato grated onto the bread and sealed with olive oil.		
Avocado Toast			6,95
	Avocado crushed with salt, black pepper,olive oil and a squeeze of lime.		
Spanish Tortilla			6,95
	Maybe the best combination for potatoes, onions and eggs.		
“Tortitas” Pancakes			7,50
	With berries, banana, chocolate and caramel syrup.		
Avocado Bruschetta			8,95
	Avocado chunks, cherry tomatoes, basil and some balsamic over crispy garlic bread.		
“Pisto Manchego”			10,95
	4 hours slow cooked tomato Ratatouille over the bread, topped with two poached eggs.		
“Sobrasada”			10,95
	A spreadable chorizo from Mallorca, topped with two poached eggs.		
“Morcilla Matachana”			10,95
	Traditional black pudding from Leon, a little spicy, topped with two poached eggs.		
“Portobello Mushroom”			10,95
	A big portobello mushroom nesting poached eggs and cherry tomatoes.		
Eggs Royale			14,95
	Bun made with croissant dough, poached eggs and hollandaise sauce with salmon and chives.		
Eggs, Bacon & Cheddar			14,95
	Bun made with croissant dough, poached eggs, smoked bacon and a cheddar sauce.		

Huevos Rotos 16.95

Soft potatoes, fried organic eggs, La Vera paprika and

El Bierzo Spicy Chorizo

Smoked Bacon

Morcilla (Black Pudding)

Pisto Ratatoille

Rayuela’s Kitchen

Available from 12pm. to 3;30 pm. We cook daily all our dishes, so please allow that some ingredients may change according to disponibility or Andres creative decisions. Ask our Staff if any doubt.

Padrón Peppers	5,95
	Lime & Paprika Zest
Ox Tail Empanadillas	6,95
	Filo Pastry stuffed with Slow Cooked Ox Tail (3 Units)
Croquettes	6,95
	Flavour may vary: Jamón, Mushroom, Cod Fish...(3 Units)
Soup of the day	7,50
	Seasonal Roasted Veggies& Sourdough Bread
Patatas Bravas	7,95
	Alioli & Brava Sauce
Burnt Aubergine	11,95
	Feta Cheese & Green Mojo
Grilled Asparagus& Broccoli Sprouts	11,95
	Charcoal Grilled & Romescu Sauce
Fried Calamari	13,95
	Fresh Squid fried & Alioli Lime
Chef’s Tacos	13,95
	Meat of the day with a special Marinade
Grilled King Prawns	14,95
	Red Mojo (5 Units)
Grilled Octopus	15,95
	Rocotto Marinade
Apple & Goat Cheese	12,50
	Green leaves, apple, a slice of flamed goat cheese and walnuts.
IOW Tomatoes & Avocado	12,50
	Our signature IOW Tomatoes, chunks of tender avocado, red onions and gratedMan-chego cheese on top.

Salads

Sandwiches

Selection of ‘made in the moment’ sandwiches, always in our signature homemade pitas!

Chicken Avocado Basil	7.50
Tuna (Bonito), Piquillo Peppers, Piparra Chillies	7.50