

STARTERS

DUCK MICUIT MEDALLION WITH FIG MARMALADE 7€

IBERIAN HAM 100% ACORN-FED 22€

VARIETY OF CANARY CHEESE 13€

(SMOKED, PEPPERS, OLD)

SAUSAGE VARIETY 100% ACORN-FED 20€

(SHOULDER CUT, SMOKED SAUSAGE, IBERIAN MORCÓN, SMALL RED SAUSAGE)

SALMOREJO CORDOBES 6€

(COLD TOMATO CREAM WITH IBERIAN HAM & EGG COOKED)

ASPARAGUS WITH SALMON VINAIGRETTE 12€

SALADS:

RED TUNA TARANTELO & ANCHOVIES WITH SMOKED GARLIC CREAM **9€**

PRAWNS & OCTOPUS WITH REP PEPPER MAYONNAISE **8€**

TOMATO SALAD 10€

(TUNA BELLY, PURPLE ONION & ROSEMARY DRESSING)

GOAT CHEESE SALAD GRATINED 10€

(WITH FIG DRESSING & NUTS)

PRAWNS 12€

(WITH CHILLI PEPPERS AND GARLIC FRIED)

SMOKED BARBATE TUNA 20€

SMOKED LING ROE 22€

ANCHOVIES FROM CANTABRIA 12€

(WITH BIO OLIVE OIL & HIMALAYA PINK SALT)

COCKLES (MEDIUM SIZE) 12€

SMOOTH CLAMS (MOLLUSC) 12€

SARDINES IN OLIVE OIL 10€

(WITH MINCED VEGETABLES)

RAZOR-SHELLS (NATURAL OR GARLIC) 12€

SMALL SEA LOPS IN SAUCE 12€

MUSSELS 12€

----- CROQUETTES FACTORY -----

IBERIAN HAM 100% ACORN-FED 12€

BLOOD SAUSAGE 10€

SMOKED SALMON 10€

BLUE CHEESE & NUTS 10€

SALMOREJO 10€

CROQUETTES VARIETY 12€

----- TOAST BREAD -----

PRINGÁ (MEAT & SAUSAGE STEWED) 8€

IBERIAN HAM & TOMATO 8€

IBERIAN HAM, FOIE & TRUFFLE OIL 12€

FOIE, LUFF LOIN & IBERIAN HAM 10€

GUACAMOLE, ANCHOVIES & OLD CHEESE 10€

----- CHEF MANUELA'S CASSEROLES -----

WITH EGGS

FROM SEA 14€

(FRIED EGGS WITH CULAS & PRAWNS)

FROM MOUNTAIN 14€

(FRIED EGGS WITH LUFF LOIN & MUSHROOMS)

FROM GRASSLAND 14€

(FRIED EGGS WITH IBERIAN HAM & FOIE)

LA NIÑA DE LOS MININIS 14€

(FRIED EGGS, RED SAUSAGE & SALTED ONION)

MEATS

IBERIAN PORK ACORN-FED

CARRILLADA 18€

(CHEEKS OF PORK GUINNESS BEER COOKED)

SOLOMILLO ALACENA 14€

(IBERIAN PORK SIRLOIN WITH WHISKEY SAUSAGE & ROSEMARY POTATOES)

SECRETO IBERICO 17€

(SHOULDER MUSCLE WITH SWEET POTATO CREAM & GINGER)

PRESA IBERICA 18€

(SHOULDER STEAK WITH SAUTÉED VEGETABLES ORIENTAL STYLE)

LAGARTO IBERICO 16€

(STRIPES OF BONELESS LOIN WITH CHIMICHURRI ANDALUZ AND ROSEMARY POTATOES)

BEEF

STEAK TARTAR 18€

SIRLOIN TATAKI 16€

SIRLOIN STEAK 20€

(WITH DUCK MICUIT & RED VERMOUTH SAUCE)

SIRLOIN STEAK 18€

(GRILLED WITH ROSEMARY POTATOES)

RIB-EYE 17€

(GRILLED WITH ROSEMARY POTATOES)

CHICKEN

CHURRASCO 14€

(GRILLED CHICKEN WITH SMOOTH MUSTARD SAUCE & FRIED POTATOES)

FISH

SALMON TARTAR 15€

(WITH GUACAMOLE)

SALMON LOIN 16€

(WITH ONION POTATOES AND BLACK-GARLIC ALI-OLI)

COD LOIN 16€

(SALTED VEGETABLES)

SKEWER 16€

(PRAWNS, BABY SQUIDS & GREEN SAUCE)

GRILLED OCTOPUS 16€

(WITH MASHED POTATOES AND PAPRICA)

DESSERTS

CHEESECAKE 5€

GUINNESS PIE 5€

WHITE CHOCOLATE FLAN & NUTS 5€