



Join Club Abrasador

We will keep you fired up! You will get a discount check of €5 for every 500 points you earn. And they are easy to get!



How to select the meat cooking level to your taste



Rare

Its appearance is brown on the exterior, although still predominantly red at the centre of the piece.

The texture will be soft but elastic. Its exterior temperature is around 55°C.



Medium rare

This is usually the most common way to order the meat. Its appearance is brown on the outside, with a brown interior with pink areas.

When we eat it, it must be slightly tough.

The interior temperature for this type of cooking is between 60 and 70°C.



Medium well

Both the interior and the exterior have a brown appearance, its tone varying depending on where it is cut.

Firm texture with a high interior temperature of around 75°C; a higher temperature would be a symptom of burnt meat.

LET'S START



Veal enchilada

One of our tasty "carefree recipes", with veal ear and snout



Pork rashers with a lemon vinaigrette and pickles

You have never tasted anything like this



Roast vegetables

Delicious selection of grilled vegetables



Veal Tataki

Oriental cut full of Abrasador flavour



Piquillo peppers stuffed

with "Trocina", our famous beer-cooked stuff



Iberian Mince Burrito

Try our star filling in this original adaptation



Veal Fingers

Crunchy, tender and tasty



Beef nuggets

You'll want more



Veal big croquette

You'll like the flavour of its Leg's meat cream



Home-cured, Iberian ham (60 grs)

Hand-sliced



Iberian pork shoulder

With peppers and olive oil



If you are a celiac, look for this symbol on the dishes.
If they have it, we can make the dish without gluten

OUR BOARDS



Selection of home-cured iberian pork meats (90 grs.)

Taste a choice of our cured pork meats



Board of croquettes (14 units)

All the meat ones at once! Iberian ham, bacon, oxtail and our big beef croquette



Half-board of croquettes (7 units)

All the meat ones at once! Iberian ham, bacon, oxtail and our big beef croquette



Dipping platter

Iberian pork croquettes, beef fingers and beef nuggets



Seafood board

Shrimp tortillas, choco croquettes in ink and hake delicacies



Our especial dish to share

Iberian ham, Iberian garlic sausage, Iberian sausage, cured, mini-fuet cheese of calf, garlic sausage of calf, bread, oil, tomato



Our cheese board

6 delicious cheeses on each cheese board
Supplied by Los Quesos de Juan (Medina del Campo). Tasty and traditional, made in the region (300gr)

1 Barraqueño (Raw goat milk)

2 Pata de Mulo

(Raw sheep milk. Traditional method)

3 Blanco de Los Quesos de Juan

(Sheep. With white wine in curd)

4 Viejo entre Encinas (Cow cheese, cooked)

5 Bleu de Roda (Blue sheep cheese)

6 Cheese of the season



The cheeses may vary depending on market availability. Pair them with our beer and wine suggestions.

SALADS



Marinated Veal Salad

What a salad!



Abrassador Salad

Tomato with soy vinaigrette ,
iberian ham and aged sheep cheese



Iberian bacon Salad

Salad with nuts, cheese slices
and balsamic vinegar



Grilled Caesar Salad

Our tasty version with crispy beef



Mixed salad as desired



SOUPS & STEWS



Summer or Winter Cream

Tasty castilian spoon dishes. Different ones depending on the season



Fish cream

The flavors of the sea but far from the coast



Baby squid in its ink

Our delicious Cantabrian recipe



Tripe with chickpeas, leg and snout (400 gr)

Delicious!



Risotto with Iberian lardons

You've never tried anything like it



Noodles with vegetables

Surprising



Iberian pork loin with tomato

Traditional stew served with its delicious homemade tomato sauce



Meat Stew

Enjoy our traditional recipe with almonds sauce



Beef cheek Goulash

Traditional recipe with Muedra red wine



We try our best to get you satisfied.

OUR GRILL

OUR VEAL MEATS



Veal Steak Tartare
For true lovers of our meat



Grilled beef steak (300 gr)
2 x 150g cuts
Taste the king of grill steaks



Veal rump "Trinchat"
Very appreciated cut



Grilled beef magret
A juicy cut of chuck rib



Center of veal rump marinated in honey
Original, tasty cut



Beef cachopo (380g)
The renowned Asturian speciality,
Abrasador style



Lacquered Rib of Veal (350 gr)
How delicious!



Grilled beef fore rib (500 gr.)
The best cut of the piece



Grilled beef sirloin
You won't forget it

Tell us the point you wish!

Our commitment is to serve meat the way you like it.

If it's not right, we will cook it more, or remake the dish.

OUR GRILL

OUR IBERIAN PORK MEATS



Iberian pork "abanico"
(fan-shaped cut surrounding the ribs)
Try this delicate, delicious, marbled cut

Iberian pork shoulder
Juicy, tasty - a delicacy



Iberian pork ribs
Slow roasted at a low temperature.
Tender and tasty. Mmmmm!



Iberian pork rib steak
marinated with mountain scents
Our most original, tasty cut



Iberian tenderloin
You'll be amazed!



Iberian Pork Sirloin (500 gr.)
Done to a turn, a juicy delicacy



Our Sauces

All our dishes include sauces.
If they run out, ask for more.

Garnishes

Most of our dishes are garnished with French
fries or vegetables. The bread is included.

OUR GRILL OUR BURGERS



Veal burgers

With special bread, a juicy 200g steak, tomato and lettuce



Iberian (Pork)

Presentation as before. Delicious!
Made with fresh, lean Iberian ham



Veal burgers

Not so hungry!
Try this small steak



All our burgers come with fries, mayonnaise, mustard and ketchup. Just tell us when you want another sauce

OUR GRILL OUR GRILLS



Abrasador Grill

Veal fillet steak, marinated veal aux fines herbes, iberian, thin-sliced, pork meat, pork shoulder pieces, veal small sausages. All of it served with fries and grilled peppers



Grilled Iberian meats (for 2 people)

Sample of grilled Iberian meats: Iberian pork "abanico", Iberian tenderloin, small Iberian pork fillet and iberian lardons with teriyaki. All of it served with fries and grilled peppers



Supreme grill (3 pers)

Veal magret (fillet), center of veal rump marinated in honey and curry, grilled iberian ham center, iberian pork rib steak marinated with mountain scents. All of it served with grilled vegetables and fries



Our Sauces

All our grills come with a selection of 5 sauces. Want more sauce? Just ask for it!

Garnishes

Most of our dishes are garnished with French fries or vegetables. The bread is included.

Tell us the point you wish!

Our commitment is to serve meat the way you like it.

If it's not right, we will cook it more, or remake the dish.

OUR FISH



Grilled Salmon

With its grilled aroma on a bed of vegetables



Oven-grilled sea bass

This dish comes out just... yummm!!



Baby squid in its ink

Our delicious Cantabrian recipe



Seafood board

Shrimp tortillas, choco croquettes in ink and hake delicacies



PASTA



Tortelloni Ricotta

Spinachs and carrots with a light Ricotta cheese stuffing



Tortelloni Clásico

Pork blunt and vegetables



Noodles with vegetables

Surprising



OUR PIZZAS

We freshly prepare them, freeze them and bake them upon request



Tex-Mex

Pork, barbecue sauce, bacon, red onion



York

Cold meat, Cheddar, Mozzarella, tomato sauce



Cheeses

Tomato, Cheddar, Gouda, Emmental, Walnuts



Tuna

Tomato, mozzarella, tuna and onion



Carbonara

Mozzarella, Bacon, Mushrooms, Cream



From the vegetable garden

Mozzarella, zucchini, onion, tomato sauce, mushrooms, Cherry tomato, black olives, fresh basil



In our service, you are the Boss!

VEGETARIAN AND VEGAN DISHES



Roast vegetables

Delicious selection of grilled vegetables

Risotto

You've never tried anything like it



Salads

Order any of our salads
without the meat



Noodles with vegetables

Surprising



KID'S MENU

Kid's menu

Today's Pasta

Fresh Iberian pork loin or

Grilled iberian pork shoulder or

Veal fingers or

Veal hamburger (100 grs.)



All kid's menus are served with fries and croquettes.
Dessert included

DESSERTS



Chocolate coulant

With that melted chocolate inside...



Apple Tart with Dulce de Leche

Tasty, Tasty... Tasty



Pistacchio & white chocolate brownie

You were not expecting a taste like this



Cheesecake

A real treat



Lemon Sphere

The boss loves it



Brioche Torrija

Sweet ingenuity



Cheese Flan

Small but very tasty



Tub of ice cream

Vanilla and chocolate or Strawberry and cream or Coffee and cream



Yoghurt



Fruit

(July and August)

