



Bar, Bistrot & Comestibles

## LUNCH-TIME BISTROT

Monday to Friday from 12.00 hrs. to 14.00 hrs. , but holidays.  
All our lunch-time menus are served with a free amuse-bouche

### MENUS

❖ MAIN COURSE OF THE DAY	€ 11,00
❖ STARTER + MAIN COURSE OR MAIN COURSE + DESSERT	€ 17,00
❖ MAIN COURSE, A GLASS OF WINE & A DESSERT	€ 19,50
❖ STARTER + MAIN COURSE + DESSERT	€ 22,00

### STARTERS

€ 6,00

- ❖ SPINACH FRITTERS & GARLICKY MAYONAISE
- ❖ SPANISH HAM CROQUETTE & ESPELETTE PEPPER SCENTED TOMATO DIPPNG
- ❖ MARINATED VEGETABLES ANTIPASTI
- ❖ DAILY STARTER

### DAILY SPECIAL

€ 11,00

### SPECIALS RECIPES & CHARGRILLED MEATS

€ 18,00

- ❖ CHARGRILLED BUTCHER'S CHOICE BEEF, FRIES & SALAD
- ❖ CHARGRILLED VEAL KIDNEY, MASHED POTATOES & CHIMICHURRI SAUCE

### DESSERT

€ 6,00

- ❖ CAFE GOLOSO (A LIGHT GOURMAND COFFEE)
- ❖ RICE PUDDING
- ❖ MOUSSE AU CHOCOLAT
- ❖ ALFAJORES (A SHORT BREAD PASTRY FILLED WITH SPECIAL TOFFEE FROM ARGENTINA)

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THANK YOU FOR YOUR COMPREHENSION**



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## APERITIF

Draft Heineken beer 25cl	4,00€
Quilmes bottled lager beer 34cl (Argentine)	4,50€
Lillet (white, red) 12cl	5,00€
Kir médocain 12cl	5,50€
Kir white wine 12cl	5,50€
Kir royal 12cl	10,00€
Sweets aperitif white wine « Brumes » from Château La Tour Blanche (Sauternes)	8,00€
Champagne AYALA Brut Majeur 12cl	9,00€
Martini (white, red) 6cl	5,00€
Pinneau rouge from Chateau de Beaulon 5 ans d'age	7,00€
Fernet Coca	7,00€
Gin Tonic	7,00€
Ron Coca	7,00€
Whiskey Coca	7,00€
Americano home-made 10cl	9,00€
Porto Tawny 10 years Quinta do Noval 6 cl	9,80€
Pineau from Château de Beaulon 2000 6cl	9,80€

## BY THE GLASS WINES CHOICE

<i>ROSÉ wines</i>	
Pioches et Cabanon (Côteaux d'Aix en Provence)	4,00€
<i>Dry white wines</i>	
Astica <i>Torrentés</i> (Bodegas Trapiche-Mendoza)	4,00€
Etchart privado <i>Torrentés</i> (Bodegas Etchart - Salta)	4,50€
Camelon <i>Chardonnay - Torrentes</i>	5,00€
<i>SWEET WHITE WINES</i>	
Etchart Privado « <i>Torrentés</i> » LATE HARVEST	8,00€
« Brumes » de Château La Tour Blanche (Sauternes)	7,60€
<i>RED WINE</i>	
Elsa Bianchi <i>Malbec</i>	4,00€
Chateau Lamanieu (Graves)	4,50€
Alamos <i>Bonarda</i> (Mendoza)	4,50€
Camelon <i>Malbec</i> (Mendoza)	5,00€
Amalaya <i>Malbec-Tannat-Cabernet Franc</i> (Salta)	6,40€
Bianchi Famiglia <i>Cabernet Sauvignon</i>	7,00€
Clos de Los Siete (Mendoza)	7,00€
Rutini Colección <i>Cabernet-Malbec</i> (Mendoza)	7,50€
<i>LATE HARVESTED RED WINE</i>	
Domaine Jean Bousquet <i>Malbec NATURALLY SWEET</i> (Mendoza)	7,60€

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## BITS & BITES FOR THE APPETIZER TIME

### PARA PICAR (picar =nibble snacking)

Antipasti (Un assortiment de nos légumes marinés maison servi avec des olives aux amandes, mozzarella et plus)	9,00€
Cold meats platter (spianatta, finocchiona, mortadelle, coppa et boudin noir)	12,00€
Spanish cured paletilla ibérica de Jabugo 100% bellota	19,00€
Planche d'El Nacional (a mix of antipasti, cold meats & more for two people)	22,00€

## STARTERS

### FROM THE BAR

Ana's homemade fish soupe, rouille et croutons	7,00€
Spinach fritters & garlicky mayonnaise	8,00€
Spanish cured ham croquettes	8,00€
Empanadas Salteñas (three small beef pies made in the same way that may elders did)	9,00€
Tortilla de patatas (spanish traditional potato omelette)	9,00€
Bone marrow, gremolata & crispy focaccia	11,00€

### FROM OUR PLANCHA

Provoleta (Traditional chargrilled provolone cheese)	9,00€
Seared "Tête de veau" with mustard & capers vinaigrette	10,00€
Chargrilled half veal kidney with parsley and garlic	11,00€
Mr. Christian Parra's magnificent black pudding	12,00€
Pan-seared parsley & garlic calamari	16,00€
A la plancha-seared scallops with citrus scented sea-salt	18,00€
Crispy lemon scented sweetbread with veal jus	25,00€

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## MAIN COURSES

### PASTA, RISOTTI & CIE

Home-made tagliatelli with a butternut squash, leek & sage creamy sauce	16,50€
Mushrooms risotto & crispy bacon with à fried egg & rocket salad	21,50€
Spinach homemade ravioli with à beef ragout & foccacia chips	24,50€

### FISH

« A la plancha » grilled cod fish, mashed potatoes & confit garlic	22,50€
« Argentine kings prawns cazuela » saffron scented fondant potatoes	23,50€
« A la plancha » grilled corvina (homemade chargrilled summer vegetables)	23,50€
Caramelized scallops, soft lemon dressing & thym scented parsnip mash, with	26,50€

### CHARGRILLED MEATS & OTHERS SPECIALITIES

Milanesa napolitana (breaded beef escalope « pizza style » served with french fries & salad)	17,50€
Chargrilled veal kidney (with garlic & parsley)	20,50€
Chargrilled beef « onglet » (thick skirt steak)	21,00€
Black Bigorre's breed chargrilled pork chop	26,00€
Chargrilled flat meat from Uruguayan beef (bavette de bœuf d'Uruguay)	28,50€
Chargrilled veal chop & homemade mashed potatoes	29,00€
Chargrilled French style rib-eye steak (450 gr)	31,00€
Chargrilled Argentinian « Bife de Chorizo » (boneless thick sirloin steak of Argentinian beef)	41,00€
Chargrilled Argentinian « Ojo de bife » (boneless thick rib-eye steak of Argentinian beef)	43,00€
Chargrilled thick rib-eye on the bone steak (for two people)	65,00€

**\*All our meats are served with a choice of: fries, green salad or home-made mashed potatoes**

**Beef provenance : U.E. – France – Argentine & Uruguay.**

### ALSO ASK OUR STAFF FOR OUR TODAY'S SPECIALS

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# EL NACIONAL

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## DESSERTS

Walnut shortbread Alfajores with « dulce de leche » filling (4 pieces)	6,00€
Queso y dulce (Sheep's cheese from the basque country & quince marmalade)	6,00€
Rice pudding on my grandmother's style	6,00€
Chocolate mousse made from Guanaja chocolate from Valrhona	7,00€
Artisanal ice-cream (three perfume's choice)	6,00€
Crème caramel custard with dulce de leche in the Argentinian way	6,50€
Walnut shortbread, lemon curd & meringue pie	8,00€
Irish, French ou Caribbean Coffee	8,00€
Philadelphia cheese cake raspberries coulis	8,00€
Semifreddo crocante (Home-made ice cream with caramelized almonds & chocolate bites)	8,00€
Café gourmand d' El Nacional	9,50€
Cheese platter (Comté, St. Nectaire, Camembert et St. Maure de Touraine)	12,00€

Our alfajores are also served to take-away on 6 or 12 pieces

## DIGESTIFS

### RON, TEQUILA & CIE

Tequila Patron Reserva 4cl	16,00€
Tequila Don Julio Reposado	14,00€
Ron Havana Club 7 ans d'âge 4cl	7,00€
Ron Ryoma (Japon) 7 ans d'âge 4 cl	12,00€
Ron Diplomatico Reserva(Venezuela) 4 cl	12,00€
Ron Millonario 15 ans d'âge (Peru) 4 cl	13,00€
Ron Dorado Demerara 15 ans d'âge 4cl	14,00€
Ron Nation Panama 18 ans d'âge 4cl	14,00€
Ron Santa Teresa 15 ans d'âge « Solera »4 cl	14,00€
Ron Botran Reserva 18 ans d'âge 4cl	14,50€
Ron Opthimus 15 ans d'âge 4cl	15,00€
Ron Havana Seleccion de Maestros 4cl	15,50€
Ron Matusalen 23 ans d'âge 4cl	16,50€
Ron Centenario 20 ans d'âge 4 cl	16,50€
Ron Zacapa 23 ans d'âge « Solera » 4cl	17,50€
Ron Mount Gay 1703 4 cl	19,80€

### GINs, WHISKY & WHISKEY

Gin Bombay Sapphire 4cl	7,00€
Gin Hendrick's 4cl	9,00€
Gin Tanqueray 4cl	9,00€
Jack Daniels Bourbon 4cl	6,00€
Single Barrel Jack Daniels 4cl	11,00€
Bruichladdich 10 ans âge 4cl	9,00€
Glennlivet 14 ans d'âge 4cl	11,00€
The Balvenie 14 ans d'âge 4	14,00€
Oban 14 ans d'âge 4cl	14,00€

### COGNACS, ARMAGNACS, BAS ARMAGNAC

Cognac Château de Beaulon 7 ans 4cl	12,00€
Cognac Château de Beaulon 12 ans 4cl	15,00€
Cognac Delamain XO 4cl	15,00€
Cognac Château de Beaulon XO 1980 4cl	28,00€
Cognac Tesseron Lot 76 XO 4cl	15,00€
Cognac Tesseron Lot 53 XO 4cl	19,00€
Cognac Tesseron Lot 29 XO 4cl	48,00€
Bas Armagnac Darroze 12 ans 4cl	9,00€
Bas Armagnac Darroze 95 Domaine 4cl	12,00€
Bas Armagnac Darroze 92 Domaine 4cl	13,50€
Bas Armagnac Darroze 90 Domaine 4cl	13,50€
Bas Armagnac Darroze 89 Domaine 4cl	15,00€
Bas Armagnac Darroze 87 Domaine 4cl	16,00€

### PORTO, PINEAU & EAUX DE VIE

Pinneau Rouge 5 ans Château de Beaulon 6cl	7,00€
Pinneau de Château de Beaulon 2000 6 cl	9,80€
Noval Tawny 10 ans 6cl	9,80€
LBV Silval Vintage 95 6cl	11,90€
Poire williams 4cl	7,00€
Poire Williamine Morand 4cl	11,00€

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