

Colds of Tradicion

Great Selection Angus <i>Cecina</i> (24 months of maturation), chestnut bread, pestle tomato & EVOO (80 g./110 g.) 🍷🍴	14€/23€
Foie gras micuit, <i>Pasiego</i> spongecake, prune & dried peach purée (40 g./80 g.) 🍷🍴	11€/21€
Scorpionfish cake with tartara sauce & cristal bread (<i>Regañá</i>) 🍷🍴🍷🍴🍷	8€/14€
<i>Cantabrico</i> anchovies, roasted red bell-peppers & chestnut bread (8 uds) 🍷🍴🍴	18€
Northern Sea tuna belly, flamed red peppers, green onions and fried garlic 🍷	18€
<i>Ajo blanco</i> cream(almond cold soup), tomato tartare, prunes & smoked scallop 🍷🍴🍴🍴🍴 *8€ per half portion added	14€
Tenderloin <i>carpaccio</i> , spiced dressing, rucula and parmesan cheese 🍴🍷	10€/16€
Terderloin <i>steak tartar</i> (40 days of maturation) (80g./120g.) 🍷🍴🍴	15€/21€
Seafood <i>cocktail</i> (lobster, monkfish and prawns) (100g./150g.) 🍷🍴🍴	18€/24€

Fried of Tradicion

Grilled and fried <i>Burgos</i> black pudding, roasted red bell-peppers & salt flakes (4uds/8uds) *2€ per unit added	8€/13€
<i>Tigre</i> rock mussel with pickle mussel emulsion (2uds/4uds) 🍷🍴🍴🍴 *3,5€ per unit added	7€/13€
Fresh milk and iberian cold cuts <i>croquetas</i> (4uds/8uds) 🍷🍴🍴 *2€ per unit added	8€/14€

First Courses Tradicion






Grilled <i>zamburiña</i> (bay scallop), iberian pork jowl, herbal dressing (4uds/8 uds) 🍷🍴🍴🍴 *3€ per unit added	12€/20€
Roasted <i>poularde</i> cannelloni, with boletus & mushroom bechamel (2uds) 🍷🍴🍴 *9€ per unit added	16€
Grilled <i>Bao</i> octopus, spring onions, <i>cachelo</i> potatoes & carrot emulsion (160 g.) 🍷	22€
<i>Guadañeta</i> squid stew in its ink with braised potato and alioli sauce 🍷🍴 * cachón, calamar, magano (depending of the season)	18€
Crab, grilled leek with holandesa citrus sauce (sea cannelloni) 🍷🍴🍴🍴	15€
Grilled gizzard beef, marinade and herbs veloute 🍷🍴🍴	16€

Rices of Tradicion

Dried rice with monkfish and shrimps   36€
*recomended for 2 people

Dried rice with grilled frisona Rib-eye (220g.) 38€
*recomended for 2 people

Stews of Tradicion

Truffled veal meatballs on their sauce with *Robuchon* purée (2 uds) (160 g.)      22€
*12€ per unit added

Boneless Iberian suckling pig rack, meat stock, citrus and dried peach puré  27€

Wagyu cheeks, black garlic emulsion and coconut kefir (120g.)   23€

Grilled of Tradicion

Simmental tenderloin, green asparagus, potato and holandesa sauce (190 g.)  28€

Grilled frisona Rib-eye with roasted red peppers (250/350 g.) atm
*Check our board with the different cuts of the day

Meat of the day

*Our meats are provided to us every week, looking for the best product, with different infiltration and maturation. To give a great experience to our guest, all of them are tempered and roasted with coal and holmoak from our province.

*Check our board with the different cuts of the day

Catch of the day

*Our philosophy is that our menu cannot demand from the sea. It is the sea which suggests which fish is available.

*Our products will change depending on the waters, weather or season, because we want to ensure the best fish every time for our guest.

*These fish will change every 48 hours, providing the best quality of daily catch. The prices are updated every day, all of them slow grilled over coal and holmoak wood from our province.

*Check our board with the different fish of the day



Bread and Km0 water service 2,90€ per person. Prices in €. 10% VAT included

Restaurante Cobo Estratos, Second category - 3 tenedores - Plaza de la Libertad, 9 - Burgos - 947027581

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