

Appetizers for sharing

Spanish sausage meat filling; pork, garlic and smoky paprika with fresh scrambled eggs
14.90 (½ portion 9.00)

❖ Fresh scrambled eggs with porcini mushrooms (*Boletus Edulis*) and caramelized onion with Castilian meadow aroma (thyme, sage and lemon balm)
15.25 (½ portion 9.00)

Breaded Spanish dumplings (croquettes) made with prawns, pineapple and curry
14.90 (½ portion 9.00))

Croquettes made with spicy Majorcan sausage (not hot) parmesan and sugar cane honey
14.35 (1/2 portion 9.00)

Croquettes made with cured beef and fairy ring mushrooms
14.90 (½ portion 9.00)

Our home made pate with wild berry preserves
14.90 (½ portion 9.00))

❖ Sautéed vegetables with tamarind sauce, cubes of tofu and cashews
16.00 (½ Ración 9.00))

Timbal made with house pickled mackerel served over roasted red peppers and potato with an emulsion of black olives
16.25

❖ Italian burrata with pesto sauce, dried tomatoes, walnuts and date syrup
19.85

House cured duck breast sliced thinly with fresh foie shavings and sprouts
22.50 (½ Ración 12,20)

Chef's menu

(Served until 3:00 pm at lunch and 10:00 pm at dinner)

This menu consists of five courses: an appetizer, first course, fish, meat and dessert served with mineral water, red and white wines as well as coffee and after dinner liqueur

This menu is for everyone at the table. The dishes are proposed according to your preferences. If you do not like or cannot eat certain foods please let us know.

56.50

Individual Samplings

Tender morsels of bacalao (cheeks) in tempura served with braised cod tripe
12.50

❖ Puffed Indian dumplings filled with butternut squash and garnished with basil
8.65

Fried wonton layers filled with thick, savory oxtail stew
9.90

Sampling of traditional large white Segovian bean stew made with pork and smoky paprika
9.20

Crispy crepe sack filled with prawns and peppers
4.40

Homemade brioche with house boiled lobster, fermented cabbage and citric hollandaise sauce
13.50

Seasoned beef tartar in homemade bao bread with a quail egg yolk
10.50

Risotto made with octopus, parmesan, roasted garlic cream and paprika
10,60 €

Sautéed mushrooms and shallots mixed with fresh cheese wrapped in mango slices
7.90

❖ Vegetarian or adaptable

These prices include tax

You have at your disposal a chart of allergic ingredients of all our dishes. Please keep in mind that we do not have a separate room for preparing allergy free items. If you suffer from a food allergy or intolerance please tell our wait staff. Thank you

Fish

Salmon filet with a creamy celeriac sauce,
egg yolk and small batter fried squid

23, 50

Tender cod slowly cooked at low temperature
served on a bed of creamy rice made with saffron,
and served with tender green asparagus
and crunchy fried rice flour

26.90

Grilled turbot in its own emulsified sauce with
homemade red curry and fresh grapes

26.90

Marinated red tuna served almost raw with
kimchi, avocado, tomato and citric accent

25.50

From our wood burning oven

(Please order ahead as roasting takes over two hours)

Portion of roast suckling pig

29.50

Quarter of roast baby lamb

64.90

Meat

Filet Mignon with potato cream, vegetables,
foie mousse and demi glacé sauce

31.90

T-bone steak with chimichurri sauce and
potatoes with a spicy Canary island sauce

39,00 €/kg

Aged sirloin steak with garnish
(aged meat with intense flavor)

34.90

Crispy slab of suckling pig slow baked in
milk then fried and served with
baked apple cream and passion fruit gelée

29.50

Baby lamb shoulder slow baked with honey
and rosemary for 12 hours and served
with its own juices

33.00

Grilled duck breast served alongside gnocchi
with wine and raisin sauce

24,90 €

To accompany our roast meats

- ✔ Portion of French fries
8.50 (half portion 5.00)
- ✔ Simple salad made with lettuce tomato and onion
8.00 (half portion 5.00)
- ✔ Chef Salad; lettuce, tuna, corn, asparagus,
hard-boiled egg, olives)
10.90

℞ Serving of bread 1.85

Serving of gluten free bread 2.00

For our youngest customers

There is a 5.25€ charge when menus are shared by two children

Menú nº 1 (½ menu)

Pasta and tomato sauce made with ground
pork, garlic and paprika

Ice cream

Fresh bread, mineral water, mineral
water or a soft drink

13.90

Menú nº 2

Combination plate with grilled pork,
sirloin filet, pasta with tomato sauce,
croquettes, and French fries

Ice cream

Fresh bread, mineral water,
mineral water or a soft drink

18.50

Menú nº3

Pasta with tomato sauce made
with ground pork, paprika
and garlic

Pork sirloin filets or a
beef sirloin steak

Ice cream

Fresh bread, mineral water,
mineral water or a soft drink

23.90

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