

A local traditional experience in every dish culinary poetry

All our dishes are homemade, with local food products or have nods to our culture and its main ingredient is love...



Bread & appetizer

3,50€

STARTERS

 Iberian bellota ham Iberian bellota ham from Guijuelo with grissini and salted traditional bread	29,50€  / 19,00€ 
Shrimp omelette Small shrimp omelette served in a blank newsprint with fennel cream and salad	19,00€  / 12,00€ 
 Red tuna tartar Red tuna tartar on a bed of "pipirrana" red pepper and a Mediterranean dressing	28,00€  / 17,00€ 
Red prawns with garlic Red prawns with garlic	20,50€
 Grilled cauliflower and roasted avocado with sauce Grilled cauliflower with yellow curry sauce, roasted avocado, sautéed pinions and basil oil	18,00€
Mussels Blue cheese flavoured Mussels	18,00€  / 11,00€ 
Grilled scallop Grilled scallop with a gratinated hollandaise jalapeño sauce on top of a crunchy seaweed	6,00€/Ud.
 Pink tomato salad with mango Fresh pink tomato salad with a "timbal" of mango and a mix of fresh lettuces	18,50€
Artichoke flower to side with <ul style="list-style-type: none">• Olive oil & Maldon salt flakes• Small prawns with marinara dip• On top of Spanish Ham & foie	6,00€ 8,00€ 9,00€
Octopus Grilled octopus with "gofio" and "payoyo" cheese	28,00€  / 17,00€ 
 Grilled clams Grilled clams with chili oil and garlic from Chinchon	26,00€  / 15,50€ 
Homemade croquettes <ul style="list-style-type: none">• Spanish "Jamon de Bellota" with "Romesco" sauce• Selected seasonal veggies with a huacatay praline• Hoisin duck	18,00€  / 12,00€ 
Tagliatelle Carbonare Tagliatelle carbonare sided with truffle and king prawn	21,00€
"Broken" Eggs Laminated potato filled with mushrooms, Foie and fried egg with striped truffle	20,50€
Stew of the day Our chef's daily stew	17,50€
 Small salmon burger Small salmon burger on top of a falafel toast	8,50€/Ud.

RICE

Rice "en llauna" with homemade "all i oli" / 25'  (minimum) <ul style="list-style-type: none">• Seafood: clams, mussels and king prawns • Vegetable• "Celta": with Galician meat tataki and "perretxico"	29,50€
Rice in broth – Minimum two persons/ 25'  (minimum) Cuttlefish and lobster rice in broth	34,50€/persona
Paella – Minimum two persons/ 25'  (minimum) Rice with baby squid & turbot served with "alioli"	32,50€/persona

STEAK TARTAR ON SIGHT

 • Traditional: "cebón gallego" cut to taste sided	31,00€
 • Vegetarian: with seitan, guacamole and tomato	24,00€
 • Vegan: vegetarian but mixed without the egg	24,00€

FISHES & MEATS ELABORATIONS

Cod Gratin cod loin with a citric "alioli" on top of a carpaccio of orange and green onion	32,50€
"Koxkera" Hake Hake with clams, asparagus and low temperature egg	28,50€
Calf's tail of Jabugo Calf's tail with Jabugo ham wrapped with P.X. sauce	29,50€
Iberian Shank Iberian Shank cooked at low temperature with sage	28,00€

FROM OUR HOLM OAK CHARCOIL GRILL

 Grilled Gilthead skewer Grilled gilthead skewer with "pico de gallo"	32,50€
 Squid Squid with its own ink, cockles and seaweed tempura	28,50€
 Galician beef entrecôte Galician beef entrecôte	32,50€
Sirloin steak Sirloin with caramelized foie and gravy & "Armagnac" flambé	32,50€

SIDE DISHES

Frenh fries with paprika and drop of balsamic vinegar	5,50€
Rack shaped crispy fries	6,50€
Baked potatoes with vegetables and poached egg	6,50€
Salted green pepper with garlic and parsley	6,50€

HOMEMADE DESSERTS

Chocolate strudel Chocolate sheets with chocolate cream & brownie	12,00€
Tiramisú Tiramisú with a coffee flavored cake and mascarpone cheese	12,00€
Pancake Caramel filled pancake on top of banana & coconut cream	12,00€
"Torrija" "Torrija" caramelized on risotto with coconut milk	12,00€
Alaska Cake Alaska Cake with chocolate ice cream and flambé orange	12,00€
Deconstructed irish coffee Coffee cream with vanilla ice cream and whisky pearls	12,00€
 Fresh fruit salad Seasonal fresh fruit with lemon slush	9,50€  / 6,50€ 
Goat cheese cake that tastes like cheese Goat cheese cake with crunchy Azahar's honey & raspberry yoghurt ice cream	12,00€  / 8,00€ 
Pistachio cake & mascarpone cheese Pistachio ingot on top of dark chocolate	12,00€  / 8,00€ 

 Healthy dishes

See our day's suggestion of imported products from other Spanish provinces with our Maître
At your disposal, the glossary of Spanish terms from each dish. If you wish, you can take it as a memento.

We have the allergens menu to the service of the consumer.