



- Trio of artichokes flowers 12,50**
(with crispy ham, cured cheese and free-range egg)
- Salad of goat cheese from Zamora 12,00**
(honey and balsamic sauce, cherry tomatoes, walnuts)
- Burrata from Burgos and Otelo tomatoes 12,50**
(rucola salad, green sprouts and toasted almonds)
- Salad of Paleta Ibérica of bellota 12,50**
(lamb's lettuce, pomegranate and orange)
- Mussels escabeche from Rías Gallegas 12,50**
(with pickle and avocado vinaigrette)
- Cauliflower cream with crispy serrano jamon 7,50**
(with croutons and sprouts)
- Sachets filled w/ cecina and manchego cheese 8,50**
(with bittersweet sauce)
- Artisanal morcilla from Burgos 10,00**
(with reduction of caramelized onions)
- Marinated Tuna loin with Sriracha sauce 13,50**
(marinated with Sake, Mirin and soy sauce)
- Cannelloni of duck foie 14,00**
(with Pedro Ximenez sauce)
- Spanish cheese board 9,50 (‡)/ 18,00**
(smoked goat cheese, blue sheep cheese and cured sheep milk cheese)
- Carpaccio of matured tenderloin 17,50**
(with rucola and grated cured sheep milk cheese)
- Yellow sea bass chili ceviche 18,50**
(sweet potato, coriander, fresh and toasted corn)
- Jamón Ibérico of Bellota – D.O. Guijuelo 13,50 (‡) / 26,00**
(hand carved with grated tomato)
- Tacos of prawns and squids (3) 13,50**
(tortillas of nopal with prawns and squids on mojo picón)
- Tacos of stewed Iberian pork cheeks(3) 13,50**
(tortillas of corn and flower of Jamaica with stewed pork confit)
- Tacos of mushrooms (3) 13,00**
(tortillas of corn with salted zucchini, mushrooms and eggplant)
- Confit Duck drumsticks from Girona(4) 14,00**
(with Hoisin and orange sauce and radish sprouts)
- Oxtail stew with vegetable sauce 15,50**
(with beetroot and potatoes pure)
- Atlantico cod loin confit 15,00**
(with potatoes, pumpkin and aji pepper)
- Scallops (5) 16,00**
(with carrots cream on vanilla and orange)