

ZAGAL MENU

TO SHARE

Verum Russian Salad (Ensaladilla Rusa)

Awarded as the best Ensaladilla Rusa of Malaga

Quail egg with truffle mini toasts

Quail egg snacks on toast with truffle cream and truffle flakes

Flying saucer of Verum goat cheese

A crispy puff pastry base with mixed leaves, nuts, raisins and grilled goat cheese with a honey and organic mustard dressing.

Chef's creamy croquettes

Homemade cured meat croquettes following the recipe of the Castilian grandmother.

Verum Scramble

Scramble eggs with prawns, confitted boletus, truffle and foie, grilled with Hollandaise sauce reduced with Málaga sparkling wine.

Hereford entrecôte beef (5 to 8 years)

Cut made close to the beef rib, with 35 days maturation (350g).

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Coffee or infusion.

Wine, soft drinks, beer and still water

38€ IVA INCLUDED

(Available from monday to thursday)

TRADICIONAL MENU

STARTERS

- **Verum Russian Salad (Ensaladilla Rusa)**
- **Chef's creamy croquettes**
- **Tudela lettuce hearts**
- **Verum Scramble:** scramble eggs with prawns, confitted boletus, truffle and foie, grilled with Hollandaise sauce reduced with Málaga sparkling wine

PRINCIPAL

(One option for person)

- **Galician beef tenderloin (200g).**
- **Grilled Tuna belly (Tarantelo)** with three onion textures (180g)
- **Verum steak tartare** (aprox. 120g)
- **Tail Tartare** (aprox. 120g)
- **Segovia Suckling Pig** with spanish salad

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Coffee or infusion.

Wine, soft drinks, beer and still water

48€ IVA INCLUDED

CASTELLANO MENU

STARTERS

- Chef's creamy croquettes
- Black pudding with rice-Morcilla from Burgos
- Homemade chistorra
- Olla Ferroviaria (Spanish stew)

PRINCIPAL

- **Segovia Suckling** Pig with spanish salad
- **Suckling lamb from Aranda de Duero with spanish salad**

*Suckling lamb is recommended to order a quarter for each 2 people

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Coffee or infusion.

Wine, soft drinks, beer and still water

48€ IVA INCLUDED

TRANSEUNTE MENU

STARTERS

- **Verum Russian Salad (Ensaladilla Rusa)**
- **Foie Gras Cube** with caramelised apple and grilled goat cheese, mango and raspberry coulis.
- **Verum Scramble:** scramble eggs with prawns, confitted boletus, truffle and foie, grilled with Hollandaise sauce reduced with Málaga sparkling wine
- **Grilled octopus** with mashed potato and smoked paprika from la Vera

PRINCIPAL

(One option for person)

- **Galician beef tenderloin (200g).**
- **Grilled Tuna belly (Tarantelo)** with three onion textures (180g)
- **Verum steak tartare** (aprox. 120g)
- **Tail Tartare** (aprox. 120g)
- **Segovia Suckling** Pig with spanish salad

DESSERT

Mixed (Verum's cheesecake, chocolate explosion or piña colada in cubes).

Coffee or infusion.

Wine, soft drinks, beer and still water

58€ IVA INCLUDED

EJECUTIVO MENU

STARTERS

- **Verum Russian Salad (Ensaladilla Rusa)**
- **Anchovies from Santoña Gold Series**
- **Jabugo Iberian Loin (Lomo)**
- **Black pudding with rice-Morcilla from Burgos**
- **Grilled octopus** with mashed potato and smoked paprika from la Vera

PRINCIPAL

Charolais old beef (Aprox 400g. for person)

DESSERT

Chocolate explosion or apple cake (For each one)

Coffee or infusion.

Wine, soft drinks, beer and still water included in table

Our available wines are:

- **Ribera del Duero:** Pesquera o Pago de los Capellanes Cr.
- **Rioja:** Finca Valpiedra o Marqués de Murrieta.

68€ IVA INCLUDED