



ULTRAMARINOS
BENJAMÍN

◉ BAR Y CASA DE COMIDAS ◉

ultramarinosbenjamin.com

EST. 1992

952 22 14 66



CHARCUTERIE



Acorn-fed 100% iberian shoulder ham 24€

Sticks of acorn-fed iberian salchichón (spanish salami) with salted butter 15€

100% iberian acorn-fed loin 22€

Spicy chorizo-like blood sausage 13€

Mortadella with pistachios and truffle oil 16,5€

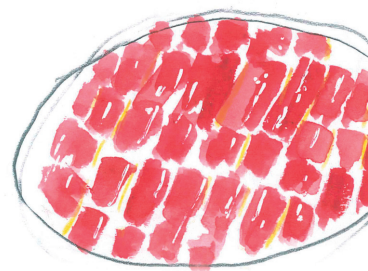
Pork loin in lard 12€

Warm majorcan sobrasada with honey and dried fruit 13,5€

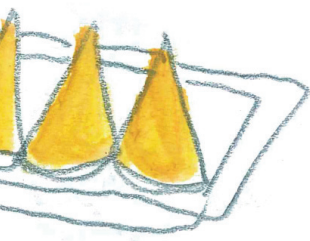
Cádiz-style pork cracklings 13€

Air-dried Cured Beef from León 17,5€

Pastrami with Pickles and Wholegrain Mustard 16,5€



BOARDS



Desengaño board 21€
2 charcuterie and 2 cheeses

Strachan board 25€
3 charcuterie and 3 cheeses

Benjamín Board 29€
4 charcuterie and 4 cheeses

Cheese board 21€

Cabrales cheese board 15€

Charcuterie board 21€



ULTRAM
BARY CASA

CONSERVES SMOKED & SALTED FOODS



Anchovy

STARTERS



CROQUETES
CASEDOR

Butterfly anchovy (2 pieces) with salted butter	9,85€
Smoked salmon and cream cheese	17,85€
Smoked sardines (4 pieces) with tomato and thyme jam	15€
Classic Gilda (2 pieces) small skewers of pickles	5,85€
Gilda with cheese (2 pieces)	6,85€
Pickled mussels with Paco José potato chips	13,85€
Tuna mojama with fried almonds	17€

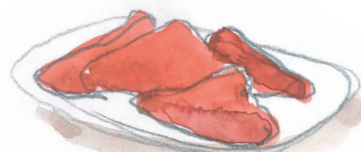


Gilda

Homemade poultry pâté terrine with fig and almond jam	9,5€
Classic russian potato salad with tuna loin and piparra chili peppers	12,5€
Torreznos de Soria	15€
Pimientos de Padrón	8,5€
Pipirrana with prawns and avocado salad with mustard mayonnaise	17,5€
Spicy Fried Potatoes ("Bravas")	8,5€
Burrata, pesto, confir tomatoes and smoked sardine	16,5€
Assorted tomatoes with tuna loin and spring onion	14,5€
Artichoke flower with fried egg and shavings of acorn-fed iberian ham	15,5 €
Homemade truffled mini omelet with eggplant, caramelized onion and payoyo cheese	11€
Piquillo peppers (4 pieces) stuffed with beef and mushrooms in piquillo sauce	14,5€
Benjamin stew croquettes (6 pieces)	11,5€
Homemade flamenquín on caramelized onion and cheese sauce	15€
Beef tenderloin steak tartar	24,5€
Sautéed Broad Beans with Cured Ham and Egg	16€
Beef Tenderloin Strips with Cabrales Cheese Sauce	24,5€

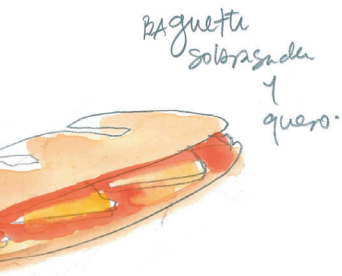


ENSALADA
RUSA



Pimientos de
Piquillo
de Navarra

NOD TO GORKI



Andalusian Catalana

Baguette with 100% iberian acorn-fed ham shoulder

12,5€

Requeté

Baguette of northern bonito, roasted pepper and mayonnaise

11€

Pure Gorki

Slice of brie cheese and onion glazed with Modena vinegar

11,5€

Malagueña Gorki

Roast leg of pork goat cheese sandwich

8,5€

Sobrasada and Cabrales Cheese Baguette

11,5€



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PAELLA & PASTA

Country paella (minimum 2 persons)*
with iberian bellota chorizo

19€/pers.

Senyoret paella (minimum 2 persons)*
with cuttlefish, king prawn and mussels

21€/pers.

Garden noodles (minimum 2 persons)*
with seasonal vegetables

17€/pers.

Black rice with (minimum 2 persons)*
with cuttlefish, shrimp and mussels with ali oli

21€/pers.

Malagueño goat cannelloni

18,5€



KIDS' MENU

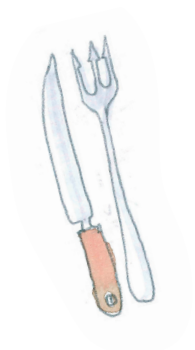
Breaded chicken breast
with fried eggs and French fries

12€

Bread

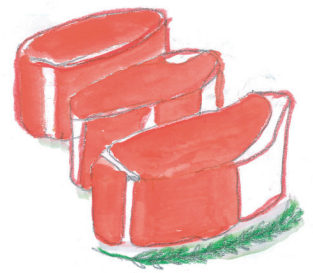
1,5€

* Rice dishes require a minimum of 2 people and cannot be ordered individually. Prices are per person.



MEAT

Beef tenderloin steak tartar	24,5€
Beef tenderloin	27€
Grass-fed beef sirloin	27€
100% Iberian acorn-fed pork	25€
Beef Tenderloin Strips with Cabrales Cheese Sauce	24,5€



Solomillo de Vaca

SIDES

French fries	4,5€
Sautéed vegetables	5€
Lettuce with onion	4,5€

FISH

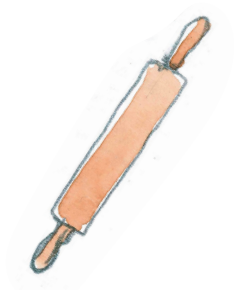
Oven-baked sea bass with asparagus and mushroom sauce	24,5€
Cod loin El Barquero with tomato sauce and roasted peppers. Product recommended by the Michelin Guide	29€
Salmon loin with sautéed vegetables and avocado mojo	23€
Tuna loin with traditional tomato sauce	23€



Bacalao

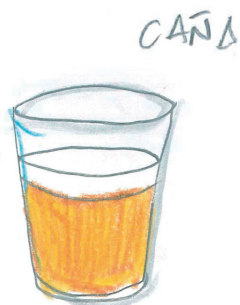
DESSERTS

Cream and nougat mille-feuille with Jijona nougat ice cream	7,5€
Payoyo cheese cake with berries ice cream	7€
Chocolate coulan with vanilla ice cream	7€
Torrija with Vanilla Ice Cream	7€
2 flavours ice cream cup Nougat, vanilla, red berries, belgian chocolate	6,5€
Caramelised Rice Pudding with "Leche Merengada" ice cream	7€
Cheese board	21€
Irish coffee	7€



Respeto por el producto
y dedicación al cliente

BEERS



Alhambra Especial draft	2,5€
Alhambra Especial glass	3,25€
Alhambra Especial double	4,5€
Alhambra Reserva 1925 glass	3,9€
Alhambra Reserva 1925 double	5,25€
San Miguel Sin Gluten	3,5€
San Miguel	3€
San Miguel 00 Tostada	3€
San Miguel Radler	3€
Mahou 5 Estrellas	3€
Alhambra Reserva 1925	3,5€
Alhambra Roja	3,5€
Draft Shandy	2,5€
Glass Shandy	3,25€
Double Shandy	4,5€

DRINKS

Vila water	2,25€
Solán de Cabras water	2,5€
Sparkling water	2,75€
Soft drink	2,85€
Large soft drink	3,25€
Juices	2,75€
Summer red wine	3,75€
Red wine spritz	
Sangria glass	4,85€
Aperol Spritz	7€
Espresso	2,1€
Double espresso	2,3€
Cortado	2,3€
Expresso with a small amount of milk	
Double cortado	2,7€
Cappucino	3,3€
Chamomile tea	2,1€
Tea	2,1€

