

STARTERS

Iberian acorn-fed ham	1/2	17,00	28,00
Cantabrian anchovies (6 units)			21,00
Homemade Iberian ham croquettes			13,80
Aged Cecina from Leon			19,80
Broken eggs with Iberian acorn-fed ham			19,50
Galician Betanzos-style omelette	2pax	14,50	4pax 18,50
Sautéed Boletus with Iberian ham			18,50
Confit artichoke blossoms (seasonal)			18,00
Grilled vegetable platter			14,50
Burgos black pudding			13,00
Grilled Creole chorizo			5,00
Navarre Chistorra sausages			13,00
Grilled Zamburiñas (6 units)			21,00
Grilled Huelva shrimp (12 units)			29,50
Galician-style octopus with Cachelos / Grilled			22,00
Galician-style tripe			17,80
Fried anchovies			14,80
Galician fat clams in a pan or marinara sauce			25,00
Beef sirloin carpaccio with mushrooms and			23,00
Parmigiano cheese			
Grilled king prawns (6 units)			26,00

SALADS

Kojack (Traditional Aranjuez)			17,00
Special caesar salad (prepared at the table)			17,00
Octopus salad on a bed of Avocado			19,50
Raf tomatoes (with tuna belly and scallions)			17,00
Canary avocado with cooked shrimp			17,50
and a touch of pink sauce			
Avocado with heart of palm			14,80

RICE DISHES

(Minimum 2 people, price per person)

Creamy lobster and shrimp rice			26,00
Black rice with baby squid			23,00
Rice with Boletus mushrooms and artichokes			23,00
Creamy rice with Jumbo Scarlet shrimp			27,00
Aranjuez paella			25,00

MEATS

Galician blonde prime beef	29,50
Prime rump steak	28,50
Simmental loin (1/2 kg, aged for 45 days)	54,00
Holstein prime cow ribeye steak (60 days aged per kg)	68,00
Black Angus german T-Bone steak (by kg)	65,00
Angus ribeye steak (400g)	29,00
Holstein cow fillet	29,80
Prime fillet steak tartare (Prepared at the table)	28,00
Cowboy steak (60 days aged per kg)	65,00
Dry Aged Tomahawk (120 days aged per kg)	78,00
Argentinian cuadril tail steak (45 days aged per kg)	90,00
Black Angus rib rack (2 pieces, 600g)	32,00
Black Angus veal flank steak	24,00
Grilled suckling lamb chops	23,00
Grilled Iberian pork loin	21,50
Special Aranjuez beef milanese	23,00
Special Aranjuez burger (300g)	21,00

FISH

Galician-style Hake Steak / Bilbaína	26,00
Black-Bellied Toadfish Bilbaína Style	27,00
Grilled Black Cod Loin (300g)	28,00
Red Tuna Tartare on a Bed of Avocado	26,00
Wild Sea Bass, prepared to your liking	26,00
Wild Corvina in its own juice	25,00
Grilled Baby Squid	21,80
Stuffed Baby Squid in their Ink	23,00

SIDES

Fried or grilled arepas	10,50
Grilled Latin cheese	5,50
Cream	5,00
Tequeños	10,50
Argentinian empanada	8,00
Fried sweet plantains (tajadas)	9,00
Fried green plantains (tostones)	9,00
Boiled or fried yuca	9,00
Congri (rice, black beans, and bacon)	9,80
Gallo Pinto (white rice, corn, and bacon)	9,80
Truffle French fries	8,00
Guacamole	11,00
Fried onions	6,00

DESSERTS

Special Aranjuez Filloa (flambéed tableside)	10,00
Cheesecake	7,50
Venezuelan three milk cake	7,50
Carrot cake (Carrot cake with walnuts and cream)	7,50
Chocolate cake with ice cream	7,50
Lemon sorbet with Cava	7,50
Ice cream (vanilla, chocolate, and nougat)	6,50
Seasonal fruit	6,50
Flan	7,50

Cover charge and Appetizer per person - 2.80
VAT included

If you have any food allergies or intolerances, please let us know.
We have information on allergens



Contains
gluten



Crustaceans



Mollusks



Dairy
products



Fish



Eggs



Nuts

CHEF'S RECOMMENDATIONS

