

Cecina artesana de León Handmade smoked meat 12,00

Ibéricos de bellota:

Jamón Cured ham 21,90

Lomo Pork loin 15,70

Chorizo Paprika sausage 8,95

Salchichón Salami-style sausage 8,95

Ensalada de mercadoSeason salad..... 9,00

Setas frescas de temporadaSeasonal mushrooms.....13,50

Humus, bonito en escabeche..... Humus, roasted peppers and tuna... 9,30

SalmorejoCold tomato and almond soup with spider crab9,30

Terrina de foie..... Foie gras mi cuit with mango and spiced wine reduction...11,00

Anchoas del Cantábrico.... Cantabrian anchovy, roasted aubergine , black olives....12,40

Tortilla abierta de gambones y espinacas ... Omlette with shrimps and spinach..... 11,70

Boquerones.....Fresh anchovy with ginger, coriander and lima.... 11,20

Carpaccio de salmón ... Salmon and white tuna carpaccio.....12,50

Chipirones a la plancha... Grilled squids with garlic cream.....12,90

Carpaccio de lomo de buey Ox tenderloin carpaccio.....12,50

Presa de ibérico, salsa de Gorgonzola..... Iberic pork with tomato
confiture and gorgonzola sauce.....13,50

Paletilla de cordero .. Lambshoulder with spinach, green beans
and sesame sautéé ...13,95

Solomillo de vaca con su jugo a la vainilla... Beef sirloin steak
with vanilla...15,50

Carrillada de ternera al vino tinto, puré de apio nabo Beef stew
with red wine and truffled celery puree.....13,50

Pescado del día..... Fish of the day.....14,50

**Quesos
artesanos del
mes:
Handmade
Cheese selection**

Tabla de 3 .. 9,50

Tabla de 5 .. 13,50

Tabla de 7 ..16,90

Bread / person 1,00

10% tax included