



COME Y BEBE QUE LA VIDA ES BREVE



THE CLASSICS

- LIQUID CROQUETTES, FILLED WITH IBERICO HAM BECHAMEL 8PIECE 14
- PRAWN RUSSIAN SALAD WITH CARABINERO (RED PRAWN) FOAM 15
- GILDA OF ANCHOVIE (PIPARRA PEPPERS AND OLIVES) 2
- AUTHENTIC OX CURED HAM WITH ALMONDS 22
- ASSORTED CURED CHEESES WITH QUINCE
AND CARMELIZED WALLNUTS 17
- STILTON CHEESE WITH QUINCE, CARMELIZED WALLNUTS AND TOASTS 16
- AUTHENTIC BRAVA PAPRIKA SPANISH SPICY SAUCE
WITH POTATOES AND ALIOLI 9
- SPANISH OMELETTE DONE TO ORDER LIQUID INSIDE 9
AS WELL WITH BLACK TRUFFLES 12
- TORREZNOS, CRUNCHY FRIED PORK BELLY FROM SORIA
WITH TOM YAM KUNG THAI SAUCE 9
- CHISTORRA (CHORIZO TYPE SAUSAGE) FROM THE VASQUE REGIÓN
AWARDED BEST OF 2019 12

FROM THE GARDEN WITH SOMETHING MORE

- IBERICO TOMATOE SALAD WITH GILDA VINAGRETTE 15
AS WELL WITH BURRATA AND TRUFLE OIL 17
- TUNA BELLY SALAD WITH IBERIAN TOMATOES,
SPRING ONIONS AND PICKLES 17
- PADRON PEPPERS 9
- ARTICHOKE FLOWERS WITH MALDON SALT 16
AS WELL WITH IBÉRICO HAM 18
- EGGPLANT CHIPS WITH SUGAR CANE HONEY 9

TRADITIONAL SPANISH OFFALS

- MADRID STYLE TRIPE STEW 18
- VEAL SWEETBREADS WITH GARLIC OIL AND MALDON SALT 18
- CRUNCHY MARINATED IN PAPRIKA PIG EARS WITH BRAVA SAUCE 12

In case of any allergies please communicate our staff before ordering.
We have alergens menú to your disposal.
We only use free range ecologic eggs from Galicia



FROM THE SEA

BABY CALAMARI FRIED ANDALUCIAN STYLE	16
SARDINES FRIED ANDALUCIAN STYLE	14
SALMON SEMI MARINATED IN BEETROOT WITH WASABI EMULSION AND SOY GEL	17
DICED RAW YELLOWFINN TUNA WITH PINENUTS AND ASIAN SAUCES	18
SHRIMP GAMBON IN GARLIC CHILLI OIL	18
BROKEN EGGS WITH DICED FRIES AND BIG SHRIMP GAMBON	17
BABY CALAMARI COOKED IN ITS OWN INK WITH WHITE RICE	24
CODFISH CONFIT WITH PANADERA POTATOES IN PILPIL SAUCE	25
WILD SEABASS LOIN ROASTED IN BILBAÍNA GARLIC OIL WITH PANADERA POTATOES	27

FROM THE FIELDS

GAO BAO SANDWICH WITH PORK RIBS, HOISIN / HONEY SAUCE 2PIECE	12
MY GRANDMOTHERS MEATBALL RECEPY WITH WHITE RICE AND DICED FRIES	16
ROASTBEEF FROM DRY AGED BEEF WITH EDAMAME, PARMENTIER AND MUSHROOMS	22
TENDERLOIN DICED WITH LEMON-GARLIC DEMIGLACE SAUCE AND FRENCH FRIES CUBES	26
CACHOPO XXL BREADED FILET FILLED WITH IBERICO HAM AND CHEESE, FRIES,(FOR SHARING)	37
ANGUS RIBS ROASTED WITH SWEET POTATOE CREAM AND PICKLED ONIONS	22
40 DAY SELECTED DRY AGED RIB EYE STEAK WITH FRENCH FRIES (FOR SHARING)	49

Bread and service 2,00.-

We have different graduation glasses at your disposal in case you forgot them

TINTOS

D.O. CA. RIOJA

OINOZ MAGNUM CRIANZA	(TEMPRANILLO)	45,00 €
OINOZ CRIANZA	(TEMPRANILLO)	25,00 €
IZADI CRIANZA	(TEMPRANILLO)	27,00 €
CONDE DE SALCEDA RESERVA	(TEMPRANILLO)	41,00 €
FINCA SAN MARTIN	(GARNACHA)	25,00 €
VIÑA ARDANZA	(TEMPRANILLO, GARNACHA TINTA)	42,00 €
VIÑA ALBERDI	(TEMPRANILLO)	34,00 €

D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGUA MAGNUM	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	47,00 €
PRADOREY FINCA VALDELAYEGUA	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	29,00 €
CEPA 21	(TEMPRANILLO)	36,00 €
LA CELESTINA CRIANZA	(TEMPRANILLO)	32,00 €
FINCA RESALSO	(TINTO FINO)	26,00 €
EMILIO MORO	(TINTO FINO)	38,00 €
MALLEOULUS	(TEMPRANILLO)	48,00 €
PRUNO	(TEMPRANILLO, CABERNET SAUVIGNON)	29,00 €
ASTER	(TEMPRANILLO)	36,00 €

D.O. EL BIERZO

LOSADA	(MENCÍA)	29,00 €
PEIQUE RAMÓN VALLE	(MENCÍA)	27,00 €

D.O. JUMILLA

CASA LA HERMITA CRIANZA	(CABERNET SAUVIGNON, MONASTREL Y SYRAH)	28,00 €
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V.T. CASTILLA

VENTA LA OSSA SYRAH	(SYRAH)	34,00 €
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D.O. TORO

FLOR DE VETUS	(TINTA TORO)	27,00 €
ITURRIA	(TINTA TORO, GARNACHA)	32,00 €

D.O. SOMONTANO

ENATE TS	(TEMPRANILLO Y SYRAH)	26,00 €
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BLANCOS

D.O. VINO DE ESPAÑA

BIENBEBIDO	(ALBARIÑO)	26,00 €
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D.O. MONTERREI

FINCA OS COBATO	(GODELLO)	28,00 €
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D.O. RUEDA

CABALLERO DE OLMEDO	(VERDEJO Y VIURA)	19,00 €
MARQUES DE CACERES	(VERDEJO)	24,00 €
OINOZ	(VERDEJO)	24,00 €

CAVA

REVENTOS I BLANC BLANC DE BLANCS	(MACABEO, XIREL LO, PARELLADA, MALVASÍA DE SITGES)	35,00 €
FAMILIA OLVEDA BRUT NATURE RESERVA	(MABEO, XAREL LO)	28,00 €