

OUR SOUPS AND CREAMS

- Lobster and scallop bisque with Calvados 17.00 €
- Onion soup with sherry and puff pastry crust 11.00
- Minestrone vegetable soup with parmesan cheese 9.00
- Cream of mushrooms with goat cheese 11.00

BREAD

- Bread and dips 3.00 €
- Garlic bread 3.00
- Gluten free bread 3.00



COLD STARTERS

- Chicken liver pate with port wine and Cumberland sauce with toasts 17.50
- Duck foie gras micuit 21.00
- Black Angus carpaccio with parmesan cheese, pistachio, extra virgin olive oil and lemon 19.00
- Melon with Iberian ham and pineapple carpaccio 17.50
- Cantabrian anchovies in extra virgin olive oil 21.00
- Smoked salmon with red endives, blue cheese and toasted almonds 21.00
- Duck ham on a base of white asparagus (*Asparagus origin of Navarra*) with a vinaigrette of pine nuts 18.00





OUR SALADS

Goat cheese salad (mix lettuce, Iberian ham, bacon, dry tomatoes, nuts and berries) 20.00

Patricia salad (mix lettuce, spinach, pine nuts, orange, Iberian ham and parmesan cheese) 14.00

Rebeca salad (mix lettuce, mango, melon, feta cheese and croutons) 14.00

Duck salad: mix lettuce with duck (confit, ham, sweetbread and foie), berries, figs and popcorn 19.00

Warm burrata salad and crumbled duck confit, figs and fresh herbs 15.00

**All our salads will be dressed at the table by our front of house staff*





TO SHARE

Acorn-fed Iberian ham 23.00

Cheese selection (6 or 8 pieces) 22.00

Black Angus dry meat 21.00

Burrata on low temperature leeks, truffle oil and toasted pine nuts 18.00

Olive oil frog legs with fried garlic 19.00

Saffron artichokes with mussels and prawns 21.50

Artichokes in flower, garlic, fried ham and bearnesa sauce 20.00

Parmesan cheese cream, passion fruit coulis and
crispy camembert 21.00

Melted cream cheese on table with honey and walnuts 22.00



WARM STARTERS

- Prawns in pil-pil sauce with a touch of chardonnay wine 17.00
- Crispy panko crusted prawns with two sauces 16.00
- Fried camembert cheese and blueberry jam 17.00
- Homemade cod croquettes with passions fruit mayonnaise 15.00
- Sautéed squid in extra virgin olive and fried garlic 18.00
- Baked eggs with blue cheese, walnuts and sprinkled serrano ham 15.00
- Wild mushroom risotto with tartufato, cream and parmesan cheese 18.00
- Scrambled eggs boletus with prawns, garlic and ham 17.00

PASTAS

- Spaghetti Bolognese 13.00
- Spaghetti Carbonara with bacon and cream 18.00
- Meat lasagna with ricotta cheese in the oven 18.00
- Creamy tagliatelle with fresh salmon flamed in vodka and dried tomatoes 20.00





OUR SAUCES 3.50

Boletus
Six types pepper
Bearnaise
Roquefort
Alioli

ADDITIONAL SIDE 5.00

OUR MEATS

- American Black Angus Entrecôte 27.00
- Beef fillet steak (12 to 24 months) 28.00
- Beef Stroganoff 18.00
- Beef cheeks in Pedro Ximenez sherry 23.00
- Calf's liver with sautéed onion, garlic and bacon 20.00
- Duck confit with orange sauce with berries and lime zest 20.00
- Oxtail stew with vegetables and Port wine 23.00
- Roasted leg of suckling lamb au jus 24.00
- Roasted suckling lamb shoulder 28.00
- Rosemary roasted rack of lamb 29.50
- Roasted suckling pig shoulder, cooked at low temperature 28.00
- Crispy panko crusted veal escalope 18.00
- Coconut chicken curry 18.00
- Beef goulash 18.00
- Honey barbecue pork ribs 19.00
- Cooked at low temperature Angus beef (sous-vide cuisine) 23.00
- Teriyaki Iberian pork and vegetable stir-fry 20.00
- Beef fillet steak Chateaubriand 30.00 (Price per person) (Min 2 persons)
- Steak tartare (order in advance) 32.00





FISH

- Fresh grilled sole 27.00
- Fresh sole with butter, parsley and lemon 29.00
- Grilled sea bass with tartare sauce 20.00
- Olive oil cod with garlic and sweet paprika 24.00
- Cod in pil-pil sauce 24.00
- Grilled fresh salmon loin 17.00
- Salmon loin with orange sauce and berries 20.00
- Baked salmon loin with vegetables and dill 20.00
- Turbot fillet with Bilbao sauce 29.00





CAVIAR FROM RIOFRÍO

Duck foie gras micuit and organic caviar 40.00

Riofrío organic caviar 15 gr 55.00

Riofrío organic caviar 30 gr 90.00





and now, enjoy our **DESSERTS**

*We are the perfect partner
to make things happen,
we are experience
at your service*



Caramel apple tarte tatin with cinnamon
and ice cream 10.00

Cheesecake with caramel sauce and
raspberry sorbet 11.00

Warm chocolate fondant with berries 15.00

Tiramisu with lady fingers 9.00

Fig flan with PX sherry 9.00

Dark chocolate brownie with nuts and
pistachio ice cream 13.00

Passion fruit mousse and mango sorbet 10.00

Lemon o raspberry sorbet with cava 8.00

Vainilla ice cream with PX sherry 9.00

