



<b>Homemade gazpacho w/ king prawns</b>	9.50€
King prawns, red onions and coriander	
<b>Tomato Raf tower w/ creamy burrata</b>	12.00€
Sardines of Atlantico and dressing of black olives	
<b>Goat cheese salad</b>	10.50€
Dressing of honey and mustard, walnuts and tomatoes	
<b>Salad of white tuna belly in olive oil</b>	12.00€
Green leaves, cherry tomatoes and red onions	
<b>Spanish cheese board</b>	15.00€
Artisanal fig compote	
<b>Macerated tuna knife cut</b>	13.00€
Infused mayonnaise and fish eggs caviar	
<b>Mussels from Galicia</b>	12.50€
Spanish homemade sauce	
<b>Smoked cod and salmon</b>	14.50€
Sliced scallions, capers and pickles	
<b>Cured meat from León (Cecina)</b>	12.00€
Sliced scallions, capers and pickles	
<b>Assortment of Ibericos of bellota</b>	12.50€
Chorizo, Salchichón and loin from Guijuelo	
<b>Jamón Ibérico of bellota from Guijuelo</b>	(1) 24.00€
Knife cut ham of Iberian pig	(1/2) 13.00€
<b>Iberian pork cheek confit</b>	13.00€
On red wine sauce and creamy potatoes	
<b>Duck leg confit on orange sauce</b>	14.50€
Duck from Girona, broad beans and pumpkin cream	
<b>Atlantic cod loin confit</b>	16.00€
Tender wheat berries and cream of leeks	
<b>Line-caught hake filet on Bilbaina sauce</b>	17.00€
Potatoes on garlic sauce	

10% IVA Included

bread and appetizers 1,60€ pp

WiFi: [freespanishfarm](https://www.freespanishfarm.com)