

CONSERVE & CURED MEATS

MUSSELS IN MARINADE

MEJILLONES EN ESCABECHE €12.00

Hand packed by "José Peña"

BERBERECHOS AL NATURAL €18.50

Hand packed by "José Peña"

ACORN FED IBERIC HAM

JAMÓN IBÉRICO DE BELLOTA €21.00

With tumaca on a toasted piece of hogaza

BOQUERONES IN VINEGAR

BOQUERONES EN VINAGRE €13.50

With garnish

PLATE OF CURED MEATS

TABLA DE EMBUTIDOS €16.50

cecina, chorizo ibérico, salchichón ibérico, morcón and sheep cheese

CECINA (CURED HAM) FROM LEÓN

CECINA DE LEÓN €11.60

with chopped nuts and tips of Antequera

ANCHOVIES

ANCHOAS €16.00

With bread and tumaca (fresh tomato and olive oil)

Hake Fajitas

FAJITAS DE MERLUZA

the ajoarriero with its pico de gallo and guacamole
€15.50

COLD STARTERS

Russian "Ensaladilla"

ENSALADILLA RUSA

Spanish egg salad, with crutons and eggs from masago
€8.50

Tierra de Foie Grass

TIERRA DE FOIE GRASS

Frozen with rose jelly
€12.50

Mortadela Of Bolonia

MORTADELA DE BOLONIA

in glass bread, with ricotta cheese, truffle pate, arugula and Pomodoro
€8.50

Workshop Salad

ENSALADA WORKSHOP

a mix of lettuces, nuts, candied pears and ricotta cheese
€11.50

Chicken Salad

ENSALADA DE POLLO

Workshop style
€12.00

Tomato

TOMATE

Cream of stracciatella and marinated mackerel
€15.00

Salmorejo Of Cordoba

SALMOREJO CORDOBÉS

with egg and chopped ham
€8.50

THE DAILY DISH

EVERY DAY WE PREPARE A DIFFERENT DISH

What do we have today?

SUGGESTIONS

EVERY DAY WE INCORPORATE NEW PROPOSALS ON THE MARKET'S AVAILABILITY

Ask us today

FISH

Fish of the day

PESCADO DEL DÍA

Ask us what we have today
€19.00

Ceviche with Lime

CEVICHE LIMEÑO

and its tiger milk with a touch of passion fruit
€14.50

Tartar of Bonito

TARTAR DE BONITO

with slices Iberian ham and coconut and lime soup
€14.50

Roasted Octopus

PULPO ASADO

with crispy Iberian potato crisp and bacon
€19.00

Baby Squid

CHIPIRONES

with candied artichokes, cecina and black garlic mayonnaise
€15.00

Tuna Tataki

TATAKI DE ATÚN

with tomato salad, avocado and seaweed còidium
€20.00

HOT STARTERS

Camembert Dip DIP DE CAMEMBERT

fused with peppers
jam and walnuts
€13.50

Corral Eggs HUEVO DE CORRAL

with pisto, revolcona
potato, Iberian ham and
Padrón peppers
€10.50

Pastrami Sándwich SANDWICH PASTRAMI

with lettuce, hard boiled
egg, cheddar cheese, tartar
sauce and curryketchup
€9.50

Pad Thai PAD THAI

of chicken or shrimp,
a nod to Thailand
€12.50

Fresh daily Pasta PASTA FRESCA DEL DÍA

handcrafted with
natural ingredients
€12.50

Iberian Boas Ribs BAOS DE COSTILLA IBÉRICA

to the barbecue with
touch burbon and
aromatic herbs
€10.50

Ravioli RAVIOLI

chicken and shitake
mushrooms, with
truffle sauce
€13.00

Creamy Croquets CROQUETAS CREMOSAS

ask what they
are today
€10.00

Corn Empanadilla EMPANADILLA DE MAÍZ

stuffed with Argentine
tucó and chili
€3.50/ud

Artichokes ALCACHOFAS

to the plate, with
Aberquina olive oil
€14.50

Callitos CALLITOS

With the Workshop
touch
€12.50

Merry Rice ARROZ MELOSO

of shrimp and
prawns
€18.00

Hot Dog

bratwurst artisan
sausage
€8.50

Mini burgers

3 mini hamburgers
with guacamole
and fries
€8.50

Ox Hamburger

HAMBURGUESA DE BUEY
with Antequera muffin
and deluxe potatoes
€13.50

MEATS

Salted Pork Loin LOMO SALTADO

cubes of loin with
vegetables and
fried yuquitas
€22.00

Entrecote Taco TACO DE ENTRECOTTE

on sweet potato cream,
steamed vegetables
and meat juice
€19.00

Beef Filet

TERNERA FILETEADA
beef steak fillet
with chimichurri
€14.50

Iberic "Secreto" Pork SECRETO IBÉRICO

secret of Iberian pork
with red mojo and
deluxe potatoes
€14.50

Solomillo Carpaccio CARPACCIO DE SOLOMILLO

parmesan flakes,
arugula, foie and
citrus dressing
€16.50

Chicken Chupachups CHUPACHUPS DE POLLO

with sweet almond
and mustard
dressing
€10.50

WORKSHOP MENU

€16.00 y €18.00
FIRST, SECOND AND CHOICE OF DESSERT

TUESDAY TO FRIDAY, FROM 13:00H TO 16:00H, EXCEPT FESTIVALS

STARTERS

THE DAILY DISH

CUCHARA DEL DÍA
every day we prepare
a different dish, ask
us what we have
today

RUSSIAN "ENSALADILLA"

ENSALADILLA RUSA
Spanish egg salad, with
crutons and eggs from masago

CORN EMPANADILLA

EMPANADILLA DE MAÍZ
stuffed with Argentine tuco
and chili

CHICKEN SALAD

ENSALADA DE POLLO
Workshop style

SALMOREJO OF CORDOBA

SALMOREJO CORDOBÉS
with egg and chopped ham

ENTREES

€16.00

DAILY PASTA

PASTA DEL DÍA
ask us what we have
today

TARTAR OF BONITO

TARTAR DE BONITO
with slices Iberian ham and
coconut and lime soup

OX HAMBURGER

HAMBURGUESA DE BUEY
with Antequera muffin
and deluxe potatoes

SOLOMILLO CARPACCIO

CARPACCIO DE SOLOMILLO
parmesan flakes, arugula,
foie and citrus dressing

FISH OF THE DAY

PESCADO DEL DÍA
Ask us what we have
today

ENTREES

€18.00

CEVICHE WITH LIME

CEVICHE LIMEÑO
and its tiger milk with a
touch of passion fruit

RAVIOLI

RAVIOLI
chicken and shitake
mushrooms, with truffle sauce

IBERIC "SECRETO" PORK

SECRETO IBÉRICO
secret of Iberian pork with
red mojo and deluxe potatoes

BABY SQUID

CHIPIRONES
with candied artichokes, cecina
and black garlic mayonnaise

DESSERTS

LEMON SORBET

SORBETE DE LIMÓN

PREPARED FRUIT

FRUTA PREPARADA

DELICACY OF THE DAY

DELICIA DEL DÍA
handmade desserts,
ask us today

GROUPS

Menus & Cocktails
MINIMUM 8 PEOPLE

FROM 85 PEOPLE YOU CAN
RESERVE THE RESTAURANT
EXCLUSIVELY FOR YOUR
CELEBRATION

#Contigo Workshop

[f](#) [i](#) [@workshopdelcacique](#) [t](#) [@grupodelcacique](#)

TO GO FOOD

WORKSHOP SERVICE TAKE AWAY

PADRE DAMIÁN 21

KITCHEN NON STOP!

SUN·TUE·WED·THU·FRI·SAT

11:30-00:30

MONDAY: CLOSED