

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)

Bacon and house-fermented kimchi croquettes
14.35 (1/2 portion 9.00)

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

Duck liver pâté with mango jam
and caramelized plum sauce
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

❖ Tricolor pasta salad with prawns, pineapple
& feta, red pesto dressing, and basil ice cream
13.90

House-cured duck ham with candied
almonds and truffle-smoked butter
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.

57.50

Individual Samplings

Gin-infused melon (beefeater black) with iberian ham and yogurt sauce
5.50

❖ Cider cannelloni filled with goat cheese mousse, caramelized apple, and apple granita
6.95

Braised oxtail stew with wonton crisp
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

Slow-cooked marinated pork rib brioche with tomato chutney and brie
8.55

Steamed bao bun with tuna tartare, sesame, and raspberry gel
9.20

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

Sous-vide cod an saffron risotto with wild asparagus and crispy skin

26, 90

Grilled turbot with mushroom purée, fennel foam, and beurre blanc sauce

26.90

Red tuna tataki on beetroot cream and almond-garlic foam

25.50

Grilled octopus with smoky paprika potatoes, crispy pork crumble, and citrus aioli

25.90

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

Beef sirloin with creamy potato purée, textured carrots, and red wine reduction

31.90

Beef sirloin steak tartare with mustard ice cream, sabayon, and carasatu bread

31.90

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 magret with kefir, ancient grains, and red berries

24.90

Slow-cooked confit pork knuckle with sweet potato purée and red cabbage, apple & pine nut salad

20,90

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

RServing 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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