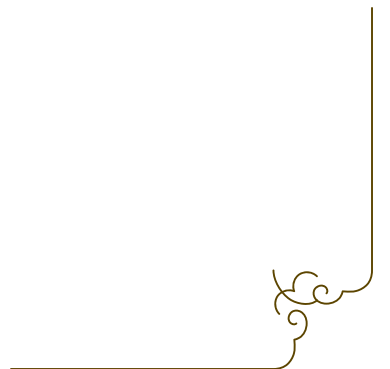


MENU





JAMONERIA

Tribute Don Alfonso, Reserve 2018, Salamanca 50g ⁽⁷⁾	18
Tribute Don Alfonso, Reserve 2018, Salamanca 100g ⁽⁷⁾	36
Pata Negra Black Label, 100% Pure Bellota 50g ⁽⁷⁾	16
Pata Negra Black Label, 100% Pure Bellota 100g ⁽⁷⁾	32
Jamon Serrano Reserve, Aljomar (Salamanca) ⁽⁷⁾	12
Paleta Ibèrica, Black Label, 100% Pure Bellota ⁽⁷⁾	14
Ibèrico Pork Lomo, 100% Pure Bellota ⁽⁷⁾	13
Wagyu bresaola 50g ⁽⁷⁾	26
“Joselito” Ibèrica Coppa ⁽⁷⁾	18
Tasting of Ibèrico Black Pig ⁽⁷⁾	25
<i>Pata Negra, Paleta and Lomo Ibèrico 100% Ibèrica breed</i>	
Cebo de campo Pig Tasting ⁽⁷⁾	16
<i>Jamon Serrano, Chorizo and Morcon</i>	

FORMAGGERIA

Italian cheese tasting by our gastronome ^(7,8)	25
<i>Ask for availability of our producers, lavosh and homemade compotes</i>	
French cheese tasting by our gastronome ^(7,8)	14
<i>Ask for availability of our producers, lavosh and homemade compotes</i>	
Saint Marcelin in cocotte ^(7,8)	14
<i>Beer-battered red onion compote and herb croutons</i>	

TO ACCOMPANY, FROM OUR OVEN

Our sourdough baguette ⁽¹⁾	3
Ciriola ‘Cacio e Pepe’ (cheese and pepper) ^(3,9)	4
Crispy white pizza tongue ⁽¹⁾	3
Pata Negra Parker Roll	5





OUR PROPOSAL

Pan y tomate ⁽¹⁾ <i>Bread crouton and grated tomatoes from our garden</i>	4
Sicilian swordfish ^(3,5,12,13) <i>Fumè, chicory salad</i>	12
Cantabrian anchovies <i>Don Bocarte selection, accompanied by brioche and whipped butter with yuzu and basil</i>	24
Fois Gras ^(1,3,5,7,8,9,10,11,12) <i>Tochon, pear and Iranian saffron compote, hazelnut and sultana brioche</i>	18
Homemade octopus “chorizo” ^(4,7,5,12) <i>Relish of friggiteli</i>	13
Scottish Superior Salmon ^(3,5,7,9,12) <i>Home-smoked, grapefruit and pink pepper</i>	12
Cecina de Leon ⁽¹³⁾ <i>Truffled and crispy artichokes, black truffle</i>	16

TAPAS

Tuétano ^(1,4,5,6,8) <i>Charcoal-grilled ossobuco, Piedmontese Fassona beef tartare and bean mustard</i>	14
Brioche crouton ^(5,3,9,14) <i>Cantabrian anchovies and Patanegra lard with herbs</i>	10
Burrata of Andria ^(2,3) <i>Cream of pumpkin, hazelnut pesto and black truffle</i>	9
Pata Negra Croquetas ^(1,3,7,9,14) <i>Pepperade sauce</i>	12
Crispy artichokes ^(1,14) <i>Iranian saffron mayonnaise</i>	9
Sicilian baby octopus ‘gallega’ style ^(1,4) <i>Finished on charcoal, green herb sauce</i>	12
Sea bream carpaccio ⁽⁵⁾ <i>Citrus fruit gel, fennel, rocket and Taggiasca olives</i>	13
Sea bass in “Panzanella” ^(5,9,11,12,13) <i>Marinated tomatoes, soused onion and bread croutons</i>	14
Cauliflower “Butter Masala” ^(3,6,11,12) <i>Sautéed cauliflower, cream of cauliflower and curry butter</i>	9
Iberian “Sauté” ⁽⁴⁾ <i>Sardinian mussels in cocotte, Mojo sauce</i>	10





PAELLA

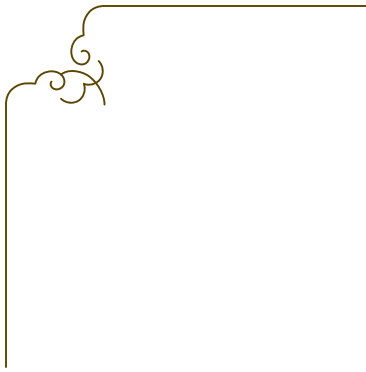
Sea ^(2,4,5,8,9,14) <i>Soccarat paella fina, Sardinian mussels, clams, octopus and squid</i>	32
Red prawn ^(2,4,8,9) <i>Paella fina paella, prawns, lime marinated red prawns, shellfish aioli and parsley cream</i>	44
Lobster ^(2,4,8,9) <i>Soccarat paella fina, lobster cooked on charcoal in various consistencies and American sauce</i>	56
Chicken ⁽⁹⁾ <i>Paella fina paella, barbecued chicken, seasonal mushrooms, marinated piquillos</i>	30
Garden ⁽⁹⁾ <i>Soccarat paella fina, seasonal vegetables</i>	24

BRASSERIE*

All our cuts are accompanied by Dutch Truffle and Bordelaise sauce

Baltic steer	
<i>T - Bone</i>	8/ l'etto
<i>Porterhouse</i>	9/ l'etto
<i>Centre Rib</i>	9/ l'etto
<i>Rib eye</i>	8/ l'etto
<i>Fillet Cap</i>	12/ l'etto
Ribeye Uruguay	<i>Market Price</i>
Chateaubriand fillet ^(3,12,13) <i>Grilled cardoncelli, forest mushroom fondue</i>	28
Fillet steak <i>Salsa at the harbour</i>	12/l'etto



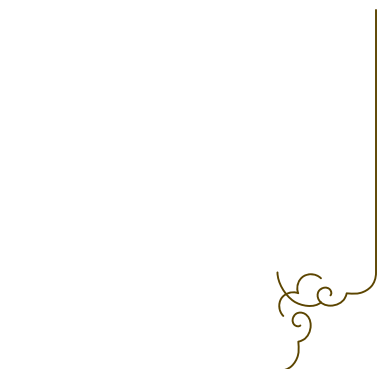


MAIN COURSES

Valtellina cockerel ^(6,12) <i>Cast-iron cooking, Rub with peppers</i>	24
Black pig's belly ^(3,11,12,13) <i>Spiced apple fondue, barbecued sprouts</i>	23
Gaeta Sea Bass ⁽⁷⁾ <i>Cream of carrot, roasted lemon and cilantro salmoriglio</i>	22
Black cod heart ^(3,4,5,12,13) <i>Champagne fondue, pea cream</i>	24

SIDES

Seasonal wild mushrooms	5
Classic mashed potatoes/ with black truffle	5/8
New potatoes with butter ⁽⁷⁾	6





DESSERTS

Tahitian Vanilla Catalan Cream ^(1,3,7) <i>Accompanied by butter waffles</i>	8
Jerò Hot Donuts ^(1,3,7) <i>Homemade doughnuts served warm, accompanied by chocolate sauce and caramel</i>	8
Basque cheesecake ^(1,3,7) <i>Baked, red fruit compote and butter biscuits</i>	8
Savarin ^(1,3,7,8) <i>Vanilla savarin, passion fruit chantilly and hazelnut praline</i>	8
Bon Bons ^(1,7,8) <i>Mini selection of bon bons to share</i>	8
Millefeuille Gaufrette ^(1,3,7) <i>Thin wafer sheets, lemon mousseline and fresh berries</i>	8
Fruit Plateau <i>Plateau of seasonal fruit</i>	8

BEVANDE

Water 1lt (microfiltered)	2
Glass of white wine**	
Glass of red wine**	
Red sangria	25
White sangria	25
Estrella Galicia Beer	6
Coca-Cola in 33cl bottles	4
Coca-Cola Zero in 33cl bottle1	4
Fanta in 33cl bottle	4
Bottled Sprite 33cl	4

Allergens: allergens may be present in our products, please contact the service staff for any information. Please note that some dishes and beverages prepared and served in this establishment contain ingredients or adjuvants that are considered allergens. List of ingredients considered as allergens: (1) Gluten; (2) Crustaceans; (3) Eggs; (4) Fish; (5) Peanuts; (6) Soya; (7) Milk; (8) Nuts; (9) Celery; (10) Mustard; (11) Sesame; (12) Sulphur dioxide; (13) Lupine; (14) Molluscs.

