

Cold starts

Iberian Ham, Bread with Tomatoes Pure and Olive Oil

Sirloin Beef Steak Tartar seasoned with Egg Yolk “Orly “(80 gr)

Warm “Sweet-Sour” Partridge, Green Beans and Duck Foie Grass and walnut Vinaigrette

Deer loin “Vitello” with Cranberries and winter geleé

Tender Leaves Salad with Crispy Goat cheese and Rosemary Honey roasted Grapes

Our Gallega Octopus with “Patatas Bravas”

Marinated Spinach, Rocket Escarole Lettuce Salad with Pecan Walnut and Raspberries

Soups and Creams

Mantis Shrimp and Lobster Cream Soup with Basil

“Picadillo” Soup with Iberian ham, Rice, Chicken and Mint

“Níscalos” Mushroom Cream Soup with Truffles Shavings

“Lady Curzon” Beef Consommé

Hot starts

"Chanquettes del Huerto" with Fried Egg and Truffle

Poached egg with smoked potatoes, Leek and Truffle “Veloutée”

Homemade Spinach & Casares Cheese Ravioli, squid strips and Sherry sauce

Warm scallops with “AjoArriero” sauce, Chafada Potatoes and Provenzal Shrimps Bread

Vegetables Menestra with Hojiblanca Olive Oil

I.V.A Incluido



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Fish and seafood

Oven baked Monkfish with Roasted garlic sauce

Cod in its own “Gazpachuelo” stew, soft lemon Alioli, Broad beans and potatoes

Sautéed Lobster “Tallarines” with Basil and Tomato Ragout

Sea Bass Loin and Baby Squids with Mediterranean tomatoes Ragout

Meat and Poultry

Baked Suckling Pig with Rosemary Flower Honey and Potato Fritters

Roasted Guinea Fowl Breast with Basil Jus and Green Tagliatelle

Deer Civet with leek, turnip pureé and Cinnamon Pear

Suckling Calf Sirloin Escalopes with Sage, Iberian Ham and Oloroso Sherry Wine Sauce

Beef Sirloin Steak and Grilled Duck Foie Gras with Black Pepper Sauce

Chateaubriand with Béarnaise and Bordelaise Sauces (Min 2 pers.)

Leg of Suckling Lamb with Rosemary (for 2 people)

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