

DRINKS

MOCKTAILS (NON-ALCOHOLIC)

VIRGIN VETIVER Vetiver cordial, bitter syrup, grenadine syrup and spearmint.	7,90
CUCUMBER SOUR VIRGIN Soda, syrup, cucumber water and lime juice.	7,50
VIRGIN MOJITO Soda, spearmint, lime pieces and agave.	6,50

WATER AND SOFT DRINKS

Mineral Water	2,10
Sparkling Water	2,80
SOFT DRINKS Coca cola, coca cola zero, fanta, aquarius, sprite, nestea.	3,00
Tonic or Ginger Beer	3,10

SMOOTHIES

NATURAL ORANGE JUICE	4,20
TROPICAL Orange, pineapple, carrot and ginger.	5,90
TUTTI FRUTTI Strawberry, carrot, orange and mango.	5,90
REFRESH Spearmint, lemon and honey.	5,90



WINES

REDS	BOTTLE	GLASS
Rioja Crianza. Lopez de Haro	17,50	3,80
Rioja Chozza Tempranillo	11,50	3,30
D.O Ribera del Duero Joven. Jaros	17,50	3,80
D.O Ribera del Duero Roble. Carramimbre	19,50	4,20

WHITE	BOTTLE	GLASS
Verdejo Naxus (100% Verdejo)	16,50	3,50
D.O. Verdejo Embrunas (100% Verdejo)	16,50	3,30
D.O. Albariño Pazo Rias Baixas	17,50	4,00

ROSÉ	BOTTLE	GLASS
D.O. Garnacha Vino Rosado Aroa	16,50	3,80

CAVA	BOTTLE	GLASS
Cava	11,50	3,30

MIXED DRINKS (CONSULT VARIETIES)	STANDARD	PREMIUM	SPECIAL
Rones	6,90	8,10	11,90
Ginebras	6,90	8,10	11,90
Whisky	6,90	8,10	11,90
Vodka	6,90	8,10	11,90

LIQUEURS

	GLASS	SHOTS
Herbal liqueur	3,90	1,90
Orujo cream	3,90	1,90
White orujo cream	3,90	1,90
Coffee liqueur	3,90	1,90
Pacharán	3,90	1,90
Baileys	4,50	2,10
Jagermeister	4,50	2,10
Malibu	4,50	2,10
Campari	6,90	2,80
Jack Daniel's	6,90	2,80
Black Label	6,90	2,80
Chiva Regal	6,90	2,80
Habana 7	6,90	2,80

SOCIAL MEDIA

@CHACHARA . ES

MENU



SNACKS TO BREAK THE ICE

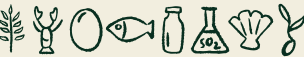
GIVE ME A BREAK (DAME UN ROTO) 13,90
Choose between "huevos rotos" (broken eggs) with Soria "torreznos" (pork belly crisps) or Iberian ham, accompanied by Padrón peppers.



CROQUETTES, THE CLASSIC THAT NEVER FAILS, CHOOSE ONE OR TWO FLAVORS: 8 UNITS
Our house recipe: our original recipe, with fresh spinach that even conquers the most carnivorous. 9,90



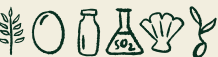
Seafood: an affair between shrimp and calamari that will make you sigh. 11,50



The usual ones: the classic Iberian ham, as traditional as that excuse to order another round. 11,90



For the daring: oxtail croquettes, cooked for more than 6 hours to make you surrender at the first bite. 11,90



ADDICTIVE CHISTORRA
Potatoes with deliciously glazed chistorra with homemade BBQ. 12,90



SORIA TORREZNOS
Crunchy, cheeky, and with that rogue touch that makes you say "just one more." 12,90



CHÁCHARA
COCINA. CULTURA. CONEXIÓN.

NACHITOS CHOOSE OUR TWO DEVOURABLE VERSIONS:

Simple: an irresistible mountain of corn tortillas, beans, melted mozzarella, sour cream, pico de gallo and guacamole.



For the hungry: all of the above but with chicken, because we know you always want "a little more."



THE QUESADILLAS THAT NEVER FAIL:

Chicken ones: filled with mozzarella cheese, shredded chicken and special sauce.



Iberian ones: filled with Iberian ham, goat cheese and caramelized onion. A trio that needs no introduction.



THE FIT

Delicious ventresca tuna salad accompanied by fresh tomato, red onion, rich homemade pesto, and Parmesan cheese. Light, elegant, and full of character.



IBERIAN BOARD

Finely sliced Iberian ham and seasonal cheeses.



UNFAILING SUGGESTIONS FOR A GOOD CHAT

CORN AND CHICHARRÓN HUG

Sweet corn pancakes that melt with sour cream and Soria "torreznos".



THE OX (EL TORO)

Oxtail cooked for over six hours and bathed in Pedro Ximénez wine. An intense, deep, and historical bite.



THE CHEEK

Pork cheek so tender it melts in your mouth.



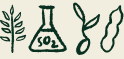
TO FALL IN LOVE BEEF RIBS

Beef ribs cooked at low temperature for twelve hours with the best-kept secret of the house.



LIFELONG RIBS

Pork ones, juicy, tender, and with that touch that makes you lick your fingers shamelessly.



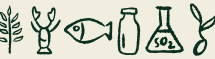
THE GENTLEMEN PRAWNS

uicy garlic prawns that will make you say: in the sea, life is tastier.



OH! BACALAO

Cod with caramelized onions and prawns. We promise that after trying it you will be a fan.



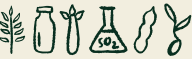
THE FRESH ONE (LA FRESCA)

Delicious tropical mango salad with chicken (or without), tomato, avocado and an addictive pistachio vinaigrette. Light, elegant and with character.



PISTO A LA PUTANESCA CON BURRATA

The garden in its most mischievous version, accompanied by creamy burrata that makes it irresistible.



I LOVE HUMMUS

Pesto hummus with vegetables, accompanied by sourdough bread that you won't want to leave a bit of.



DESSERT TEMPTATIONS TO SWEETEN YOUR LIFE

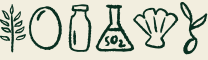
BANANA BREAD

Made with ripe banana and a touch of cinnamon, oft and full of flavor.



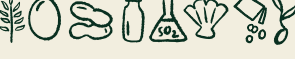
THE UNMATCHED CHEESECAKE

Ready to heal your heart.



EL FLECHAZO

Carrot and nut cake.



ALÉRGENOS

					
Fish	Egg	Crustaceans	Gluten	Lupin	Molluscs
					
Peanuts	Milk	Celery	Mustard	Soy	Sesame
					
Nuts	Sulphites				