



MENU TERRACE
Spring 2020

Chef A. Torres



To Start

- Pairing suggestion: Spanish vermouth and Jerez fortified wines -

Cold consomé of vegetables with smoked sardine 5,00
(with roasted piquillo peppers and celery gelatine)

Pickled vegetables with Gildas (2) 5,50
(Traditional pintxo with pepper, gordal olive and anchovies)

Foie micuit of Girona raised duck 11,00 (‡) / 19,50
(with brioche and gastrique of tomatoes and vanilla)

Creamy burrata with filled cherry tomatoes 13,50
(Rucola salad, sprouts, almonds and pesto)

White asparagus from Navarra 12,50
(cooked at low temperature with pumpkin hollandaise sauce and seeds)

Rosa tomato salad from Barbastro 8,50
(Arbequina extra virgin olive, Maldon sea salt flakes, ground pepper)

Jamón Ibérico of Bellota - D.O. Guijuelo 14,00 (‡) / 26,00
(with grated tomato and rustic crunchy bread)

Scallops with ajoblanco 16,00
(cauliflower emulsion, slices of green grape and parsley)
- Please ask for availability -

Zamora goat cheese salad 13,00
(Honey and mustard sauce, cherry tomatoes, walnuts and crunchy onions)

Spanish cheese board 5,00 (1 type) / 13,50 (3 types)
(Smoked goat cheese, blue sheep cheese and cured sheep milk cheese with fig compote, nuts and rustic crunchy bread)

Country chicken wing with shallots empedrat 8,50
(Boneless wings seasoned with shallots and coriander)

bread and appetizer 0,90 € p.p.

gluten free bread and appetizer 1,80 € p.p.

10% IVA included



Main dishes

Tacos of stewed veal cheeks (3) 13,00

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

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

(Cooked at low temperatures with pickled carrots)

Trilogy of Iberian Pork 18,50

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

bread and appetizer 0,90 € p.p.

gluten free bread and appetizer 1,80 € p.p.

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DESSERTS

Homemade banana cheesecake 6,00

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

Homemade chocolate volcano 6,00

(Warm chocolate pudding with vanilla ice cream)

**Rice cream with strawberry, chocolate and mint
chiffonade 6,00**

SPANISH DESSERT WINES

glass of Cream Canasta 3,50

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

glass of Néctar – González Byass 4,00

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

glass of Moscatel Ochoa 4,50

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

glass of Don Px Gran Reserva 1987 7,00

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

bread and appetizer 0,90 € p.p.

gluten free bread and appetizer 1,80 € p.p.

10% IVA included