

TITAS

*Explore the
pleasure in every
taste, celebrate
every encounter
and take with
you the spirit of
Titas restaurant,
where unique
moments merge
with flavors that
tell stories.*

IBERIAN CURED MEATS, TINNED AND SALTED PRODUCTS

IBERIAN HAM

100% Iberian “Los Pedroches”

23,00 €
/100 gr

IBERIAN PORK TENDER

100% Iberian “Los Pedroches”

16,00 €
/100 gr

SALCHICHÓN

Iberian sirloin and truffle
“Los Pedroches”

9,00 €
/100 gr

ARTISAN CHEESES

Assortment of national cheeses



8,90 €
/100 gr

CANTABRIAN ANCHOVIES

Carved tomatoes,
anchovies and EVO



2,70 €
/Unidad

LONGFIN TUNA BELLY

Longfin tuna belly canned in olive oil,
with onion and carved tomatoes



16,80 €

TUNA MOJAMA

Salted. A classic from Alicante



12,00 €
/100 gr

LING ROE

Semi-salted and not tinted



14,00 €
/100 gr

ANCHOVY MARINERA

Russian salad on a dipping stick topped
with Murcian-style anchovy loin



4,50 €

FROM THE GARDEN



CHOPITOS SALAD

Mixed greens, tomatoes, nuts,
fried baby squid and honey vinaigrette



10,20 €

GORGONZOLA ICE CREAM SALAD

10,20 €

Mixed greens, tomatoes, gorgonzola ice cream with
walnuts, caramelized onion, and honey vinaigrette



TOMATOES WITH POOR COD 10,50 €

Carved tomatoes, spring onion,
grilled poor cod and EVO



BURRATA SALAD

15,80 €

Mixed greens, burrata, tomatoes, red onion,
basil, pine nuts and sun-dried tomatoes



SMOKED EGGPLANT

9,00 €

On a tahini cream and
sun-dried tomato pesto



VEGETABLE LASAGNA

8,00 €

Delicious lasagna with thin layers of pasta
alternated with a tasty mix of vegetables



VEGETABLE TEMPURA

7,50 €

Eggplant, zucchini, peppers and spring onion
in a crunchy tempura



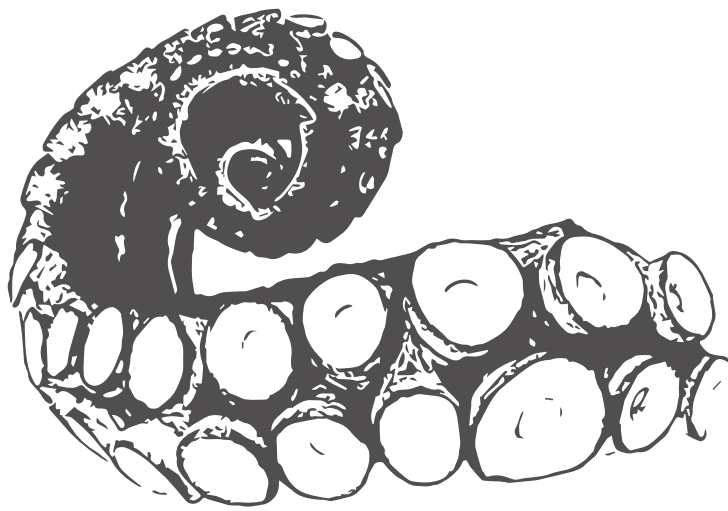
ARTICHOKE FLOWER OPTION

7,50 €

Artichoke flower confit accompanied by a
boletus cream and poached egg



STARTERS



TEMPURA OCTOPUS

21,90 €

On truffle parmentier.
The true star of the house



SALMON TARTARE

14,90 €

Semi-salted with guacamole and
chopped onions



POTERA SQUID

8,70 €

Grilled or Andalusian-style fried.
(Approx. 200 gr. per piece)

/100 gr

GRILLED:  FRIED:  

COD TRIPE

17,00 €

Reinterpretation of the traditional Madrid recipe,
juicy cod tripe stewed with chickpeas



ROTOS WITH MUSHROOMS

14,00 €

Fried potatoes and fried eggs with
fresh mushrooms and truffle oil



ROTOS WITH IBERIAN HAM

14,80 €

Classic fried potatoes, fried eggs,
Iberian ham and Padrón peppers



ASSORTED CROQUETTES

2,50 €

Delicious croquettes, available in Iberian ham
or boletus mushroom flavor 

/Unidad

IBERIAN HAM:   BOLETUS:   

COW SWEETBREADS

16,00 €

Juicy braised sweetbreads. A tender bite that
absorbs the essence of the fire

SAUCE:  

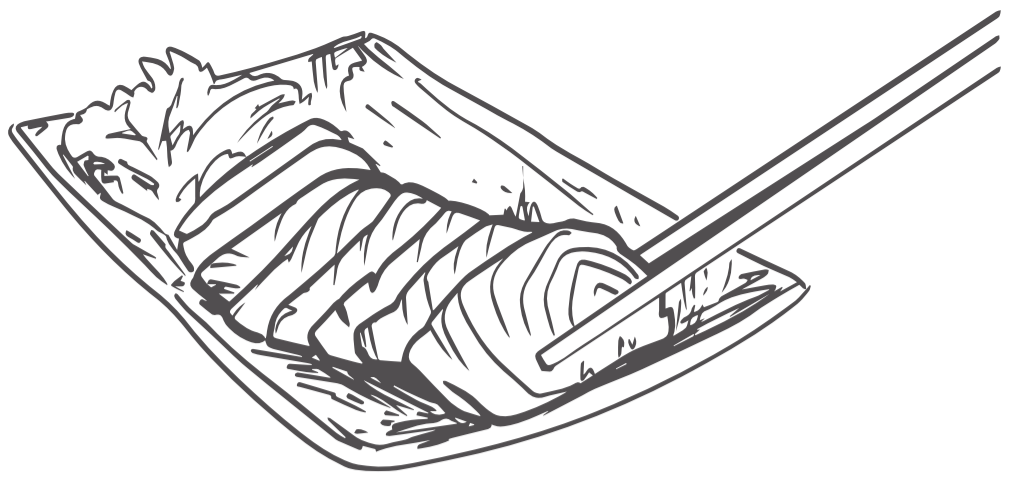
BONE MARROW

19,00 €

Grilled Galician blonde beef with egg yolk
and Iberian ham



BALFEGÓ TUNA



Known for its excellence in Atlantic bluefin tuna quality and commitment to sustainable fishing. (Product traceability certificate available upon request).

TUNA SASHIMI

16,00 €

Raw tuna loin with tomatoes, soy sauce and kizami



IJADA SASHIMI

18,90 €

A small bite of ijada sashimi, the Iberian ham of the sea



OUR TARTARE

17,90 €

Tuna loin marinated with fresh ingredients



TATAKI

16,00 €

Grilled seared tuna loin served with wakame and teriyaki sauce



IJADA TUNA

13,90 €

Grilled tuna belly fillet. (Approx. 200 gr. piece)

/100 gr



MORRILLO

14,90 €

Salted tuna noten. The secret of the tuna. (Approx. 200 gr. per piece)

/100 gr



SEAFOOD



SCALLOPS

Grilled with EVO



2,80 €

/Unit

GUILLARDEAU OYSTERS N°2

Natural 

In tempura   

4,80 € /Unit

6,00 € /Unit

FRIED GAMBOSÍ

Small breaded and fried prawns,
perfect for snacking



12,90 €

QUISQUILLA SHRIMP

From Santa Pola, boiled or grilled.
(8 units. Approx. 100gr.)



18,00 €

/100 gr

RED PRAWN

From Santa Pola, boiled or grilled.
(Approx. 30-50 gr. per piece)



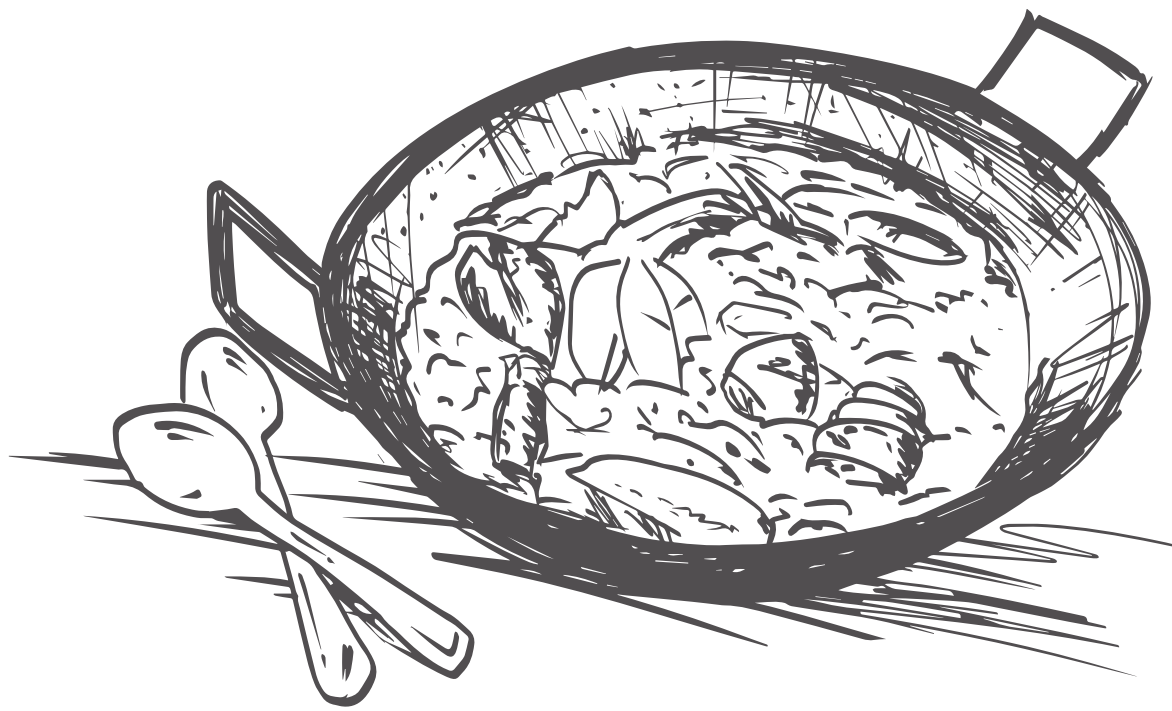
According to Market price

EUROPEAN LOBSTER

Fried on a bed of potatoes.
(Approx. 600-800 gr. per piece)



According to Market price



RICE AND SOUPS

EXCLUSIVELY DURING BRUNCH

SEÑORET RICE

14,60 €

Mellow rice with prawn tails, squid and baby squid



BLACK RICE

14,60 €

Mellow rice with prawn tails, baby squid, squid and its ink



RICE WITH LOBSTER

19,00 €

Mellow rice with Galician European lobster



MUSHROOM AND DUCK RICE OPTION

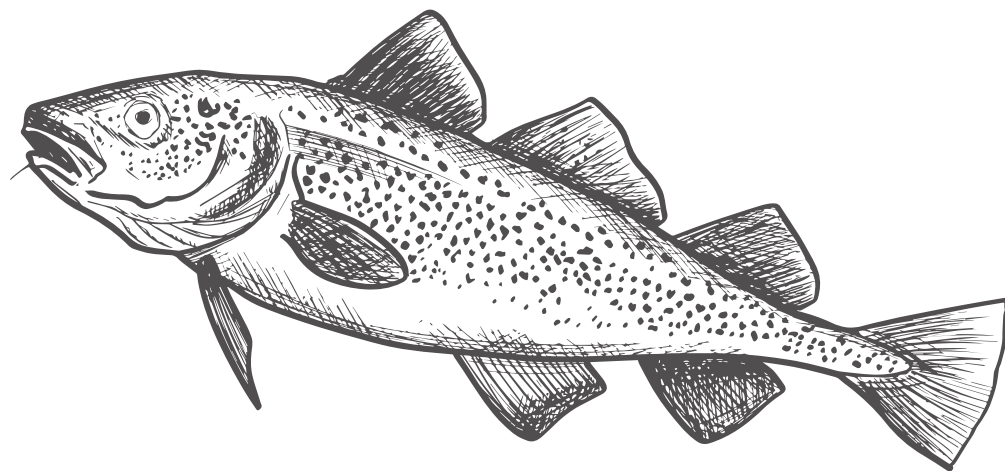
15,60 €

Mellow rice with mushrooms, duck and white truffle

BROTH OR SOUP

Available only on Tuesday, Wednesday and Thursday.

FISH



SEA BASS

Grilled or baked



21,00 €

CODFISH

Codfish loin in pil pil style or
fried in tempura



21,80 €

CODFISH COCOTXAS

Cod cheeks in pil pil style or
fried in tempura



22,00 €

OCTOPUS RUSTIDERA

Octopus roasted in its own juice
with potatoes, tomatoes and onion



21,90 €

MEATS



STEAK TARTAR

Beef tenderloin tartare with egg yolk, mustard and a spicy touch



22,00 €

T-BONE

Grilled matured old beef T-bone steak, perfect for sharing. (Approx. 1,200 gr. piece)

49,90 €
/Kg

LAMB SHOULDER

Of roasted suckling lamb CO from Castilla and León

24,80 €

BEEF TENDERLOIN

Grilled or fried with garlic shoots. (Villena style) 

22,00 €

ENTRECOTE

Angus, perfect for sharing

23,00 €

RABBIT CHOPS

Grilled rabbit bites seasoned with chimichurri sauce



15,50 €

KID GOAT CHOPS

Of suckling young goat chops fried with garlic shoots or grilled

17,80 €

VEAL OXTAIL

Stewed with potatoes and poached egg



20,00 €

Exclusively during dinner, we offer a selection of bread bites that will complement your evening as the perfect finishing touch.

Each one is made with a unique special touch.



TITAS BITES

ANDALUSIAN SQUID 6,00 €
WITH LEMON MAYONNAISE



BEEF TENDERLOIN 7,20 €
WITH TRUFFLE BUTTER



SUCKLING PIG CONFIT 7,00 €
WITH CARAMELIZED ONION



IBERIAN HAM 6,50 €



CANTABRIAN ANCHOVIES 5,40 €
WITH TOMATOES

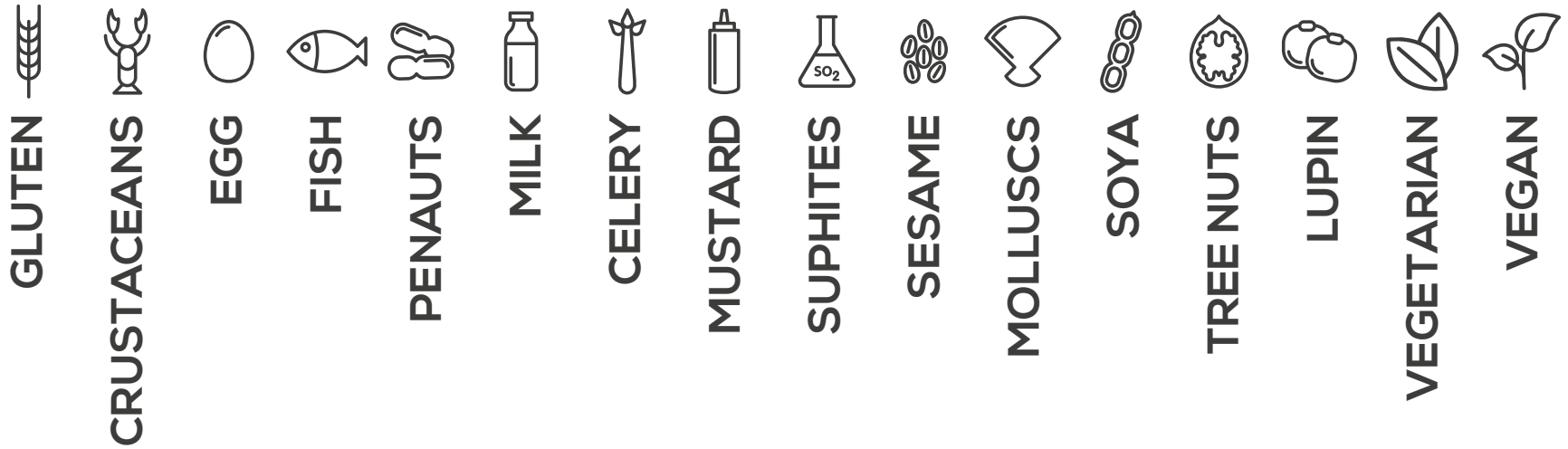


MINI VEAL BURGER 4,50 €



MIINI VEGAN BURGER 4,00 €





www.titasgastrobar.com

Do not hesitate to ask any member of our team for recommendations on dishes and pairings.

Our goal is to ensure that you fully enjoy this gastronomic experience.