



ENGLISH

STARTERS

Home-made beef pasty Filled with roast meat, hard-boiled egg, onion and olives Cereals, Eggs, Sulphites	5.50	Steak tartar Matured fillet steak, diced and dressed classic style Egg, Mustard, Sulphites	21.00
Home-made criollo chorizo Char-grilled Iberian pork and veal sausage, served on a bed of sweet caramelised onions Sulphites	6.50	Char-grilled Galician-style octopus Char-grilled octopus served with potato confit Molluscs	21.50
Rancho Chico spicy roast potatoes Crispy home-cooked potatoes served with a slightly spicy sauce Sulphites	9.50	Locally sourced Wagyu beef carpaccio Thin slices of locally sourced Wagyu beef on a bed of tomato, dressed with rocket and Parmesan cheese Dairy	22.00
Croquettes of the day (6 croquettes) Hand-made croquettes with assorted filling depending on the season Cereals, Eggs, Milk	13.50	Almadraba bluefin tuna tartare Fresh Almadraba tuna, diced and dressed with wakame, soya and mirin wine Fish, Soya, Sulphites	23.00
Rancho Chico Andalusian-style calamari Battered and fried Andalusian-style calamari served with black garlic aioli Molluscs	18.50	Cured acorn-fed Iberian ham Hand-sliced cured acorn-fed Iberian ham -	35.00
Smoked cured beef from León Thin slices of cured beef on smoked bread spread with tomato confit Cereals	19.00	Soup of the day Home-made soup that varies depending on the day and the season -	12.50
Terrine of home-made foie gras Home-made foie gras served on walnut bread with pepper jam Nuts, Cereals	19.50	Rustic bread Traditional rustic bread served with grated tomato, aioli and olives Milk, Sulphites, Cereals	6.50
Beef sweetbreads Char-grilled sweetbreads with a hint of lemon and "Fleur de Salt" -	20.00		

GREEN SALADS

Rancho Chico salad 18.00

Blend of fresh leaves with seafood sauce, home-made dressing and a hint of the Mediterranean

Eggs

Warm Rancho Chico salad 18.50

Smashed potatoes with roasted pepper, crumbs of salt cod and extra virgin olive oil dressing

Fish

Smoked burrata 19.00

Mild burrata with a hint of smokiness, served on a bed of spinach, sun-dried tomato and truffle oil

Milk

Crispy chicken salad 18.50

Mixed salad greens with crispy chicken, almond slices and mango vinaigrette

Milk, Nuts, Gluten

VEGAN DISHES

Corn on the cob 15.00

Char-grilled corn on the cob with smoked vegetable margarine and crispy toppings

Cereals

Rancho Chico escalivada 17.00

Delicious and light traditional roasted vegetable dish

Sulphites

Majorcan tumbet 17.50

Classic Majorcan vegetable dish with char-grilled aubergine, potato and pepper

Sulphites

Vegetarian burger 18.00

Char-grilled tofu burger served with vegetables on hand-made bread

Soya, Gluten

Char-grilled lettuce hearts from Tudela 18.00

Soft, char-grilled lettuce hearts served with roasted peppers

-

OUR POULTRY

Smashed fried eggs 12.00

Fried eggs on a bed of potatoes, ideal to be served with the extras available

Egg

Free-range chicken (half) 22.00

Char-grilled free-range chicken with crispy skin and succulent interior

-

Quails (2 units) 16.00

Char-grilled quails, ideal for lovers of small game

-

*Extras for smashed fried eggs

Sobrasada 6.00

Majorcan sobrasada to add to the smashed fried eggs

Dairy, Sulphites

Cod 7.00

Flakes of salt cod to be served with the eggs

Fish

Cured Iberian ham shoulder 7.50

Cured Iberian ham as a garnish

-

Duck foie gras 8.00

Grilled duck foie gras for the smashed fried eggs

-

CHAR-GRILLED MEATS

All our meats are served with sautéed red cabbage and baked potato. House-aged

Veal entrecote 400g Succulent cut of veal matured in house, perfectly char-grilled -	28.00	Gazapo Young rabbit meat with a delicate flavour and tender texture -	23.00
Fillet steak 300g Matured, tender fillet steak with an intense flavour, char-grilled -	33.00	Iberian pork shoulder (approx. 300g) Noble cut of Iberian pork, succulent and with marbling -	29.00
Veal filet mignon 300g Matured, delicate and mild veal fillet medallions -	32.00	Iberian pork fillet (approx. 300g) Succulent and tasty part of Iberian pork, char-grilled -	27.00
Veal ribeye steak "minimum 1kg" Large cut of meat on the bone, matured and slowly char-grilled -	6.50 x100g	Iberian pork sirloin (approx. 400g) Tender cut of Iberian pork, perfectly grilled -	29.00
Chateaubriand steak "minimum 700g" Fillet centre, ideal for sharing, cooked to the desired point -	12.00 x100g	Leg of Mallorcan lamb (minimum 2 people) Juicy and tender roast leg of lamb -	33.00 p.p.
T-bone steak "minimum 1kg" Classic American T-bone cut, with fillet and entrecote -	7.00 x100g	Shoulder of Mallorcan lamb Juicy and tasty lamb, slowly roasted in its own juices -	35.00
Tomahawk "minimum 1kg" Impressive cut with long bone, ideal for meat lovers -	7.50 x100g	Rack of Mallorcan lamb Exclusive cut from the lamb loin, char-grilled with an almond crust -	29.00
		Mallorcan lamb chops Tender cuts of char-grilled lamb chops -	28.00

EXTRA GARNISHES

Delicious! To accompany our meats and fish

Charcoal-baked potato Potato baked slowly over the coals, served with butter aux fines herbes or crème fraîche Lactose	4.50	Mashed baked potato with marrow cream Smooth mashed potato with the deep flavour of infused marrow Lactose	4.50
Roasted pepper Roasted red pepper with virgin olive oil and fleur de sel -	4.50	Fresh fried Agria potatoes Agria potatoes sliced and fried by hand -	4.50

SELECT MEATS

All our meats are served with sautéed red cabbage and baked potato.
Ask about maturing times.

Rubia Gallega beef ribeye steak "minimum 1kg" 13.00
x100g

Premium cut of Rubia Gallega beef with intense flavour, long ageing and excellent marbling

Galician beef ribeye steak "minimum 1kg" 16.50
x100g

Beef with selected ageing, ideal for sharing and enjoying slowly

Angus fore rib "minimum 300g" 11.50
x100g

Succulent cut of Angus beef with balanced marbling and optimal ageing

Matured Angus fillet steak "minimum 300g" 12.50
x100g

Matured Angus fillet steak, extremely tender with deep flavour

Japanese Wagyu rib eye "minimum 200g" 32.00
x100g

Exclusive Japanese Wagyu cut with exceptional marbling that melts in the mouth

Sauces to choose from: Cabrales / Boletus / Chimichurri / Pepper / Mint
Dairy, Nuts

3.50

CHAR-GRILLED FISH

All our fish dishes are served with Rancho Chico mashed potato.

National sea bream 25.00

Fresh sea bream cooked slowly over the coals to keep its meat firm and succulent
Fish

National sea bass 26.00

Whole char-grilled sea bass with crispy skin and a mild flavour, ideal for lovers of white fish
Fish

National squid 25.00

Char-grilled squid with a soft texture and a fresh flavour of the sea
Molluscs

Lightly salted loin of cod from Cantabria 30.00

"Barquero" cod cooked to perfection with a delicate texture
Fish

Char-grilled Almadraba tuna belly 29.00

Lightly seared tuna belly
Fish

Fresh fish from the market (according to availability) S.P.M.

Daily selection of char-grilled fish from the market
Fish

WOOD-FIRED RICE DISHES

Minimum 2 people · Price per person

Rice with tiger prawns 30.00

Wood-fired rice with an intense flavour of the sea, with mediterranean prawns as the starring sole

Crustaceans, Fish, Molluscs, Sulphites

Rice with matured rib eye 33.00

Wood-fired rice accompanied by a tasty Basque rib eye steak, matured for 40 days

Cereals

Rice with Iberian pork shoulder 32.00

Wood-fired rice with succulent Iberian pork shoulder, boneless and with a rich meat flavour

Cereals

SIGNATURE BURGERS

All our burgers are served with chips.

Rancho Chico smash burger 21.00

Smash burger with double char-grilled beef, home-made bread, cheese, onion, pickles and mustard

Cereals, Eggs, Mustard, Sulphites

Rancho Chico matured beef burger 22.00

Char-grilled matured beef burger, soft bread, melted cheese and classic garnishes

Cereals, Eggs, Sulphites

Locally sourced Wagyu beef burger 32.00

Char-grilled locally sourced Wagyu beef burger, soft bread, cheese, bacon and caramelised onion

Cereals, Eggs, Mustard, Sulphites

Cuttlefish burger 20.00

Original char-grilled cuttlefish burger, soft bread and garnish

Cereals, Soya, Molluscs

—

PASTAS

Spaghetti Bolognese 17.50

Spaghetti served with a delicious meat, tomato and vegetable sauce
Cereals, Eggs, Sulphites

Meat cannelloni 18.50

Thin sheets of pasta filled with roasted meat, topped with tomato sauce and béchamel au gratin
Cereals, Eggs, Lactose

Home-made meat lasagne 18.50

Classic meat pie pasta with roasted meat
Cereals, Eggs, Lactose

FOR THE KIDS

Chicken nuggets 14.50

Crispy chicken nuggets served with chips
Cereals

Fresh hake nuggets 15.00

Nuggets made from fresh hake, battered and fried, served with potatoes
Cereals, Eggs

Burger 14.50

Mini beef burger served in soft bread with chips
Cereals, Eggs

SWEET TEMPTATION

Philadelphia cheesecake with red forest fruit jam garnish 9.00

Creamy Philadelphia cheesecake on a crunchy base, served with home-made jam
Eggs, Milk

Creamy home-made crème caramel with dulce de leche 9.00

Mild, delicate creamy home-made crème caramel with a touch of dulce de leche
Eggs, Milk

Hazelnut tiramisu 9.00

Original version of the Italian classic with mascarpone cream and a touch of hazelnuts
Eggs, Milk, Nuts

Profiteroles with vanilla ice cream 9.00

Profiteroles filled with vanilla ice cream and topped with chocolate sauce
Eggs, Milk

Crème brûlée 9.00

Crème brûlée with a caramelised, lightly crispy top
Eggs, Milk

Crêpes Suzette 9.00

Very thin crêpes filled with dulce de leche
Eggs, Milk

Hand-made ice creams 9.00

Rotating selection of hand-made ice creams made with natural ingredients
Eggs, Milk