



***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
- PIQUILLO PEPPERS 12
- 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

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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
- VEAL SHANK ROASTED WITH PARMENTIER POTATOE TRUFFLE CREAM  
(MINIMUN ¾ PEOPLE) 67
- 40 DAY SELECTED DRY AGED RIB EYE STEAK WITH FRENCH FRIES (FOR SHARING) 78

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Bread and service 2,00.-  
We have different graduation glasses at your disposal in case you forgot them

## RED WINE

## D.O. CA. RIOJA

OINOZ MAGNUM CRIANZA	(TEMPRANILLO)	39,00 €
OINOZ CRIANZA	(TEMPRANILLO)	24,00 €
IZADI CRIANZA	(TEMPRANILLO)	26,00 €
CONDE DE SALCEDA RESERVA	(TEMPRANILLO)	36,00 €
PROELIO VIÑEDOS VIEJOS	(GARNACHA)	28,00 €
FINCA SAN MARTIN	(TEMPRANILLO)	22,00 €

## D.O. EL BIERZO

LOSADA	(MENCÍA)	27,00 €
PEIQUE RAMÓN VALLE	(MENCÍA)	24,00 €

## D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGUA MAGNUM	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	39,00 €
PRADOREY FINCA VALDELAYEGUA	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	26,00 €
CEPA 21	(TEMPRANILLO)	36,00 €
LA CELESTINA CRIANZA	(TEMPRANILLO)	27,00 €
FINCA RESALSO	(TINTO FINO)	24,00 €
EMILIO MORO	(TINTO FINO)	38,00 €
MALLEOULUS	(TEMPRANILLO)	46,00 €
PRUNO	(TEMPRANILLO, CABERNET SAUVIGNON)	29,00 €

## D.O. MADRID

CLUM	(CABERNET SAUVIGNON, MERLOT, SYRAH, TEMPRANILLO)	20,00 €
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## D.O. JUMILLA

CASA LA HERMITA CRIANZA	(CABERNET SAUVIGNON, MONASTREL Y SYRAH)	24,00 €
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## D.O. TORO

FLOR DE VETUS	(TINTA TORO)	24,00 €
ITURRIA	(TINTA TORO, GARNACHA)	27,00 €

## V.T. CASTILLA

VENTA LA OSSA SYRAH	(SYRAH)	29,00 €
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## WINES BY THE GLASS

## BLANCOS

## D.O. RÍAS BAIXAS

VALMIÑOR	(ALBARIÑO)	3,80 €
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## D.O. BIERZO

LOSADA	(GODELLO)	3,80 €
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## D.O. RUEDA

CABALLERO DE OLMEDO	(VERDEJO Y VIURA)	3,50 €
OINOZ	(VERDEJO)	3,50 €

## TINTOS

## D.O. CA. RIOJA

OINOZ CRIANZA	(TEMPRANILLO)	3,50 €
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## D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGÜA	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	3,50 €
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## WHITE WINE

## D.O. RÍAS BAIXAS

VALMIÑOR	(ALBARIÑO)	26,00 €
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## D.O. BIERZO

LOSADA	(GODELLO)	27,00 €
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## D.O. RUEDA

CABALLERO DE OLMEDO	(VERDEJO Y VIURA)	19,00 €
MARQUES DE CACERES	(VERDEJO)	22,00 €
OINOZ	(VERDEJO)	24,00 €

## CAVA

REVENTOS I BLANC BLANC DE BLANCS		30,00 €
FAMILIA OLIVEDA BRUT NATURE RESERVA		23,00 €