Restaurant
Starters

- Iberian acorn ham
  D.O. Valle de los Pedroches (100 gr.)
  25

- Olavidia cheese
  Tasting of the best cheese of the world, World Cheese Awards 2020-2021, with brioche bread and blueberry jam
  22

- Pickled partridge
  Pickled partridge homemade pate and foie with Armagnac
  16

- Smoked sardine (2 Units)
  with avocado, pickled onion and tomato
  14

- “Santoña” anchovy (2 Units)
  In sourdough bread toast, hazelnut butter, pickled shallot, tarragon and lime
  12

- Rio Frío Caviar (15 g)
  Ecological, Traditional Osera o Russian Style Riofrío caviar with toasts, herb butter and crème fraîche
  45

- Rio Frío Caviar (30 g)
  Ecological, Traditional Osera o Russian Style Riofrío caviar with toasts, herb butter and crème fraîche
  80

- Coconut and almond cold soup
  with ling roe and pineapple granita and basil
  12

- Roasted, fresh and dry Cherry tomato salad
  red onion, basil, burrata and gordal oil
  14

- Sturgeon salad
  Potato salad, shrimp mayonnaise, smoked sturgeon, freeze-dried caviar, gordal olives and cured egg yolk
  15

- Green salad
  Young shoots, Cherry tomato, carrot, onion, green pepper, cucumber, avocado, radishes and mango vinaigrette
  14

- Octopus salad
  Lemon potato warm salad, octopus and Iberian sobrasada sauce
  18

- Grilled artichoke
  with duck ham, “andazul” cheese and black garlic
  16

- Iberian pray “flamenquín” on salmorejo
  artichoke flower and mayonnaise with truffle
  16

- Cod “buñuelo” (6 Units)
  Cod “buñuelo” (fritter) with alioli
  12

- Iberian acorn ham homemade croquettes
  12
  (6 Uni.)

Our stews

- Beans with pickled partridge
  sausage and chili peppers
  20

- Iberian acorn ham soup
  with enokitake mushroom, marinated egg and Iberian pork shoulder
  16

Our rices

- Oxtail rice
  octopus, garlic sprouts and artichokes (paella or soupy)
  22

- De la vega rice
  Rice with seasonal vegetables (paella or soupy)
  18

- Lobster and sepia rice
  (paella or soupy)
  26

- Black rice
  20

- Rice on the side
  24

Gluten free dishes
Vegatarian
Suitable for celiacs under request
Suitable for vegetarian under request
### Fish

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled octopus with paprika sauce, creamy celeriac, spring onion and pea emulsion</td>
<td>26</td>
</tr>
<tr>
<td>Roasted sea bass supreme with chard in béarnaise sauce and hazelnut vinaigrette</td>
<td>25</td>
</tr>
<tr>
<td>Backed cod filled with Ponzu sauce, sweet potato praline and bimi</td>
<td>26</td>
</tr>
<tr>
<td>Turbot fillet in Meunière sauce with lemon potato and fried capers</td>
<td>24</td>
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</tbody>
</table>

### Meat

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Roasted duck confit with sauteed muscatel grapes and confit mushrooms</td>
<td>22</td>
</tr>
<tr>
<td>Grilled upper Iberian loin with Portobello mushrooms, Pedro Ximénez gelée and artichoke and parmesan gratin</td>
<td>25</td>
</tr>
<tr>
<td>“Segureño” sucking lamb in lemon thyme sauce with pumpkin and crispy paprika crumbs</td>
<td>24</td>
</tr>
<tr>
<td>Boneless oxtail stew with French fries</td>
<td>24</td>
</tr>
<tr>
<td>Grilled entrecôte with cajún potatoes and vegetables</td>
<td>28</td>
</tr>
<tr>
<td>Grilled Galician cow chop with gaucho potatoes and artichokes (400 g)</td>
<td>44</td>
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### Additional garnishes

<table>
<thead>
<tr>
<th>Garnish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Green salad Tender sprouts, Cherry tomato, carrot, spring onion, green pepper, cucumber, avocado and radishes</td>
<td>6</td>
</tr>
<tr>
<td>Stir-fried vegetables with sesame oil, soy sauce and chili (optional)</td>
<td>6</td>
</tr>
<tr>
<td>Potato wedges with cajun season, bowl of potatoes cooked at the moment or lemon mashed potatoes</td>
<td>6</td>
</tr>
</tbody>
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### Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Our Lemon Pie version lemon cream, hazelnut cookie, panna cotta ice-cream and Lyo rapsberry</td>
<td>7</td>
</tr>
<tr>
<td>Rice pudding with caramelized coconut milk, aniseed gel and hazelnut ice cream</td>
<td>6</td>
</tr>
<tr>
<td>Cheese cake with hazelnut crumble and amarena ice-cream</td>
<td>6</td>
</tr>
<tr>
<td>Guayaquil Chocolate 64% creamy Quayaquil chocolate with Rosemary, ginger jelly and kumquat</td>
<td>8</td>
</tr>
<tr>
<td>Ice cake “Los Italianos” chocolate, coffee or cassatta</td>
<td>8</td>
</tr>
<tr>
<td>Grenadian Pionono cake</td>
<td>7</td>
</tr>
<tr>
<td>Bread service Tasting of artisan sourdough bread, AOVE and Maître d’hôtel butter</td>
<td>5</td>
</tr>
</tbody>
</table>

**In compliance with Royal Decree 1420/2006, we inform you that we have technical data sheets for all dishes with allergen information. As well as the products of fishing of raw consumption or those that by their process of processing have not received a warming superior to 60°C in the center of the product, they have been frozen to -20°C during at least 24 hours.**