

estado
puro



A haute cuisine reinterpretation of the most traditional Spanish cooking. Estado Puro has updated and freshened up the most popular and exportable concept in Spanish cuisine: our tapas.

Tapas represent our character better than anything else; they reflect our informal approach to cuisine and to life. NH Hotels and Paco Roncero have liberated haute cuisine, allowing us to enjoy it in the way we like best: leaning against the bar with an ice cold beer or a glass of great wine.

Estado Puro has not only renewed our culinary traditions, it's also reinvented the concept of the bar, preserving its essence, its vitality, and attempting to transmit, share and export that vocabulary, that feeling that so much defines our bars and our people to foreigners and to audiences who haven't yet shared the unforgettable experience of these very special places.





TO GET STARTED

VERMOUTHS

LUSTAU /// PETRONI

4 €

GENEROSOS

MANZANILLA PAPIRUSA

Palomino
Lustau

3,2 €

AMONTILLADO GRAN BARQUERO 5,2 €

Pedro Ximénez
Pérez Barquero

FINO BOMBILLA

Pedro Ximénez
Toro Albalá

3,5 €

OLOROSO DON NUÑO 4,8 €

Palomino
Lustau

FINO GRAN BARQUERO

Pedro Ximénez
Pérez Barquero

3,5 €

OLOROSO ASUNCIÓN 4,8 €

Pedro Ximénez
Alvear

AMONTILLADO ESCUADRILLA

Palomino
Lustau

4,8 €

CÓCTELES

APEROL SPRITZ

DRY MARTIN

NEGRONI

9 €



HAND-CUT
100% IBERIAN CURED
HAM
50g 30g
15 € 23 €

Cheese board
(Idiazabal, blue, Torta del Casar,
Arzúa-Ulloa and Mahon)
19 €

Cecina (cured beef) from León with
almonds
17 €

FINGER FOODS

Deep-fried calamari mini-sandwich in
pretzel bread with roasted garlic mayo
and sambal sauce
5,5 €

Garlic prawn bao
5,5 €

Oxtail savarin with misonnaisse
and crispy onion
5,9 €

Casa Santoña anchovy toast with
sheep butter
3,2 €

Tuna tataki on light, crusty bread with
salmorejo (traditional Andalusian cold
tomato soup)
7,5 €

CLASSIC TAPAS

21st century homage to our omelette
(omelette filled with creamy cod
brandada)
7,5 €

'Broken' eggs with foie and Iberian
cured ham shoulder
12,9 €

Patatas Bravas in Estado Puro
7,9 €

Ham, porcini or oxtail croquettes
(4 / 6 pieces)
5,9 € / 8,5 €

**ASSORTMENT
OF CROQUETTES**
(6 pieces)
8,5 €

Salad of prawns and Andalusian
Cristal shrimp
7,5 €

Ajoblanco (traditional cold
almond-garlic soup) with smoked
sardine, grapes and molasses
8,9 €

Variegated scallops au gratin
with parsley persillade and Jerez
wine
5 €



OUR RICE DISHES

Creamy rice with lobster
32 € / price per person

Succulent Iberian ham shoulder, idiazabal cheese and wild mushroom 'dry' rice Seco
27 € / price per person

Creamy oxtail rice with portobello carpaccio
25 € / price per person

(MINIMUM TWO PEOPLE)

VEGGIES AND SALADS

Seasonal tomato dressing with Ibarra green chillies, tuna belly and capers
14,5 €

Artichoke flower, Iberian ham shoulder and cured egg yolk
13,7 €

Open burrata Pugliese with roasted country tomatoes, strawberries and basil
13 €

Confit leeks with Biscayan sauce
11,9 €

FROM THE SEA

Roasted octopus leg with confit potato and saffron aioli
21 €

Bilbao-style sea bass tiradito
14,7 €

Deep-water rose shrimp sashimi with garlic served in shrimp sauce and Don Nuño oloroso sherry
11 €

Salmon tartar with avocado and corn tortillas
14,9 €

Variegated scallops au gratin with parsley persillade and Jerez wine
5 €

FROM THE FARM

Veal entrecôte with flame grilled aubergine 'caviar' and fresh herb chimichurri
17 €

Dry-aged entrecôte
24 €

Deluxe burger with aged beef, foie, truffle mayo and sautéed portobello mushrooms
16 €

Steak tartar with soy cured egg yolk and manzanilla wine
18 €

Iberian pork shoulder carpaccio with Harry's Bar style pickles
15 €

OUR SIDES

Grilled endive // French fries // Grilled seasonal vegetables **3,5 €**



OUR SWEETS

Soup of white chocolate in suspension
7 €

Caramelised pineapple with rum, coconut ice
cream and lime zest
6,5 €

Creamy cheesecake
7 €

Pickled strawberries with meringue-milk ice cream
6,5 €

Sicilian mandarin sorbet with cava
7 €

SWEET WINES

PEDRO XIMÉNEZ 1927 (ALVEAR) 4,5 €

Pedro Ximénez
DO Montilla-Moriles

BARBEITO 5 YEARS MALVASÍA RSVA 4 €

Malvasía
DOP Madeira, Portugal

CHÂTEAU COUSTEAU, CADILLAC 4 €

Sémillon y sauvignon blanc
ACC Burdeos