=Tradition =

Acorn-fed Iberian ham 15,20 €

Andalusian cheeses sample (ideal for two) 11,80 € ♥

Cantabrian anchovies over flat bread with garlic and almond cream 14,20 € Ø ♥ ♥

Spanish potato salad with cuttlefish, prawns and seaweed and paprika-infused lard foam 10,50 € ♥ ♥ ♥

Tuna covered with Cordoban "Salmorejo", pickled vegetables and balsamic vinegar 14,80 € ♦ ♦

Grilled foie gras toast with onions cooked with Pedro Ximenez wine and Maldon salt 5,50 € (ud) ⊘

Red tuna tartar with guacamole, mango and ginger ice-cream 16,00 € Ø ♥ ♥ Ø

Smoked salmon with avocado, wakame and Modena Balsamic Vinegar 13.20 € ○





Homemade croquettes with buffalo mayonnaise (oxtail or garlic shrimp)

9,00€ 600



Deconstructed omelette with blood sausage, pine nuts and caramelized onion 7,20 € 😂 🐯

> Fried "maki" filled with dates, bacon and "chipotle" sauce 10,80 € 6 6 6 6

Crunchy rice of "cochinita pibil" and pear alioli 11,80 € 👂 🕶 🛈

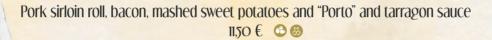
Caramelized artichokes cooked with "oloroso" wine and ham dust 12,00 € 🚳

Noodles with roast duck breast, apple and "hoisin" sauce 14,50 € 6000000

Free-range chicken risotto with crispy pork rinds and parmesano cheese 10,90 € 60 0

Red tuna tataki with chilled garlic and cashew soup and Tobiko roes 18,60 € ••• Grilled salted cod with over fried tomato 14,10 € 60 60 Prawns "raviolis" with piglet and green sparagus "parmentier" 11,20 € 👂 🔾 🔾 Grilled squid with fresh vegetables 17,50 € Octopus with sweet Paprika and mashed potatoes 17,90 € 🕚





Acorn-fed Iberian Ioin with ham, fried potatoes and seasoned peppers 16,00 € ②

Segovian lamb medallion in its jus 17,80 € Ø &

Burguer with fondue cheese and "Lolita" sauce 11,20 € Ø © 0

Retinto sirloin beef 18,50 € Ø



























