



MENU



TO SHARE (OR NOT)

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| Bread with Eco hanging tomato | 4,00 € |
| Cantabrian Anchovies y EVOO | 2,50 € |
| Brick of spicy potatoes | 7,00 € |
| Creamy Oxtail Croquettes | 2,00 € |
| Cecine from León (80gr) | 16,95 € |
| Iberian Shoulder (80gr) | 18,95 € |
| Flame-Grilled Eggplant with creamy sauce tahini, Feta Cheese, Eucalyptus Honey with Pistachio Dust | 10,50 € |
| Truffled Potato Omelette | 9,50 € |
| Spanish Cheese Board | 14,95 € |

STARTERS

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| Sauteed green beans with creamy feta and nuts | 10,50 € |
| 65-degree egg with truffled parmentier and seasonal mushrooms | 14,50 € |
| Steak tartar with soy-pickled egg yolk | 18,85 € |
| Tiradito of sea bass with pickless and White coconut garlic sauce | 12,95 € |
| Truffled chicken cannelloni with bechamel and mushrooms | 13,50 € |
| Roast Beef Carpaccio with mustard mayonnaise, pickled onions, and capers | 14,95 € |
| Pumpkin soup with Iberian crispy topping | 9,95 € |

RICE

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| Dry black rice with cuttlefish and cod, garden beans, purple cauliflower and saffron aioli | 19,95 € |
| Dry rice with Iberian cheek (jowl) porcini mushrooms and vegetables | 19,95 € |

FROM OUR GARDEN

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| Chicken, avocado and nuts salad | 13,95 € |
| Salad from our orchard | 9,95 € |
| Spinach, goat cheese, nuts, green beans and Asian vinaigrette | 11,95 € |
| Burrata with sun-dried tomato cream, toasted pine nuts, arugula, and basil oil | 14,50 € |
| Sauteed vegetables and mushrooms | 10,50 € |

MEAT

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| Creamy cauliflower sirloin with baby vegetables | 21,95 € |
| Iberian pork shoulder at 65 degrees with sweet potato puree, mushrooms, pak choi, and soy reduction | 18,50 € |
| Juicy beef, demi-glace, potato parmentier and baby vegetables | 19,50 € |
| Angus Burger, manchego cheese, lettuce tomato, mustard and toasted brioche bread | 14,50 € |
| Angus Burger,crispy provoleta with smoked bacon and truffle mayonnaise | 16,95 € |

FROM THE SEA

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| Low-temperature cod with romesco satay sauce and vegetables | 18,50 € |
| Corvina with quinoa risotto | 18,50 € |

DESSERTS

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| Creamy cheesecake | 6,50 € |
| Hazelnut coulant with vanilla ice cream | 6,50 € |
| Ferrero Gold | 7,50 € |
| Catalan Cream | 5,50 € |
| Caramel Éclair | 6,50 € |
| Bread with chocolate and oil | 5,95 € |

