



SENTINEL

restaurante

ENGLISH



STARTERS

54. Grilled Foie Escalope, Egg Yolk, and Caramelized Onion - €7



75. Cantabrian Salted Anchovies 4 pcs. - €10



76. Grilled Zamburiñas (Scallops) with Garlic Aioli (5 units) - €15

87. Smoked Ardiona Cheese Platter - €14



85. Creamy Beef Croquettes 8 pcs. - €12



90. Croquettes of Ibérico Ham (8 units) - €10



94. Grilled Aragón Madeja with Garlic oil and Maldon Salt - €7

98. Ólvega (Soria) Cracklings per piece - €3.50



SHARING PLATER



- | | | |
|---|-----------|---|
| 68. Broken Eggs with Foie and Ham - €17 | 1/2 - €14 |  |
| 69. Broken Eggs with Ham - €15 | 1/2 - €11 |  |
| 70. Broken Eggs with Mushroom Sauce - €15 | 1/2 - €11 |  |
| 71. Broken Eggs with Baby Eels and Prawns - €16 | 1/2 - €12 |    |
| 72. Bravas Potatoes - €6 | | |
| 74. Gratin Potatoes with Cheddar and Bacon - €10 | 1/2 - €7 |  |
| 77. Grilled Vegetable Platter - €14 | | |
| 78. Sentinel Nachos with Homemade Bolognese and Cheddar Sauce - €13 | 1/2 - €9 | |
| 79. Grilled Octopus with Mash Potatoes - €21 | |    |
| 80. Grilled Baby Squid with Garlic Aioli - €16 | |   |
| 81. Mushroom and Parmesan Risotto - €16 | | |
| 82. Burgos Blood Sausage with Caramelized Onion - €13 | | |
| 83. Sepia, mushrooms, and langoustine skillet - €15 | |  |
| 88. Andalusian-Style Calamari - €14 | |   |
| 89. Confit Artichoke Flowers in Extra Virgin Olive Oil - €14 | | |



SALADS

10. VENTRESCA: Tuna Belly, Tender Shoots, Roasted Pepper, Onion, and Black Olives - €15 

12. DEL NORTE: Salad with Tender Shoots, Sautéed Prawns, Baby Eels, and Mushrooms - €15  

13. POPEYE: Spinach and Tender Shoots, Grilled Goat Cheese Log, Bacon, Cheese Cubes, Cherry Tomatoes, Walnuts, and Honey - €15  














14. BURRATA: Burrata Cheese on a Bed of Seasonal Tomato, Truffle Cream, Guacamole, and Olive Oil - €15 

16. TOMATE: Seasonal Tomato, Tuna Belly, Onion Rings, and Green Olives - €14





MEATS AND SINS

120. Slow-Roasted Ribs with Potatoes and Barbecue Sauce - €18
123. Suckling Pig Trotters Stuffed with Seafood - €16   
124. 1/3 Slow-Roasted Ternasco Shoulder D.O. with Jus Reduction and Potatoes - €20
125. Grilled Beef Entrecôte with Potatoes - €18
126. OKELAN Beef Chop by Weight €44/Kg (option +- kg)
128. Beef Steak Tartare - €20   
130. Veal Cachopo Stuffed with Serrano Ham and Aged Cheese ±550g - €20
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132. Grilled Red Tuna with Vegetables - €18  
133. Baked Cod with Baby Eels and Cherry Tomato - €18  
79. Grilled Octopus with Potato Parmentier - €21  
138. Grilled Norwegian Salmon with Vegetables - €18 



P I Z Z A S

All our pizzas contain a mozzarella and tomato base.



We offer gluten-free dough.

100. SENTINEL: Bacon, Mushrooms, Fried Egg, Chistorra Sausage, Red Pepper, and Black Olives - €14 

101. TARTUFATA: Iberian Ham, Fuentes Onion, and Truffle Cream - €14 

102. 5 CHEESES: Cheddar, Havarti, Goat Cheese Log, and Roquefort - €14

103. BARBECUE: Beef, Chicken, Bacon, and Barbecue Sauce - €14

104. VEGETAL: Zucchini, Mushrooms, White Asparagus, Red Pepper - €14

105. DIABOLA (Spicy): Pepperoni, Red Pepper, Longaniza Sausage, and Bacon - €14

107. CARBONARA: Cream Base, Mushrooms, Sautéed Onion, and Bacon - €14

108. BRABUS: Burrata Cheese, Semi-Dried Tomato, and Basil Pesto - €14  



B U R G U E R S

Served on brioche bun with Okelan beef, accompanied by French fries
We offer gluten-free bread



- 1. PULLED PORK:** Our Slow-Roasted Pork Ribs with Barbecue Sauce, Cheddar Cheese, and Crispy Onion - €17
- 3. CHEDDAR:** Our Cheddar Sauce, Bacon, and Caramelized Onion - €14 
- 4. CLASSIC:** Bacon, Cheese, Fried Egg, and Sautéed Onion - €14 
- 5. TRUFFLED:** Truffled Mushroom Sauce, Bacon, and Parmesan Cheese - €14 
- 6. JALAPEÑA:** Jalapeño Sauce, Cheese, Bacon, and Crispy Onion - €14 



BOCATAS Y TOASTS

We offer gluten-free bread



20. Brie Cheese, Iberian Ham, and Tomato Jam – €9.90



21. Duroc Tenderloin, Goat Cheese Log Sauce, Bacon, and Sautéed Onion – €9.90



27. Chicken Breast, Four-Cheese Sauce, and Confit Onion – €9.90



31. Oxtail Stewed in Red Wine Reduction – €9.90



34. GÜEN MUESO: Roasted Ternasco Leg on a Bed of Broken Eggs with Iberian Ham, Sauced with Its Own Jus – €10.90



35. IMPROVISATION: Roasted Ternasco, Four-Cheese Sauce, Confit Onion, and Tomato – €9.90

40. Tuna, Anchovies, and Olive Pâté – €9.90



44. Cod Omelette with Red Peppers – €9.90



45. Chicken Breasts, Bacon, Cheese, and Grilled Egg – €9.90



47. Aragón Longaniza Sausage, Cheese, Bacon, and Grilled Egg – €9.90



49. Andalusian-Style Calamari with Brava Sauce – €9.90



57. Gratinated Sandwich Filled with Tuna, York Ham, and Cheese au Gratin – €10.90

59. Toast with Smoked Salmon, Asparagus Tips, and Avocado - €9.90

60. Toast with Tuna Belly, Onion Rings, Pickle, and Tomato - €9.90



65. Toast with Marinated Cod, Olive Pâté, Fuentes Onion, and Piquillo Pepper - €9.90



66. Toast with Roasted Ternasco Leg, Caramelized Onion, and Gratinated Four-Cheese Sauce - €9.90



67. Duroc Pork Tenderloin, Confit Onion, and Gratinated Roquefort - €9.90





KIDS MEALS

We have gluten-free options



91. Chicken Nuggets with Ham Croquette, Fried Egg, and Potatoes - €9  

92. Mixed Burger on a Plate with Ham Croquette, Fried Egg, and Potatoes - €9

98. Spaghetti with Tomato and Cheese - €8



106. Ham and Cheese Pizza - €14 

122. Chicken Wings with Barbecue Sauce - €14 



DESSERTS

All our desserts contain dairy



Homemade Cheesecake - €7

Homemade French Toast with Brioche Bread and Cinnamon Ice Cream - €8

Chocolate Coulant with Vanilla Ice Cream - €6 (Existe opción sin glúten)

Belgian Waffle with Nutella and Vanilla Ice Cream - €6

Chocolate Truffles with Whipped Cream 4 pcs. - €6

Whiskey Cake with Cheer - €6

Lemon Sorbet | Tangerine Sorbet - €3.50

ALLERGENS



GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS SECOS



APIO



MOSTAZA



SÉSAMO



DIÓXIDO DE AZUFRE
Y SULFITOS



MOLUSCOS



ALTRAMUCES

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restaurante