

# STARTERS

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**Iberian extra ham Joselito®** (Portion of 100gr) ~ 18,00€

**Pure Cured Sheep Cheese** (Portion of 120gr) ~ 9,90€

**Acorn Iberian Loin** from Extremadura (Portion of 120gr) ~ 12,00€

**Iberian Assortment: Ham, Pork Loin and Cheese** (200 gr) ~ 16,50€

**Montenebro Cheese au gratin** with honey and almond crumbs ~ 11,50€

**Sautéed artichokes** with fresh grilled foie ~ 15,90€

**Farm eggs** with french fries and iberian ham ~ 8,90€

**Artisan Artichokes** with black olives tapenade and its toasts ~ 12,90€

**Home made Duck Liver paté Terrine** with green tomatoes compote and nut bread ~ 13,50€

**Fresh vegetable barbecue** made in coal and Iberian ham ~ 8,90€

**Golden cod** with allumette potatoes, egg and onion ~ 10,50€

**Cod croquettes** (12 units) ~ 9,00€

**Creamy Salmorejo** with white tuna fatty belly from the north and raisins ~ 7,90€

**Mixed salad** with egg, tomatoe and tuna ~ 6,75€

**Varied lettuces salad** with goat cheese, nuts and honey vinaigrette ~ 8,90€

**Salmon and Shrimp salad** with fresh fruit and pink sauce ~ 8,90€

# MEATS

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**Pork cheek** in our style ~ 8,95€

**Chicken breast** made in coal with grilled vegetables ~ 8,90€

**Piece of Iberian pork Acorn shoulder blade** over candied piquillo peppers, onion and rice black pudding ~ 12,90€

**Pork sirloin** filled with goat cheese and ham with PX sauce ~ 9,95€

**Iberian sirloin** with PX, blue cheese, whisky or boletus sauce ~ 8,90€

**Beef Loin** made in a stone over creamy sauce of potatoes with garlic and boletus sauté ~ 16,00€

**Beef Sirloin** with fresh foie ~ 17,50€

**Lamb shoulder Blade** roasted in castellana style with potatoes in thyme ~ 17,50€

**Bull's Tail Lasagne** ~ 10,90€

**Duck magret** with apple stew and vinaigrette of red fruits in ginger ~ 11,90€

# FISHES

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**Queen style Cod** ~ 14,50€

*"Its exquisite flavour was discovered in 1861 by mixing legitime cod with cream, spices and shrimp"*

**Grilled red tuna** slightly marinated in soya with guacamole and coriander oil ~ 15,00€

**Grilled baby squids** with boletus fungus over white garlic ~ 11,90€

**Fried squid** ~ Half 6,30€ Whole 10,30€

**Baby squids** ~ 12,60€

**Fried cod** ~ 13,50€

**Marinated dog fish from Seville** ~ Half 6,30€ Whole 10,30€

**Varied fried fish** ~ 12,90€

**Black Rice** with squid and shrimp served in garlic mayonnaise (Minimum 2 people) ~ 12,50€

**Paella** of fish and sea food (Minimum 2 people) ~ 12,50€

**Cod made in garlid** with poached egg ~ 13,50€

# DESSERTS

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**Tocino de cielo** with iced Fino white wine and orange soup ~ 5,50€

**White chocolate soup** in suspension with lemon sorbet ~ 5,50€

**Rice pudding candied foam** with nut ice cream ~ 5,50€

**Our selection of Cakes** (Ask for our menu) ~ 4,00€

**Piece of Bread** 0,50€ **Bag of Breadsticks** 0,30€

VAT included