

To share

Homemade oxtail croquettes on quince mayonnaise	13 €
100% Jabugo acorn-fed Iberian ham with glass bread and hanging tomato (100gr.)	30 €
Selection of Payoya goat cheeses (Andazul, smoked cured and matured) with extra virgin olive oil marmalade	19 €
Salmon and mango tartar with salmon caviar, radishes and citrus vinaigrette served with toast	22 €
Iberian sirloin carpaccio filled with foie micuit, goat cheese ice cream and garlic vinaigrette	17 €
Assortment of smoked fish (mackerel,tuna, sardine and sea bass) and capers with orange Merlot vinaigrette accompanied by toasts	17 €
Duck pate with pear, pistachios and Modena vinaigrette accompanied by toasts	14 €

From the sea

Sea bass with textured artichokes, soy sauce, honey and EVOO accompanied by candied ginger	24 €
Sanlúcar sea bream in pickle with orange endive, carrot and shallots	22 €
Grilled snapper on mellow rice, squid in saffron and green ali oli	26 €
Roasted octopus with potato,accompanied by paprika mayonnaise from La Vera and black salt flakes	23 €
Grilled turbot with american sauce, cabbage rolls with vegetables and steamed mussels	28 €

From the orchard

Pumpkin and carrot cream, accompanied by an assortment of mushrooms, boletus, chia, toasted bread and pumpkin seeds	12 €
Grilled vegetables mosaic with romesco sauce and black salt	14 €
Avocado salad with trocadero lettuce, colored cherry tomatoes, mint leaves, pomegranate and roasted lemon	14 €
Hummus pate of lentils and mushrooms, beets, nuts and aromatic herbs accompanied by spelled toasts	12 €
Salad of lettuce, papaya, organic quinoa, apple, roasted red onion and tahini yoghurt sauce	15 €

From the earth

Low temperature Iberian pork finished in a charcoal oven, Andalusian breadcrumbs and black garlic sauce with Pedro Ximénez	21 €
Wild venison loin with raspberry sauce with aged rum, violet potatoes and green asparagus	23 €
Leg of suckling lamb at low temperature, finished in a charcoal oven with pumpkin, spiced chickpeas, honey and rosemary sauce (600g.)	28 €
Galician beef sirloin steak with "Puente Nuevo" potatoes with aromatic herbs, four peppers sauce and crispy onion	29 €
Beef tataki from Pirineo Aragonés with roasted sweet potatoes, orange,aromatic herbs and chilli	25 €

Desserts

54% dark chocolate mousse with crème anglaise interior and raspberry pearls on a salted cocoa crumble	7 €
Seasonal fruit salad	6 €
Creamy caramel sauce with chocolate, gold foil and crunchy salted caramel biscuit	7 €
Three chocolate on a brownie base with chocolate sauce and gold peta zeta	7 €
"Torrija" with peanut soup and Madagascar vanilla ice cream	7 €
Cheesecake with cracker, panna cotta flavored with Vanilla Mango coulis and passion fruit	7 €