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10% Surcharge in terrace
Bread and service 1,90

Suggestions

Onion Soup (M) Classic French onion soup, served gratinated with gruyère cheese	14,00	Skirt Steak Tender and juicy grilled meat accompanied with chimichurri sauce and fried yuca	22,00
Soup of the Day Please inquire for our daily special	8,50	Grilled Salmon 🍷 Grilled salmon loin, rare, served on freshly sliced potatoes	20,00
Veal Milanese Breaded and pan fried served with arugula and cherry tomatoes	19,50	Hake 🍷 Grilled and served with a green garlic and parsley emulsified sauce, potatoes and garlic, Olive Oil (LA Organic) and smoked paprika	21,00

Appetizers

Leandro Iberian Ham 100% Iberian ham from Extremadura. Hand cut, accompanied with crystal bread and Raf tomato.	24,00	Pimientos de Padron 🍷 🌿 Spanish green peppers, some are spicy some are not...	8,00
Crunchy Eggplant 🌿 Served with hummus and honey, topped with Maldon sea salt	12,00	Empanadillas Criollas 🍷 Corn flour empanadas filled with ground beef, served with spicy tomato tartar	14,00
Croquetas 🍷 Iberian Ham or boletus	10,00	Tequeños 🌿 Cheese sticks lightly fried	10,00
Salmon Tartar 🍷 Served with mango, avocado and nori	18,50	Yuca Frita 🍷 🌿 Fried yuca (manioc) served with Sriracha and honey mayo, sweet and spicy!	11,00
Ceviche de Corvina 🍷 White fish marinated in lime juice and yellow chili, accompanied by toston and cancha (roasted corn)	18,00	Patacones 🌿 Plantain fried patacones, served with Raf tomato, avocado and crème fraiche	12,00
Tuna Tartar [Maya] Tuna tartar with chipotle mayo, ciboulette and green salad	21,00	Plantain Chips 🍷 🌿 Thinly sliced and golden crisp plantains, served with crème fraiche	8,00
Vietnamese Prawn Rolls Prawns and lamb's lettuce wrapped in rice paper, served with seasoned soy sauce [M]	14,50	Crujientes de Gambas Mini shrimp spring rolls served with a sweet and sour sauce	11,00
Beef Carpaccio and Grana Padano With sun dried olives, capers, rucola and house vinaigrette	18,00	Patatas Bravas 🍷 🌿 Served with aioli and brava sauce (spicy)	9,50
Tomato Carpaccio 🍷 🌿 Thinly sliced fresh tomatoes, olive oil red onion and Maldon sea salt	10,00	Mini Hamburgers (Sliders CH) 3 sliders served with bacon and cheese	15,00
Extra-tuna (Ventresca de atun)	4,50	Extra slider	4,00
Zucchini Carpaccio 🍷 🌿 Served with toasted pine nuts, truffle olive oil, lamb lettuce and parmesan shavings	15,00	<h2>Pizzetas</h2>	
Butterfish (Pez Mantequilla) Carpaccio Butter fish carpaccio, avocado, truffle olive oil, ginger soy sauce, lamb lettuce and crispy onion	18,00		
Salmorejo Duque de Alba Served with ham and hardboiled egg	10,00		
Burrata 🌿 Served with sun dried tomatoes, basil, olive oil and extra thin bread	16,50		
		Sissy Melted fontina cheese, mushrooms, and a drizzle of truffle oil	16,00
		Margarita Tomato confit, mozzarella and parmesan cheese topped with oregano	14,00
		Isabel Tomato confit, Iberian ham and mozzarella cheese	16,50
		Vitorio With Burrata, Iberian ham and arugula	18,50



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Salads

Gandhi Chicken Salad	15,00	Chicken (C)esar Salad	16,50
Curry chicken salad, apples, cilantro, and lamb lettuce. Served with toasted banana bread		Lettuce, grilled bio chicken, brioche croutons, parmesan cheese and Cesar dressing	
Niçoise Salad 🍷	14,50	Quinoa, Lentil and Goat Cheese Salad	15,00
Our interpretation tuna ventresca, lettuce, tomatoes, hard boiled eggs and black olives		Served with grilled goat cheese, lamb lettuce and balsamic vinaigrette	
Spanish Potato Salad (Ensaladilla Rusa) 🌱	14,50	Fennel and Grana Padano Reserve Salad	15,00
with Tuna		Fresh julienne fennel, avocado and lime vinaigrette	
Classic potatoes and carrot cold salad. Dressed with mayo and served with tuna and olives			

Main Courses

Secreto Iberico a Voces	19,00	Truffle Huevos Rotos*	17,50
Grilled served with mashed sweet potatoes		Mix of mushrooms and truffle olive oil and French fries	
Galician beef tenderloin	24,00	Huevos Rotos* Iberian Ham	17,50
Sirloin steak with Padrón peppers and a red wine reduction and pepper sauce		Spanish classic dish served in our fashion, Iberian ham, fried eggs and French fries	
		*Organic eggs	
Chicken Polvorosa[M]	17,50	Black Truffle Fagotti with Grana 🌱	17,00
Chicken pot pie in the Caracas style, served with green salad		Padano Reserve	
		Black truffle cream filled pasta with shallots, butter and Granada Padano	
Chicken Paillard Ladies Lunch 🍷	17,00	Chicken Curry	19,50
Thinly sliced, served with tomatoes, rucola, and smoked paprika		Served with rice and homemade chutney	
1/2 Roasted (P)rado Chicken	20,00	Day's special	18,00
Slow roasted and served with homemade French fries		[Sides]	4,00
		Homemade French fries / rice	
Boletus Risotto	18,00	Homemade Desserts	
With truffle olive oil and parmesan		Fondant [M] 🌱	8,50
		Chocolate fondant served with vanilla ice cream	
Sundried tomatoes Risotto with Grana Padano Reserve	18,00	Strawberry Pavlova 🍷 🌱	8,00
Mix of sundried and Raf tomatoes		Meringue, whipped cream, and strawberries	
Atún del Rey (Tuna)	24,00	Dulce de Leche Crepes 🌱	8,00
Seared tuna loin in a sesame crust, lentil and quinoa (M) salad and soy sauce		Stuffed crepes and strawberries	
		Cheesecake 🌱	8,00
		The classic that we always like	
CH Hamburger	16,00	Apple tartlet served with vanilla ice 🌱	8,00
Homemade beef patties, grilled with melted cheddar cheese served with, lettuce and tomato		cream à la mode	
Extra bacon or avocado	2,00	Passion fruit Tiramisu 🌱	8,00
		An Italian classic with a tropical accent	
Lulu Hamburger	16,00	Carrot cake with vanilla frosting 🌱	8,00
lettuce and tomato, caramelized onion pickles and gruyère cheese		Michelle Obama's favorite when she visited us	
		Sorbets 🌱 🍷	6,00
		Raspberry and lemon	
Vegetarian Hamburger 🌱	16,50	Ice Creams 🌱 🍷	6,00
You will not believe it is not meat, its Beyond Beef, lettuce, tomato and avocado		Chocolate and vanilla	



GLUTEN FREE



VEGETARIAN



Saturday and Sunday

Brunch

Eggs Benedict	16,00
With the traditional hollandaise sauce over an English muffin and bacon topped with crunchy onions	
Extra smoked salmon	2,00
Salmon and Avocado Bagel	14,00
Smoked salmon and avocado, with a toasted bagel and cream cheese	
Waffles	12,00
Freshly made, served with Nutella and strawberries	
French Toast 	12,00
Served with Nutella	
Truffled Bikini	16,00
Cachapas	14,00
Home made, served with white cheese and sour cream (nata criolla)	
Glass of Bellini, Mimosa or Kir Royale	6,50
Gluten Free bread  	2,50



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All our prices include VAT
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There is a detailed menu food for allergies
with detailed information on allergens



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CHECK OUR WEBSITE
murillocafe.com
to see our DELIVERY options