



- Trio of artichokes flowers 18,00**
(with crispy ham, cured cheese and free-range egg)
- Salad of goat cheese from Zamora 13,50**
(with honey and balsamic sauce, cherry tomatoes, walnuts)
- Burrata from Burgos and Otelito tomatoes 13,50**
(with rucola salad, green sprouts and toasted almonds)
- Salad of Paleta Ibérica of bellota 13,50**
(with lamb's lettuce, pomegranate and orange)
- Iberian pork cuts board 15,00**
(sliced chorizo, salchichón and loin of bellota)
- Mussels from Rías Gallegas on half shell 13,00**
(with leche de tigre, peppers and tomatoes vinaigrette)
- Cauliflower cream w/ crispy Serrano ham 10,00**
(with croutons, sprouts and olive oil w/ truffle)
- Rolls filled w/artisanal Morcilla (4) 11,00**
(Morcilla from Burgos with reduction of caramelized onions)
- Cannelloni of duck foie/duck meat(3) 16,00**
(with Pedro Ximenez sauce)
- Marinated tuna loin and Sriracha sauce 17,50**
(marinated with Sake, Mirin and soy sauce)
- Spanish sheep milk cheese board 10,00 (‡)/ 19,50**
(smoked cheese, blue cheese and cured cheese)
- Carpaccio of matured tenderloin 21,00**
(with rucola and grated cured sheep milk cheese)
- Yellow sea bass chili ceviche 19,00**
(with sweet potato, coriander, fresh and toasted corn)
- Jamón Ibérico of bellota – D.O. Guijuelo 14,00 (‡) / 27,00**
(hand carved with grated tomatoes)
- Tacos of stewed Iberian pork cheeks (3) 14,00**
(tortillas of corn and flower of Jamaica with stewed pork confit)
- Confit Duck drumsticks from Girona(4) 15,00**
(with Hoisin and orange sauce and radish sprouts)
- Atlantico cod loin confit 17,00**
(with potatoes, pumpkin and aji pepper)