

WINES

JEREZ-XERES-SHERRY-MANZANILLA DE SANLÚCAR		€ GLASS
Fino 10 years, Maestro Sierra	2,8/18b	
Fino Mantecoso 8 years, Emilio Hidalgo, 0,5L	32/bot	
Manzanilla Diatomists, 4,5 years, Bot. 0,375L, Sanlúcar Bda.	14/bot	
Manzanilla Gabriela 10 years, Sanlúcar Bda.	2,8/19b	
Manzanilla Maruja pasada en rama 16 years, Bot. 0,5L	40/bot	
Amontillado 16 years, Sanlúcar Bda. RÍO Cask	4,5	
Amontillado Tío Diego 16 years, Valdespino	5,9	
Palo Cortado 15 years, Isabelita, Casa Martín Cask	4,5	
Palo Cortado 20 years, Cayetano del Pino	5,9	
Oloroso 15 years, Maestro Sierra	3,5	
Medium, Amontillado u Oloroso Diatomists, Bot. 0,375L	20/bot	
Sweet golden Moscatel	2,5	
Cream / Pedro Ximénez Sweet CZ, Jerez	2,5/4,5	
Vermouth / Alcohol-free Vermouth / Orange wine	2,5	
MONTILLA-MORILES (PEDRO XIMÉNEZ VARIETY)		€
Fino Pasado 14 years, Bodega La Inglesa, Bot. 0,5L	45/bot	
Amontillado 20 years, Bodega La Inglesa, Bot. 0,5L	40/bot	
Sweet, young Pedro Ximénez	2,6	
ANDALUSIAN WHITE WINES		€ GLASS
Palomino Sotovelo, bajo velo de flor, fermented in cask, Pago Balbaina (Jerez)	4,5/24b	
Palomino Valdespino, bajo velo de flor, fermented in cask, Viña Macharnudo Alto, (Jerez)	24/bot	
Chardonnay Miguel Domecq (Jerez)	18/bot	
Vidueños Ignotus, crianza en bota, Regantío Viejo (Arcos de la Fra.)	24/bot	
Perruna Lagar de Ambrosio, Ecológico (Olvera)	18/bot	
Palomino Fabio Montano (Prado del Rey)	2,8/17,5b	
Dry Pedro Ximénez, Insensatos Wine, Viña El Barco (Montilla)	4,5/24b	
Verdejo, Pérez Barquero (Montilla)	3,5/19b	
Medium-sweet Palomino, Riesling, Paez Morilla (Arcos de la Fra.)	2,5	
ANDALUSIAN RED WINES		€ GLASS
Entrechuelos Young, Miguel Domecq (Jerez de la Fra.)	3,2/18b	
Petit Verdot, Bodega Campestral (Arcos de la Fra.)	24/bot	
Quadis Rojo, 11 months in cask, Barbadillo (Arcos de la Fra.)	3,5/19b	
100% Tempranillo Baética Munda, Ramos-Paúl (Ronda)	4,5/24b	
Ramos Paúl 2006, Ramos-Paúl (Ronda)	50/bot	
SPARKLING WINES		€
Rosado Ancestral, 9 months, Campestral	4,5/20b	
Imperial, 55 months, 2018, Gramona 1881, Corpinnat, Bot. 0,75L/ 1,5L	50/95	
III Lustros, 89 months, 2015, Gramona 1881, Corpinnat, Bot. 0,75L	69/bot	
BEERS		€
1/3, 0,0 1/3, Gluten-free 1/3 / Alhambra 1925	2,6/3	
Caña / Glass Victoria (Summer season)	1,8/2,6	
IPA, Pale Ale / Dubble	3,2/3,6	
SOFT DRINKS		€
Tinto de verano	2,6	
Orange, lemon, Coca-Cola, Aquarade, Lipton, pineapple	1,9	
Solán de Cabras Still water 0,5ml / Sparkling water 0,33ml	2	

APPETIZERS

GRAZALEMA LOCAL CHEESE		€
Tapa medium “payoya” goat	3,2	
Tapa mature “payoya” goat	3,5	
Tapa mature “payoya” goat & “merina” sheep	3,8	
Tapa mature “merina” sheep	3,8	
Small selection 1. Medium “payoya” goat, medium “payoya” goat & “merina” sheep	9,9	
Small selection 2. Mature “payoya” goat and mature “merina” sheep	12,5	
Big selection: Grazalema's four styles of cheese	19,9	
INTERNATIONAL CHEESE		€
Gouda goat, 24 months (Netherlands)	5	
International selection 6 cheese 4 Grazalema's, 1 Spain's and 1 Netherlands'	24	
GRAZALEMA'S IBERIAN COLD MEATS		€ TAPA
Tapa iberian ham / Plate	6/19	
Tapa iberian cured pork loin / Plate	6/19	
Tapa iberian cured chorizo or sausage / Plate	3/9,9	
Grazalema's blood sausage	3	
Iberian “carne mechada”	4,2	
“Chicharrones”	4,2	
Selection of Grazalema's cold meats	19,90	
ORGANIC VEGETABLES		€
Perfect with tuna belly (check separate price)		
Organic Málaga's tomato salad with AOEVE	7	
Roasted Málaga's peppers	7	
BARBATE'S PREMIUM SALTED FISH		€
Tapa Maruca's fish roe / Tapa tuna jerky	7/5	
Selection of Maruca's fish roe and tuna jerky	12	
BARBATE'S PREMIUM CANNED FISH		€
Herpac pickled mussels	5,5	
La Brújula pickled mussels	8,9	
Herpac tuna belly	5,9	
Petaca Chico red tuna belly	16	
Wild red tuna Tarantelo “white loin”	9,9	
La Brújula small sardines	7	
Herpac mackerel's roe	6	
Santoña (Cantabria) anchovies	24	
PATE		€
Red partridge or cod brandade or mushrooms&truffle	7,5	
Guijuelo's iberian pork or venison in Porto wine	10/8	
Chickpeas hummus or Barbate's tuna jerky	7	

WHAT SHALL WE EAT?

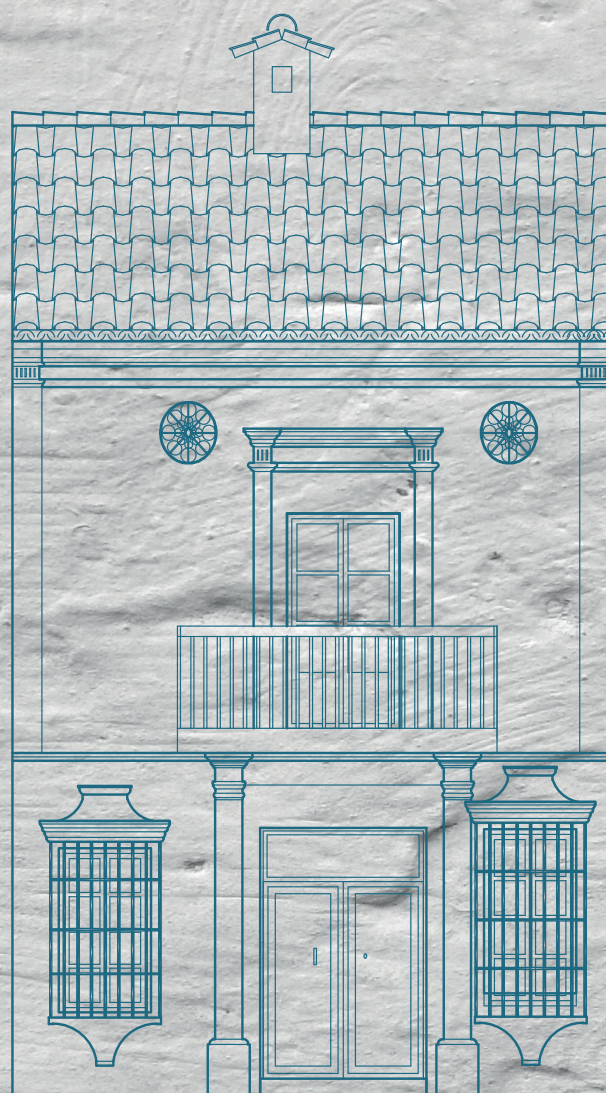
MARTINITOS Grazalema's homemade bun & REGAÑÁS		€
Iberian “carne mechada” and AOEVE	3,9	
Medium “payoya” goat cheese and AOEVE	3,6	
Barbate's smoked tuna or Pork loin or “Pringá”	4	
Sardine anchovies	3,6	
Grazalema's blood sausage	3,5	
“Piquillo” peppers & cheese / Roasted peppers & cheese	3,6	
“Regañá” pickled sardines or anchovies or sardines or smoked tuna	5,9	
WARM HOMEMADE TOAST		€
Casa Martín's special	9,9	
Casa Martín's vegetarian	8,9	
Iberian Majorcan sausage, Grazalema's goat cheese and Grazalema's honey	9,9	
Soft Payoyo goat cheese, Grazalema's honey & pennyroyal	9,9	
Payoyo blue cheese & Barbate's tuna belly	9,9	
Creamy Payoyo cheese & iberian “carne mechada”	9,9	
Grazalema's blood sausage & Grazalema's medium cheese	8,9	
Grazalema's “chicharrones”, melted artisan cheese & oregano	9,9	
Iberian pork cheeks in Porto wine & melted artisan cheese	12,9	
Bull's tail & soft Payoyo goat cheese	12,9	
CLAY POT (one person) & MORE		€
Organic farm egg, small broad beans & iberian ham	9,9	
Organic farm egg, iberian ham & goat cheese	8,9	
Organic ratatouille & farm egg, with “payoya” goat cheese	8,9	
Pork loin in lard, organic egg & iberian ham	8,9	
Iberian pork cheeks in Porto wine	16,9	
Artichoke & potato stew / Chickpeas & chard stew	8,5	
Payoyo cheese omelette or Premium chips omelette	6,9	
Spanish omelette burger or Artichoke burger	12,5	
FROM ATLANTIC OCEAN		€
Barbate's wild red tuna sashimi	24	
Barbate's wild red tuna tartar	24	
DESSERT		€
Goat milk yoghurt with honey	4	
White or dark chocolate nougat	4,5	
Pedro Ximénez NOE 50 years, González Byass	10 _{glass}	
Espresso / coffee or decaf with milk	1,8/2	
MORE		€
“Gilda” Basque tapa / Premium chips	2	
Breadsticks or bread slice	0,35	
Crystal bread	1,5	
ATTENTION. If you have some food allergies or intolerances, let our staff know. thank you very much.		



Casa Martín

1920

Grazalema



PLAZA ESPAÑA 18,
síguenos en instagram

#casa_martin_1920

CASA MARTÍN 1920
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