

RESTAURANTE - A LA CARTE

ENTRANTES // STARTERS

Croquetas caseras de jamón ibérico con leche de oveja (unidad a 1,50€) 9,00€

Homemade croquettes of Iberian ham with sheep's cheese

Pulpo al carbón con aji paprika yuca frita y aire de tomatillo 15,50€

Charcoal Grilled octopus with aji paprika, fried yucca and tomato aroma

Foie micuit casero con mermelada de pimiento verde 16,50€

Homemade foie micuit with green pepper marmalade

Canelón de aguacate relleno de tartar de bonito, ajos negros y mahonesa de wasabi 14,00€

Cannelloni of avocado stuffed with bonito tartar, black garlic and wasabi mayonnaise

Antxoas del Cantábrico, tumaca y tostas de pan de pueblo 16,50€

Anchovies from Cantabrian Sea, tomato and toasted country bread

Ravioli relleno de trompetilla y ricotta con salsa funghi 12,50€

Ravioli stuffed with mushroom and ricotta, served with fungi sauce

ENSALADAS // SALADS

Burrata, tomate raf, albahaca, piñones y trufa 13€

Burrata, raff tomato, basil, pine nuts and truffle

Taboule con salmón marinado, yogurt con hierbas y espuma de aguacate 13,00€

Taboule with marinated salmon, yogurt with herbs and avocado mousse

Tomate relleno de ventresca de atún con fondo de salmorejo 9,50€

Tomato stuffed with tuna belly and salmorejo

Mango con queso fresco y vinagreta de orégano y frutos secos 11,50€

Mango salad with fresh cheese, oregano, nuts and vinaigrette

ARROCES // RICES

Arroz caldoso de carabinero 15,00€

Stewed rice with carabineri

Risotto de verduras con boletus, trufa y trigueros 12,50€

Vegetable risotto with boletus, truffle and green asparagus

PESCADOS // FISH

Taco de bacalao en costra de tomate asado, jamón y cortezas 16,50€

Cod taco on crispy tomato, ham and crusts

Rape asado con mojo de carabineros y parmentier de potirón 18,50€

Monkfish roasted with seafood mojo and potiron parmentier

Merluza al pil-pil de mostaza verde 16,50€

Hake with pil – pil sauce of green mustard

Txipirones rellenos de verdura y chorizo de León en salsa americana 16,00€

Squid stuffed with vegetables and Leon red sausage in American sauce

Bonito marinado, frito en tempura con nori y spaguetti de mango 14,50€

Marinated tuna, fried in tempura with nori and mango spaghetti

CARNES // MEATS

Nuestro steak tartar (con salsa de soja, cilantro, huevo de codorniz) y pan carasau 19,50€

Our steak tartare with soy sauce, cilantro, quail egg and bread carasau

Solomillo de buey con raviolis rellenos de tuétano y salsa de foie 20€

Sirloin steak with ravioli stuffed with marrow and foie sauce

Albóndigas de cordero, curry rojo suave, pepino y espuma de yogurt 18,00€

Lamb meatballs with soft red curry, cucumber and yogurt mousse

Involtini de piña rellena de carrillada ibérica con mojo verde 15,00€

Pineapple involtini, stuffed with Iberian pork cheek with green mojo

Rabo de toro deshuesado recubierto de berenjena y calabacín 15,00€

Boneless oxtail covered with eggplant and zucchini

POSTRES // DESSERTS

Milhojas crujientes rellenas de mousse de plátano y sorbete de coco 5,00€

Puff pastry stuffed with banana mousse and coconut sorbet

Mousse de arroz con leche con cobertura de frambuesa 6,50€

Rice pudding mousse with raspberry topping

Torrija brioche al aroma de Baileys, crema de cacahuete y helado de pistacho 5,50€

Traditional torrija brioche with Bailey's aroma, peanut butter and pistachio ice cream

Tabla de quesos, membrillo y nueces 15,00€

Table of cheeses, quince and walnuts