



# MENU RESTAURANT

<b>Tomato Rosa tower w/ creamy burrata</b>	12.50€
Sardines of Atlantico and dressing of black olives	
<b>Goat cheese salad</b>	11.50€
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>Cured meat from León (Cecina)</b>	12.00€
Sliced scallions, capers and pickles	
<b>Assortment of Ibericos of bellota</b>	14.50€
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>	13.50€
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>	16.50€
Tender wheat berries and cream of leeks	
<b>Line-caught hake filet on Bilbaina sauce</b>	17.50€
Potatoes on garlic sauce	

**WiFi: freespanishfarm**

bread + appetizers 1,60€ pp

10% IVA Included

gluten free bread + appetizers 2,20€ pp