

Cold dishes

Corn toast with mussel pâte, (crispy fried bacon) from Soria, arugula and orange	12€ (2unit)
Ox <i>cecina</i> , corn bread, pestle tomato and EVOO (100gr)	22€ / 12€ ½
Foie gras micuit, Pasiego spongecake, prune purée & plums (100gr)	18€ / 10€ ½
Cantabrico anchovies, roasted bell-peppers & crispy oil bread (8 unit)	17€
Northern Sea tuna, flamed pepperes, green onions and fried garlic	17€
<i>Ajo blanco</i> cream (almond and garlic cold soup), tomato tartare, prunes & scallop	13€ / 8€ ½
<i>Salmorejo</i> , buffala <i>burrata</i> with salmon tartare and pickled cherries	13€ / 8€ ½
Scorpionfish cake with tartara sauce	13€ / 8€ ½
Wagyu English sirloin, vegetable barbecue and brioche bread (4 unit)	16€ / 10€ ½

Hot dishes

Grilled Bao octopus, spring onions, <i>cachelo</i> potatoes (340gr) (recommended for 3/4 pax)	26€ / 16€ ½
Fresh milk and iberian cold cuts <i>croquetas</i>	12€ / 8€ ½
Braised and fried Burgos black pudding, roasted bell-peppers & traditional salt.	11€ / 7€ ½
Roasted poularde cannelloni, wild mushroom bechamel (4/2 unit)	23€ / 13€ ½
Guadañeta squid stew in its ink with braised potato and alioli	18€
Spider crab <i>porrusalda</i> (fresh spider crab ravioli with fresh vinaigrette)	14€ / 9€ ½
Braised <i>zamburiña</i> , herbal butter and iberian jowl (8unit)	18€ / 3,5€*
*per unit added	
<i>Tigre</i> rock mussel with sherry sauce	12€* / 8€ ½
*3€ per unit added	
Free- range chicken bites, mushrooms and foie gras (4 units)	14€* / 7€ ½
*4€ per unit added	

Spoon and orchard

Lobster <i>caldereta</i> (soupy rice inspired by Astuy de Isla) (under reservation)	56€ (2 pax)
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Traditional stews

Veal meatballs on their sauce with truffle and Robuchon purée (3 units)	19€ / 8€ unit
Stewed Frison ox-tail with Ribera S.O.P. wine and toasted potatoes	21€
Suckling lamb feet, old- fashioned stewed	15€
<i>Riojana</i> cod, home-made tomato sauce and roasted bell- peppers	22€

Holm oak coal

Meat

Simmental tenderloin (more than 4 kg) (200gr / portion)	24€
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Our meats are provided to us every week with different infiltration and maturation, that is why our prices will be daily updated and informed.

Fish of the day: it is possible to choose a completely or half piece, all of them cooked on an oak grill.

Our viewpoint 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 clients.

These fish will change every 48 hours, thus providing the best quality on the day's catch. The prices are updated every day and the preparations will be for a minimum of two people, with pieces starting at 1 kg, grilled over oak wood.

Bread service 2,5€ per person

Prices in €. 10% VAT included

We have at your disposal all the information on sensitive products for allergy sufferers

