



Restaurant

Starters & To Share

White asparagus from Navarra 9,50

(cooked at low temperatures with pumpkin hollandaise sauce and seeds)

Scallops with ajoblanco 14,50

(cauliflower emulsion, slices of green grape and parsley)

Foie Micuit and brioche 9,50 (‡) /16,50

(Gastrique of tomatoes and vanilla)

Creamy burrata with filled cherry tomatoes 12,50

(Ruccula salad, sprouts, almonds and pesto)

Jamón Ibérico de Bellota – D.O. Guijuelo 13,00 (‡) /24,00

(grated tomato and crunchy bread)

Goat cheese salad on fine herbs 12,00

(Honey and mustard sauce, cherry tomatoes, walnuts and crunchy onions)

Rosa tomato salad 7,50

(Arbequina extra virgin olive oil, Maldon sea salt flakes and ground black pepper)



Restaurant

Main dishes

Tacos of stewed veal cheeks (3) 12,00

*(Corn tortillas of flower of Jamaica and shredded veal cheeks
cooked on red wine)*

**Free range chicken breast from Valladolid with
roasted vegetables 13,50**

*(Cooked at low temperature with roasted eggplant,
red peppers and onions)*

Confit of duck leg from Navarra 14,00

(Pure of celery root, orange sauce and sesame grains)

Skrei cod loin on Pil Pil and yuzu sauce 16,50

(Cooked at low temperature with pickled carrots)

Trilogy of Iberian pork 18,00

*(Sam of pancetta, castanets of Iberian pork on Castilian soup
and niguiiri of Iberian jamón)*



Restaurant

DESSERTS

Homemade banana cheesecake 5,50

(On a glass pot with caramelized bananas from Canarias and chocolate biscuit crumbs)

Homemade chocolate volcano 5,50

(Warm chocolate pudding with vanilla ice cream)

Passion fruit custard 5,50

(Typical Spanish recipe with the traditional flavor of the passion fruit)

Spanish cheese board 12,50

(Smoked goat cheese from Canarias, sheep milk blue cheese from Navarra y cured sheep milk cheese from Galicia with artisanal fig compote, nuts and crunchy bread)

SPANISH DESSERT WINES

glass of Cream Alameda 3,00

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

glass Moscatel Ochoa 4,00

(Desert white wine from muscatel grapes, D.O. Navarra)

glass Don Px Gran Reserva 1987 6,50

(Rich sherry of Pedro Ximenez grapes, D.O. Montilla-Moriles, Guia Parker 94-100)

bread and appetizer 1,80 € p.p.

gluten free bread and appetizer 2,20 € p.p.

10% IVA included