



MALDITA DOLORES

Menu



The Legend of MALDITA DOLORES

They say that, long before the clock tower stood in the square, you could already hear the sound of Dolores' knife tapping against the board.

She had an alchemy capable of stopping time; where others saw common ingredients, she saw unforgettable stories waiting to boil. Her broths healed sadness, her stews settled disputes, and her wines were known to draw confessions even from the most stubborn.

But one day, Dolores vanished without a word, taking her secrets with her. One ordinary morning, the stove went cold, and the smoke that had always crowned her kitchen evaporated like a tired sigh. Damn the moment she left.

Today, the spirit of Dolores returns to the kitchen.

Welcome!

CURED MEATS & CHEESES

- 100% ACORN-FED IBÉRICO SHOULDER HAM (MONTARAZ) 24 €
- 100% ACORN-FED IBÉRICO COPPA (MONTARAZ) 22 €
- 100% ACORN-FED IBÉRICO SALCHICHÓN (MONTARAZ) 17 €
- 100% ACORN-FED IBÉRICO LOIN (MONTARAZ) 23 €
- IBÉRICO SOBRASADA 19 €

- AGED MANCHEGO SHEEP CHEESE (MARANTONA, ARTISAN) 16 €
- BLUE GOAT CHEESE (ANDAZUL, CÁDIZ) 15,5 €
- SEMI-CURED ARTISAN GOAT CHEESE (PAYOYO) 15,5 €
- AGED GOAT CHEESE (CASILDA) 15,5 €
- OLAVIDIA "QUESOS & BESOS" GOAT CHEESE 20 €

- MIXED IBÉRICO PLATTER 22 €
- CHEESE BOARD 22 €

CANNED
& CURED

- BUTTERFLY ANCHOVY 4,5 € (unit)
from the Cantabrian Sea with pipirrana
- SMOKED SARDINE 3,8 € (unit)
with roasted pepper compote and fried almonds
- HOMEMADE GILDA 7 € (unit)
Red tuna with pickled onion, balsamic vinegar,
and tartar sauce
- GILDA WITH CHEESE 3,5 € (unit)

STARTERS

- FRESH OYSTER 5,5 € (unit)
- TEMPURA OYSTER with jalapeño foam 7 € (unit)
- RUSSIAN SALAD 16,5 € (Full portion) 10 € (Half portion)
- BURRATA WITH ROASTED AND CARAMELISED PEPPERS herb vinaigrette 16,5 €
- GOAT CHEESE SALAD with honey-mustard vinaigrette and Ibérico croutons 19 €
- TUNA TARTARE with black Raff tomato, shiso & picual 15 €
- FOIE MICUT with winter compote and sourdough toasts 21 €
- CREAMY OMELETTE with salt cod brandade, black olives & potato crisps 12,5 €
- ARTISAN CROQUETTES Maldita Dolores (6 units) 12,5 €
- BROKEN EGGS with sobrasada & blue cheese 19 €
- TORREZNOS (crispy pork belly) with spicy foam 18 €
- MÁXIMO'S MOLLETE (soft bun) tuna tartare, parmesan whey & roasted pepper mayo 21,5 € (Full portion) 11 € (Half portion)
- TEMPURA COD with black garlic aioli 15,5 €
- BEEF STEAK TARTARE 23 €

TO
START

RICE

Minimum 2 persons

SPRING CHICKEN RICE
with aioli made from its own offal **20 €/pers.**

COUNTRYSIDE RICE WITH RABBIT
and its ribs **21 €/pers.**

SEÑORET RICE
(squid, prawns & fish of the day) **23 €/pers.**

BLACK RICE
(cuttlefish & shellfish) with piparra aioli **22 €/pers.**

FISH

SEA BASS FILLET with asparagus
pil-pil and tips **24 €**

SALT COD CHEEKS a la bilbaína with
violet potato foam **25 €**

AMBERJACK with béarnaise emulsion
& baby potatoes with tarragon **24 €**

MEATS

ACORN-FED IBÉRICO PORK SHOULDER
(Montaraz) **25 €**

BEEF SIRLOIN (Trasacar) **27 €**

BEEF STRIPLOIN (Trasacar) **27 €**

BEEF STEAK TARTARE **23 €**

ROAST SPRING CHICKEN
with lemon & herbs **21 €**

SIDE DISHES

French fries **5,5 €**

Sautéed vegetables **5,5 €**

Dressed lettuce **6 €**

TO
CONTINUE

DESSERTS

CHEESECAKE
with biscuit base 7 €

CHOCOLATE COULANT with praline
core (cashew) & vanilla ice cream 7 €

CRÈME BRÛLÉE with candied
macadamia nuts 6 €

ARROZ CON LECHE (creamy rice
pudding) 6 €

ANDALUSIAN CHEESE BOARD 22 €

TO
FINISH



You can consult the
DIGITAL MENU

Reservations:
952 692 576

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