

APPETIZERS

Iberian acorn-feed ham (<i>D.O. Los Pedroches</i>) (120 grs).....	24,00 €
Assorted cheeses (240 grs).....	18,00 €
Duck rillettes with mustard and diamond cristal bread.....	16,00 €
Salmon sashimi with wasabi and pine nuts vinaigrette.....	18,00 €

PINTXOS (SNACKS)

Free range eggs with boletus, homemade “migas” and mashed with foie.....	6,00€/2 u.
Homemade croquettes (<i>seafood and porkknuckle</i>).....	5,00 €/u.
Black <i>fideuá</i> with prawns.....	5,00 €/u.
Black bread <i>Almadraba</i> tuna mini burger with wasabi aioli and pickles	7,00 €/u.
Smoked sardine on melba toast with saffron aioli and caramelized small tomatoes.....	6,00€/u.
Grilled brie , caramelized pumpking, salad and basil.....	6,00€/ud.

HOT SEASONAL SOUP

Chickpeas and seasonal mushrooms stew with grilled duck liver.....	15,00 €
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SALADS

Goat cheese salad with tomato jam and yogurt dressing.....	15,00 €
Burrata and tomato, avocado, duck ham, rocket and truffle oil.....	16,00 €
Fresh lettuces salad with cubed red tuna, marinated vegetables and mustard vinaigrette	16,00 €
Baby spinaches salad, mango fruit, dry figs, roasted almonds and honey and soya vinaigrette.....	15,00 €

HOT STARTERS

Low cooked free range eggs with pan fried potatoes, Ibérico cured ham and duck liver	16,00 €
Baby squids with marinated shiitakes and mashed almonds sauce	15,00 €
Sautéed lamb sweetbreads with trumpet royale and thyme.....	15,00 €
Artichokes, <i>Reinette</i> apple and black <i>botifarra</i> sausage.....	15,00 €
Garlic prawns.....	14,00 €

VAT included

RICE AND PASTA

Green risotto with octopus and red shrimp	16,00 €
Homemade stuffed ravioli with sweet potato, roasted onions, nuts and basil.....	16,00 €

FISHES

Grilled turbot with glazed vegetables and sautéed wild rice.....	25,00 €
Grilled sea bass loin, pan fried potatoes and smoked ham vinaigrette.....	24,00 €
Knife-cut red tuna tartare with avocado and wakame.....	25,00 €
Low cooked caramelized cod, mashed with black garlic and dry tomato and <i>Piparra</i> chili pepper emulsion.....	24,00 €

MEATS

Grilled <i>National</i> strip loin beef with potatoes and mojo sauce.....	22,00 €
Boned traditional cooked ox tail with smoked mashes.....	21,00 €
Knife-cut steak tartar with French fries.....	23,00 €
Barbecued veal sirloin steak with <i>Provenzal</i> sauce and Parisian fried potatoes.....	25,00 €
Rib fillet of black Iberian acorn feed pork with tempura green asparagus and hazelnuts <i>Romesco</i>	21,00 €
Sautéed grilled lamb chops aromatized with Porto, molasses and tarragon (<i>6/u</i>)	21,00 €

VAT included