

All prices are VAT included

## TO SHARE

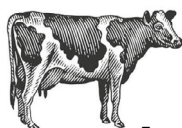
Knife-sliced Iberian ham  
D.O. Guijuelo  
€ 34

Selection of Andalusian artisan  
cheeses with quince  
€ 17

Our traditional salt cod  
and orange "remojón"  
€ 18

Confit leeks roasted with  
San Pascual bacon and  
romesco sauce  
€ 16

Homemade Iberian ham  
croquettes  
€ 13



## FROM OUR HOLM OAK CHARCOAL GRILL

### MEAT

Lamb sweetbreads with mushrooms,  
parmentier, and roasting juice ..... € 25

Duck breast with mango  
and pomegranate chutney ..... € 24

Roast pork ribs lacquered in their own  
juice with sweet potato in textures ..... € 24

Matured beef chop with potatoes  
and Padrón peppers ..... € 10 /100 g

### FISH

Grilled corvina with mutabal  
and garlic chips ..... € 23

Grilled cod loin with Iberian stew ..... € 24

Market fish grilled with chilli oil ..... € 8 /100 g



## STARTERS

Salad of leaves, stems, and  
vegetables from our garden  
€ 12

Escabeche-marinated partridge  
salad with its pickled  
vegetables  
€ 25

Grilled seasonal mushrooms  
with roasting juice and  
free-range egg yolk  
€ 17

Creamy rice with squid  
and saffron alioli  
€ 17

Beef tartare from Pazo Recimil  
with bone marrow and  
a hint of chamomile  
€ 20



Our homemade bread stone ground ECO wheat  
sourdough and ECO craft beer ..... € 3.50

## Desserts

Creamy chocolate with bread  
and extra virgin olive oil ..... € 8

Piononos with cinnamon ice cream ..... € 9

Roasted chestnut tiramisu  
with coffee ice cream ..... € 8

Caramelised apple puff pastry  
with cream and vanilla ..... € 8

Creamy pumpkin tart with  
chocolate ice cream ..... € 8

This establishment has information related to food allergies and intolerances. Ask our staff for more information.