

# MENU RESTAURANT



## Cold dishes

Cold mussels from Rías Gallegas on half shell (with leche de tigre, onions, red and green peppers)	13,00
Burrata from Burgos and Otelo tomatoes (with rucola, green sprouts and toasted almonds)	13,50
Preserved tuna belly and Cherokee tomatoes  (with tuna belly, red onions and green sprouts)  Spanish sheep milk cheese board	15,00
smoked cheese from Navarra, blue cheese from Basque Country and cured cheese from Galicia	
(with fig compote, walnuts and rustic breadsticks)	
combined 3 cheeses 11,00	1 20 <b>,</b> 00
Marinated tuna loin with Sriracha sauce (marinated with Sake, Mirin and soy sauce)	17,50
Carpaccio of matured tenderloin (with rucola and grated cured sheep milk cheese)	21,00
Yellow chili ceviche (croaker fish, sweet potato, coriander, fresh and toasted corn)	21,00
Jamón Ibérico of Bellota - D.O. Guijuelo 14,00 (hand carved with grated tomato and crunchy bread)	27,00



### From the orchard

Salad of Rosa tomato from Barbastro (Arbequina extra virgin olive oil, Maldon sea salt flakes)	11,50
Salad of goat cheese from Zamora (Baby leaves, honey and balsamic sauce, cherry tomatoes, walnuts.	<b>13,</b> 50
Salad of premium paleta Ibérica of bellota (with pork paleta ham, green leaves and orange)	<b>13,</b> 50
Warm dishes	
Cauliflower cream w/ crispy Serrano ham (with croutons, sprouts and olive oil w/ truffle)	11,50
Cannelloni of duck foie/duck meat(3)	16,00
Tacos of stewed Iberian pork (3)	
with blue corn y nopales tortillas	14,00
with spicy corn and chipotle tortillas	14,00
Confit Duck drumsticks from Girona (4)  (with Hoisin and orange sauce and radish sprouts)	15,00
Atlantic cod loin confit (with pumpkin, potatoes and aji pepper)	17,00
Trio of artichokes flowers (3) © (with crispy ham, cured cheese and free-range egg)	18,00



Homemade banana cheesecake (On a glass pot with bananas and biscuit crumbs)	<b>6,</b> 50
Homemade chocolate volcano (Warm chocolate pudding with vanilla ice cream)	<b>6,</b> 50
Gourmet ice cream  (Ask for flavors availability)	<b>4,</b> 50

#### SPANISH DESSERT WINES

glass Cream Canasta 3,00

(Sherry of Palomino and Pedro Ximénez grapes, D.O. Jerez-Xerez-Sherry)

glass Néctar - González Byass 3,50

(Sherry of Pedro Ximénez grapes, D.O. Jerez-Xerez-Sherry)

glass Moscatel Ochoa 4,00

(Dessert white wine, Moscatel grapes, D.O. Navarra)



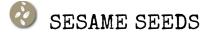
### **ALLERGENS**







SULFUR DIOXIDE - SULPHITES



MUSTARD

**OELERY** 

**MILK** 

SOYA

PEANUTS

FISH

© EGGS

© CRUSTACEANS

CEREALS CONTAINING GLUTEN