

All prices are VAT included

## TO SHARE

Knife-sliced Iberian ham  
D.O. Guijuelo  
€ 34

Selection of Andalusian artisan  
cheeses with quince  
€ 17

Our traditional salt cod  
& orange "remojón"  
€ 18

Confit leeks roasted with  
San Pascual bacon  
& romesco sauce  
€ 16

Homemade Iberian ham  
croquettes  
€ 14



## FROM OUR HOLM OAK CHARCOAL GRILL

### MEAT

Rack of lamb with Parmentier  
& glazed shallots ..... € 26

Duck magret with PX wine reduction  
& sautéed apple wedges ..... € 24

San Pascual pork t-bone with potato  
millefeuille & chimichurri sauce ..... € 24

Beef rib at low temperature, lacquered  
in its juice, with cooked potato ..... € 25

Matured beef chop with potatoes  
& Padrón peppers ..... € 10 /100 g

### FISH

Roasted hake with vegetable stew  
& scarlet prawn cream ..... € 24

Roasted cod on its stewed tripe ..... € 24

Market fish grilled with chilli oil ..... € 8 /100 g



## STARTERS

Salad of leaves, stems,  
& vegetables from our garden  
€ 12

Seared albacore loin with  
grilled avocado from  
the Costa Tropical  
€ 23

Grilled artichoke with fried yolk  
& crispy Iberian ham  
€ 24

Chicken cream with egg  
at low temperature with grilled  
king scallops & truffle  
€ 18

Beef tartare from Pazo Recimil  
with bone marrow & a hint  
of chamomile  
€ 20



Our homemade bread stone ground ECO wheat  
sourdough and ECO craft beer ..... € 3.50

## Desserts

Creamy chocolate with bread  
& extra virgin olive oil ..... € 8

Piononos with cinnamon ice cream ..... € 8

Brioche French toast with toffee sauce  
& meringue milk ice cream ..... € 9

Cream & red berries tartlet  
with strawberry ice cream ..... € 9

Pistachio cake with  
buffalo milk ice cream ..... € 9

This establishment has information related to food allergies and intolerances. Ask our staff for more information.