

To share or not to share, that is the question

Paleta de ibérico puro, de bellota (100 gr) MALDONADO	22
<i>Probably the best ham in the world, all the flavour of the countryside in an artisan product. Pure breed and carefully cured</i>	
Bravas del sudeste asiático	10
<i>Fried sweet potatoes with homemade sweet, sour and chili sauce.</i>	
Lengua tonnata	16
<i>Boiled veal tongue with vitello tonnato's sauce (mayonnaise, cappers, preserved tuna and shallots) baby onions glazed with red wine and brine "piparras"</i>	
Bravas del otro lado del charco	10
<i>Fried yucca, tomato sauce with chipotle chillies, coriander and lime zest</i>	
Alitas de coliflor y brócoli	10
<i>Broccoli and cauliflower "wings" in a cajun batter and with a fresh herb and yogurt sauce</i>	
Croquetas caseras	10
<i>House made, with fresh milk from the mountain and the best ingredients. Please, ask for them if you are interested.</i>	
Burrata di Puglia	16
<i>Burrata, roquette, roasted tomatoes salmorejo and dried cherry tomatoes</i>	
Langostinos salteados al jengibre	16
<i>Assorted lettuce, strawberries, cherry tomatoes, sherry raisins, preserved fennel, shrimps sauteed with ginger oil and mangoes vinaigrette</i>	
Caballa en escabeche de cítricos	15
<i>Mackerel in citrus pickle, tender salad, sun dried tomatoes, cucumber, dry smoked tuna, and a Japanese dressing with dashi and miso.</i>	

Main courses

“St Patrick”	16
<i>Free range lamb burger from Aragón, cheddar cheese, portobello mushrooms, guinness beer sauce, tomato and lettuce</i>	
“La francesita”	16
<i>Free range chicken, brie cheese, truffle mayonnaise, caramelized onions with red wine, lettuce and tomato.</i>	
Lomo de vaca vieja madurada, a la parrilla	23
<i>Grilled dry aged cow sirloin steak with boiled potatoes and chimichurri sauce</i>	
Solomillo de vaca, a la parrilla	26
<i>Grilled cow tenderloin with French fries, and a fried free range egg on top</i>	
Costilla de vaca asada	20
<i>Slowly roasted cow rib on the bone, with “patatas revolconas” with paprika and chorizo.</i>	
Pierna de ciervo guisada al estilo “pibil”	19
<i>Slow braised venison leg pibil style with citrus and achiote sauce, and roasted sweet potato</i>	
Costillar de cerdo Duroc lentamente asado	19
<i>Slow roasted Duroc pork ribs with our barbecue sauce, corn cream and French fries.</i>	
Pescado salvaje del día con su guarnición	22
<i>Wild caught fish of the day with garnish. Every day we choose the freshest available fish on the market</i>	

**Artisan bread service, 1.8€ per person*

Wandering in the Dessert

Tiramisú al amontillado <i>Our version of this traditional dessert with sherry influences</i>	7/4
Bloody cheesecake <i>Mascarpone cheesecake, tomato confiture, vodka syrup</i>	6/4
Pannacotta <i>Fresh cream of Madrid's mountains, natural vanilla</i>	6/4
Torrija de panettone <i>Panettone "pain perdu" aromatised with cardamom, orange zest, and orange blossom. Served with some ice cream</i>	7

Dessert wines

An elegant selection of sweet wines

Floralis "Moscatel Oro" <i>Familia Torres - Vino de licor - Moscatel de Alejandría - 15% vol</i>	4
Don Zoilo 15 años <i>DO Jerez - Williams and Humbert - Pedro Ximenez - 19% vol</i>	6
Chateau Laribotte 2018 <i>AOC Sauternes - Sémillon, Sauvignon blanc y Muscadelle - 13%vol</i>	8
Quinta das Carvalhas 10 years Tawny <i>Porto - T.nacional, T. franca, Tinta roriz, Tinta barroca - 20%vol</i>	5
Tokaj Oremus 3 puttonyos <i>Hungría - Furmint - Botrytis Cinerea - 16% vol</i>	9
Vittios Vi Dolç 2018 <i>DO Penedés - Vendimia Tardía de Xarel-lo - 13% vol.</i>	6