
















MENU RESTAURANT



Cold dishes

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|--|----------------------------------|
| Cold mussels from Rías Gallegas on half shell  | 13,00 |
| <i>(with leche de tigre, onions, red and green peppers)</i> | |
| Burrata from Burgos and Otelito tomatoes   | 13,50 |
| <i>(with rucola, green sprouts and toasted almonds)</i> | |
| Preserved tuna belly and Cherokee tomatoes  | 15,00 |
| <i>(with tuna belly, red onions and green sprouts)</i> | |
| Spanish sheep milk cheese board    | |
| smoked cheese from Navarra, blue cheese from Basque Country and cured cheese from Galicia | |
| <i>(with fig compote, walnuts and rustic breadsticks)</i> | |
| combined 3 cheeses | $\frac{1}{2}$ 11,00 1 20,00 |
| Marinated tuna loin with Sriracha sauce    | 17,50 |
| <i>(marinated with Sake, Mirin and soy sauce)</i> | |
| Carpaccio of matured tenderloin   | 21,00 |
| <i>(with rucola and grated cured sheep milk cheese)</i> | |
| Yellow chili ceviche  | 21,00 |
| <i>(croaker fish, sweet potato, coriander, fresh and toasted corn)</i> | |
| Jamón Ibérico of Bellota – D.O. Guijuelo | 14,00 27,00 |
| <i>(hand carved with grated tomato and crunchy bread)</i> | |

Bread y appetizer 2,50 €

Bread w/gluten y appetizer 3,00 €

10% IVA included



From the orchard

Salad of Rosa tomato from Barbastro 11,50

(Arbequina extra virgin olive oil, Maldon sea salt flakes)

Salad of goat cheese from Zamora    13,50

(Baby leaves, honey and balsamic sauce, cherry tomatoes, walnuts)

Salad of premium paleta Ibérica of bellota 13,50

(with pork paleta ham, green leaves and orange)



Warm dishes

Cauliflower cream w/ crispy Serrano ham   11,50

(with croutons, sprouts and olive oil w/ truffle)

Cannelloni of duck foie/duck meat(3)    16,00

(with Pedro Ximenez sauce)

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)    15,00

(with Hoisin and orange sauce and radish sprouts)

Atlantic cod loin confit   17,00

(with pumpkin, potatoes and aji pepper)

Trio of artichokes flowers (3)   18,00

(with crispy ham, cured cheese and free-range egg)

Bread y appetizer 2,50 €

Bread w/gluten y appetizer 3,00 €

10% IVA included



DESSERTS

Homemade banana cheesecake



6,50

(On a glass pot with bananas and biscuit crumbs)

Homemade chocolate volcano



6,50

(Warm chocolate pudding with vanilla ice cream)

Gourmet ice cream



4,50

(Ask for flavors availability)

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)

Bread y appetizer 2,50 €

Bread w/gluten y appetizer 3,00 €

10% IVA included



ALLERGENS



NUTS



MOLLUSCS



LUPIN



SULFUR DIOXIDE – SULPHITES



SESAME SEEDS



MUSTARD



CELERY



MILK



SOYA



PEANUTS



FISH



EGGS



CRUSTACEANS



CEREALS CONTAINING GLUTEN

Bread y appetizer 2,50 €

Bread w/gluten y appetizer 3,00 €

10% IVA included