



- 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)*