

Restaurant JOHANNA

SEAFOOD APPETIZERS

ALBÓNDIGAS DE CALAMAR EN SU TINTA 	2.50 € (1 U.)
SQUID BALLS IN ITS OWN INK	
ALMEJAS MARINERA 	12.90 €
MARINATED CLAMS	
BOQUERONES FRITOS 	7.50 € (½ Rac.)
FRIED ANCHOVIES	11 €
CALAMAR ANDALUZA O PLANCHA 	12 € (½ Rac.)
BREADED OR GRILLED SQUID	18 €
GAMBAS AL AJILLO  (Mínimo 6 U.)	1.70 € (1 U.)
SMALL SHRIMPS WITH GARLIC AND A BIT OF SPICY (Minimum 6U.)	
CHOPITOS  - SMALL SQUIDS	6.60 € (½ Rac.)
	13 €
MEJILLONES AL VAPOR  - STEAMED MUSSELS	5.60 € (6 U.)
	9.70 € (12 U.)
SARDINAS  (Mínimo 3 U.) - GRILLED SARDINES (Minimum 3U.)	1.80 € (1 U.)
SEPIA  - CUTTLEFISH (whole piece)	15.70 €
TELLINAS O COQUINAS  - SMALL CLAMS	15.40€
TIGRES PICANTES  (Mínimo 2 U.)	2.60 € (1 U.)
MUSSELS WITH SPICY BECHAMEL (Minimum 2U.)	
TORTITAS DE CAMARÓN  (Mínimo 4 U.)	1.35 € (1 U.)
SHRIMP PANCAKES (Minimum 4U.)	
BACALAO CON TOMATE  - COD WITH TOMATO	3.30 € (1 U.)
FRITURA DE PESCADO  FRIED FISH PER PERSON	9.90 €
(1 Pelaya, 1 Pescadilla, 1 Salmonete, 2 Boquerones, Calamares)	
QUISQUILLA HERVIDA DE SANTA POLA 	Variable according to market (6 U.)
BOILED SANTA POLA PRAWNS	
GAMBA A LA PLANCHA  - GRILLED PRAWNS	Variable according to market (6 U.)



Here you have a small guide to check if you are allergic to any of the ingredients in our dishes.

APPETIZERS

JAMÓN IBÉRICO DE CEBO 	10.70 € (½ Rac.)	17 €
QUESO DE OVEJA 100% - FLOR DE ESGUEVA  	10 € (½ Rac.)	16 €
SEMICURED GOAT CHEESE		
BERENJENAS REBOZADAS A LA MIEL   (Mínimo 3U.)		1.70 € (1U.)
FRIED EGGPLANT WITH HONEY (MINIMUM 3 U.)		
DADITOS DE QUESO FRITO EN TEMPURA     (10U.)		7.35 €
FRIED CHEESE WITH BLUEBERRY JAM (10U.)		
ENSALADILLA RUSA / MARISCO / MERLUZA CON ALIOLI       		4.80 €
RUSSIAN / SEAFOOD / HAKE WITH ALIOLI SALAD		
HUEVOS ESTRELLADOS  - EGGS WITH SPANISH HAM AND PEPPERS		14.30 €
PATATAS BRAVAS  - FRIED POTATOES WITH SPICY SAUCE	5.40 € (½ Rac.)	7.60 €
PINCHO DE TORTILLA  - PIECE OF SPANISH OMELET		3.80 €
EMPANADAS. (EMPANADA) TUNA, BEEF OR BLOOD SAUSAGE   		3,50 € (1U)
PASCUALINA.(PASCUALINA) HAM, CHEESE AND ONION   		3,50 € (1U)
ALCACHOFAS CONFITADAS CON JAMÓN (Mínimo 2U.)		4.95 € (1U.)
CONFIT ARTICHOKE WITH HAM (MINIMUM 2U.)		

LA MANCHA SPECIALITIES

CARACOLES EN SALSA   - SNAILS IN SAUCE		8.80 €
CHORIZO O MORCILLA DE ORZA  		3.30 € (1 U.)
RED CHORIZO SAUSAGE OR BLOOD SAUSAGE OF ORZA		
MORRO FRITO U OREJA PLANCHA- FRIED PORK SNOUT OR GRILLED PORK EAR	5.70 € (½ Rac.)	9.40 €
MANITAS DE CERDO EN SALSA  - PIG TROTTERS IN SAUCE		11 €
LOMO DE ORZA - TENDER PIG		5.75 € (1 U.)
TORREZNO. PORK CRACKLING		7 € (1U)

OUR CROQUETTES

JAMÓN - IBERIAN JAMÓN



2.50 € (Unidad)

DE BACALAO - COD



2.50 €
(Unidad)

ZAMORANA "QUESO"

- CHEESE FROM ZAMORA



2.50 €
(Unidad)

IVA incluido

SALADS

MIXTA     - LETTUCE, EGG, TUNA, SWEET CORN	9.90 € (1/2 Rac.)	12.50 €
MANGO    - MANGO, WALNUTS, SPANISH FETA CHEESE, BALSAMIC SAUCE		14 €
TOMATE TRINCHADO CON CAPELLÁN  TOMATO SALAD WITH DRIED SALTED KAPELAN	6.60 € (1/2 Rac.)	10.20 €
JAMÓN     - GRILLED HAM, PARMESAN, LAMB'S LETTUCE, WALNUTS, HONEY AND BALSAMIC DRESSING		14 €

MEAT DISHES

ENTRECOT DE TERNERA 100% NACIONAL (350 GR.) RIBEYE STEAK	23€	HAMBURGUESA DE BUEY    100% TERNERA (200 GR.) - Lechuga, Tomate y Queso OX MEAT BURGER WITH TOMATO, LETTUCE AND CHEESE	12.50 €
MEDALLONES DE SOLOMILLO CON AJETES   PORK SIRLOIN MEDALLIONS WITH GARLIC	15.70€	SOLOMILLO DE TERNERA 100% NACIONAL (180 GR.) BEEF SIRLOIN STEAK	24 €
CHULETAS CORDERO LECHAL YOUNG LAMB CHOPS	17.30€	SECRETO DE CERDO PORK FILLET	13.50 €
TERNERA / PECHUGA DE POLLO EMPANADA   BEEF/ CHICKEN STEAK BREADED	13 €		

SAUCES

Roquefort   			
Pepper 	3.20 €	Caramelized plums with Oporto  	4.20 €
Criolla			

FISH DISHES

LUBINA SALVAJE ESPALDA/PLANCHA  - SEA BASS	Variable according to market
LENGUADO A LA PLANCHA  - GRILLED SOL	16.50 €
BACALAO CON TOMATE    - COD FILET GARNISHED WITH GARLIC	16.50 €
BACALAO SALSA DE PIMIENTOS PIQUILLO      - COD FILLET WITH PIQUILLO PEPPERS SAUCE	17 €
DORADA ESPALDA / PLANCHA - GRILLED GILT-HEAD BREAM	Variable according to market
CALAMAR PLANCHA GUARNICIÓN - GRILLED SQUID WITH SIDE DISH	21 €



Our dishes come with side dish:

BAKED OR FRIED POTATOES AND GRILLED VEGETABLES



RICE DISHES

Price per serving. Minimum 2 servings. Only at lunch time.



	TO PICK UP	ON SITE
A BANDA - WITH SQUID	11.30 €	14.40 €
NEGRO - IN INK SAUCE	11.30 €	14.40 €
MARISCO - SEAFOOD	11.30 €	14.40 €
MIXTO DE POLLO Y MARISCO - MIX OF CHICKEN AND SEAFOOD	11.30 €	14.40 €
CONEJO, CARACOLES Y VERDURA - RABBIT, SNAILS AND VEGGIES	11.30 €	14.40 €
VEGETARIANA - ONLY VEGGIES	11.30 €	14.40 €
MAGRO CON VERDURA - LEAN MEAT WITH VEGGIES	11.30 €	14.40 €
MARISCO CON VERDURA - SEAFOOD WITH VEGGIES	11.30 €	14.40 €
SENYORET - THE LORD'S RICE	12.30 €	15.40 €
FIDEUA	12.30 €	15.40 €
FIDEUA ONLY VEGGIES	11.30 €	14.40 €
BOGAVANTE MELOSO - LOBSTER CREAMY RICE	19€	22€
PULPO Y GAMBAS - OCTOPUS AND PRAWNS	13.40 €	16.40 €
SECRETO Y AJETES - PORK AND GARLIC	11.80 €	14.90 €
GAZPACHO MANCHEGO (mín. 2 servings)	9.40 €	11.80 €

TO TAKE AWAY TOO!

Choose your favorite rice, a time to pick it up and book it in our restaurant.

You can take our Paella pan with you to enjoy our rice.

We will kindly ask you for a deposit that will be given back when the pan is with us.

PASTAS

TALLARINES / MACARRONES A LA CARBONARA - TAGLIATELLE / MACARONI CARBONARA	  	10.20 €
TALLARINES / MACARRONES A LA BOLOÑESA - TAGLIATELLE / MACARONI BOLOGNESE	 	10.20 €

IVA incluido

BOCADILLOS

JULY AND AUGUST WE DO NOT SERVE MONTADITOS OR BOCADILLOS AT LUNCH TIME

Included in the price: Tomato, Mayonnaise, Lettuce and Onion.

Bread 		1/2 boc.	1 boc.
Tenera – BEEF	Jamón Ibérico		
Chorizo 	Mojama 	Anchoas - ANCHOVIES 	6.10 € 8.20 €
Morcilla 	Hueva 	Calamares - SQUID 	
Salchichas - SAUSAGES	Jamón Serrano	Pechuga de pollo – CHICKEN	
Lomo Fresco – PIG	Atún - TUNA 	Tortilla Española 	4.85 € 7 €
Bacon	Panceta – PIG	Queso Manchego	
JOHANNA    			9.40 € 11.60 €
Beef Sirloin Steak, Foie and Caramelized Onion			
SALADITO  			6.40 € 8.90 €
Queso fresco, Tomato, Anchovy and Caramelized Pepper			
AMERICANO			6.40 € 8.90 €
Bacon, Aubergine, Onion and Piquillo Pepper			
DEL MAR   			6.40 € 8.90 €
Salmon, Cream cheese, Boquerón in vinegar			
ESPAÑOLITO 			6.40 € 8.90 €
Tortilla Española, Pepper and Tomato			
MANCHEGUITO  			6.40 € 8.90 €
Panceta - Pig, Manchego Cheese, Caramelized Pepper and Aubergine			
COJONUDO  			6.40 € 8.90 €
Chorizo, Fried Egg and Pepper			
PIO, PIO  			6.40 € 8.90€
Chicken, Manchego Cheese, Caramelized Pepper and Tomato			
SERRANITO			6.40 € 8.90 €
Lomo Fresco (Pig), Jamón cooked in the pan and Pepper			
BOGARRA     			6.40 € 8.90 €
Morcilla, Sheep's Cheese, Alioli y Red Pepper			
Extras: Manchego Cheese, onion cooked in the pan or ask for double of one ingredient		1 €	1.25 €

IVA incluido



VINO BANCO

D.O. ALICANTE

TARIMA HILL 13.50€

D.O. RIBEIRO "GODELLO" SAMIEL 15 €

D.O. ALBARIÑO

MORGADILLO 17.50 €

D.O. RUEDA

CYATHO VERDEJO. RUEDA 13.50 €

D.O. RIOJA

FYA. SEMI DULCE - 75% VIURA, 25%
MALVASIA 12.50 €

VINO ROSADO

D.O. NAVARRO

VIÑA CAMPUS 12.50 €

D.O. RIBERA DEL DUERO

TRASLASCUESTAS 15.50 €

SIDRA, CAVA Y CHAMPAGNE

SIDRA 11.50 €

CAVA - JUVE DE CAMPS 25.50 €

CHAMPAGNE - MOET CHANDON 51 €

CAVA 15.50€

IVA incluido

VINO TINTO

D.O. ALICANTE

TARIMA HILL - CRIANZA 18.50 €

VINALOPÓ BOUSCHET 14.50 €

D.O. JUMILLA

ALTOS DE LUZON - MONASTRELL, 19.50 €

D.O. BIERZO

EL VALAO - 8 MESES EN BARRICA 17 €

D.O. RIOJA

FERNANDEZ PIEROLA - CRIANZA, 100% TEMPRANILLO 16.50 €

FYA. MATURANA TINTO - 100% MATURANA, 7 MESES EN BARRICA 20.50 €

FYA. TINAJA - CRIANZA, TEMPRANILLO, 6 MESES EN TINAJA Y 12 MESES EN BARRICA 18 €

RAMON BILBAO.- CRIANZA 16.50 €

VITIUM - RESERVA, 100% TEMPRANILLO, 24 MESES EN BARRICA 36 €

RAMON BILBAO $\frac{3}{8}$ - CRIANZA 11.50 €

D.O. RIBERA DEL DUERO

DIAZ BAYO - 8 MESES BARRICA 15 €

TRASLASCUESTAS - CRIANZA, 100% TINTA FINA, 16 MESES EN BARRICA 21.50 €

TARSUS - TEMPRANILLO, CRIANZA 18 €

FUENTE ESPINA - CRIANZA, 12 MESES 14.50 €

TEOFILO REYES - CRIANZA, 15 MESES EN BARRICA 18 €

VALCAVADO DE ROA - CEPA DE MÁS DE 100 AÑOS, TINTA FINA 41 €