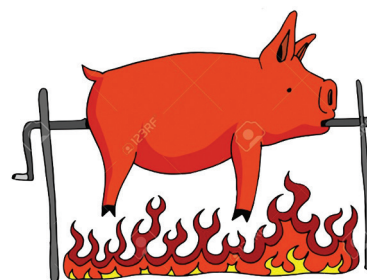


DESSERTS

MOCK AVOCADO El falso aguacate	8.50
JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA	<i>Glass (100ml)</i> 12.00
WHITE CHOCOLATE GANACHE, ROAST PISTACHIO, PASSION FRUIT, GINGER ICE CREAM Ganache de chocolate blanco, pistachio tostado, fruta de la pasión, helado de genjibre	7.50
JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA	<i>Glass (100ml)</i> 12.00
SPANISH BREAD PUDDING, COCONUT-YUZU ICE CREAM Torrija de pan brioche con helado de coco-yuzu	7.50
JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA	<i>Glass (100ml)</i> 12.00
BROKEN LEMON TART Tarta de limón rota	7.50
JORGE ORDOÑEZ N°2 VICTORIAS (MOSCATEL) MALAGA	<i>Glass (100ml)</i> 12.00
HOT CHOCOLATE & CHURROS PASTRIES Chocolate con churros	7.50
NOE (PEDRO XIMENEZ)	<i>Glass (100ml)</i> 7.50
CAÑAREJAL DELICIOUS & CREAMY SHEEP'S CHEESE FROM VALLADOLID WITH QUINCE & CRACKERS Queso cremoso Cañarejal, oveja, Valladolid con membrillo y pan de pipas	7.50
DELGADO ZULETA CREAM	<i>Glass (100ml)</i> 6.00
HOMEMADE ICE CREAM BUBBLE GUM • RASPBERRY • LEMON-THYME GINGER • CHOCOLATE • VANILLA Helados caseros Chicle · Frambuesa · Tomillo limonero Jengibre · Chocolate · Vainilla	(per scoop) 3.25
NOE (PEDRO XIMENEZ)	<i>Glass (100ml)</i> 7.50



CAMBIO DE TERCIO



PIG'S FEAST

Whole roasted suckling pig
from Segovia
8-10 people

175.00

HEAD CHEF
Alberto Criado

TASTING MENU

“NEW CREATIONS WINTER 2018”

45.00pp

Only served for the whole table

MENU

HAM CROQUETTE, PATATA BRAVA

~

CAPPUCCINO OF FOIE GRAS, PX, CORN, PARMESAN

~

“FAKE TOMATO” SALTY COD BRANDADE AND OLIVE OIL

~

CHARRED ROSCOFF ONION, CHICKEN BROTH, GUINEA
FAWL

~

SKATE WING, PIG’S TROTTER-BURGOS MORCILLA

~

BROKEN LEMON TART

CLASSIC TAPAS

ARTICHOKE SALAD WITH FOIE GRAS, JAMÓN IBÉRICO Y ESCABECHE 9.50

Alcachofas en escabeche, foie, jamón ibérico

IBERIAN HAM 100% ACORN FEED “5 JOTAS SANCHEZ ROMERO CARVAJAL” PICOS BREAD 25.75

Jamon de bellota iberico 100% “5 jotas sanchez romero carvajal” con picos

CATALAN STYLE TOASTED BREAD, TOMATO “DE PENJAR” OLIVE OIL 3.75

Pan tumaca con tomate “de penjar”

OUR FAMOUS IBERICO HAM CROQUETTES 7.75

Nuestras famosas croquetas de jamon iberico

VEG TAPAS

NEW SEASON WHITE ASPARAGUS, ROASTED ALMONDS, TARRAGON SAUCE V 12.00

Espárragos blancos con almendra y espuma de estragon

SAUTÉED SPINACH, RAISINS, PINE NUTS WITH BECHAMEL V 6.50

Espinacas salteadas con pasas, piñones y bechamel

SPICY PATATAS BRAVAS NEW WAY V 8.75

Las nuevas patatas bravas

SWEET HERITAGE CARROTS, SMOKED AUBERGINE PURÉE, MACADAMIA PESTO V 8.50

Zanahorias heritage asadas, pure ahumado de berenjena, pesto de macadamia

SPANISH OMELETTE WITH BLACK TRUFFLE V 12.00

Tortilla espanola con trufa negra

“8 HOURS ROASTED TOMATOES” IN SWEET OLOROSO SHERRY, BASIL, LIME & LA PERAL CHEESE V 9.75

Tomates asados “8 horas” en oloroso dulce, albahaca, lima y crema de queso la peral

GALICIAN PADRON PEPPERS V 6.50

Pimientos del padron

Choose 3 to 4 tapas dishes per person and NO main course
OR

Choose 1-2 tapas dishes per person and a Main course

MEAT TAPAS

MOREL MUSHROOMS STUFF WITH FOIE GRAS, TRUFFLES SERVED WITH “SOY SAUCE MACARONI 15.00

Falsos macarrones de soja con colmenillas rellenas de foie gras y trufa

GRILLED LAMB CUTLETS, THYME & SPINACH MASHED POTATOES 12.50

Chuletillas de cordero a la parrilla, patata chafada con espinacas

FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD 13.00

Pluma ibérica a la brasa, piña asada y acelgas

OXTAIL CARAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, PARSNIPS 13.00

Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, chiribia

MINI WAGYU BEEF BURGER (MEAT FROM FINICA SANTA ROSALIA, BURGOS), SECRET SAUCE 4.25

Mini hamburguesa de vaca wagyu

(Finca Santa Rosalía, Burgos) , salsa secreta

FISH TAPAS

SPIDER CRAB RAVIOLIS, KALE CHIPS, PICKLED BABY SCALLOPS 11.00

Raviolis de changurro, chips de kale y zamburriñas escabechadas

WHOLE SEA BASS FRIED “ANDALUCIAN” STYLE WITH KIMCHI AND LIME MAYO 16.50

Lubina frita a la Andalusia con salsa kimchi y mayo de Lima

FLAME GRILLED SPANISH OCTOPUS, POTATO & CAULIFLOWER SMOOTH PUREE 13.00

Pulpo a la brasa, parmentier de patata y coliflor, aceite de pimenton

GARLIC AND CHILLI PRAWNS 12.25

Gambas al ajillo

SIGNATURE TAPAS

CAPPUCCINO OF FOIE GRAS, PEDRO XIMENEZ, CORN, PARMESAN FROTH 6.50

Cappuccino De foie gras, PX, Maíz y Parmesano

MINI “FAKE” TOMATOES, COD AND OLIVE OIL BRANDADE ON TOAST 6.50

Mini “Falso tomate” de brandada de bacalao y aceite de oliva

MEAT MAIN DISHES

GALICIAN COW RIB, GRILLED WITH ROASTED POTATOES AND SECRET SAUCE 500G 29.75

Chuleton de vaca gallega, patatas asadas, salsa secreta

OXTAIL CARAMELISED IN RED WINE, POTATO CREAM, SEASONED SPINACH, PARSNIPS 26.50

Rabo de toro caramelizado en vino tinto, crema de patata, espinacas, chiribia

FLAME GRILLED PLUMA IBÉRICA (THE FINEST CUT FROM SPANISH ICONIC PIGS) ROASTED PINEAPPLE & CHARD 27.00

Pluma ibérica a la brasa, piña asada y acelgas