

## ***To share or not to share, that is the question***

<b>Paleta de ibérico puro, de bellota (100 gr) MALDONADO</b>	<b>22</b>
Probably the best ham in the world, all the flavor of the countryside in an artisan product. Pure breed and carefully cured	
<b>Ramen Ibérico</b>	<b>14</b>
Traditional shepherd soup, made with garlic and bread. Served with fried pork belly, boiled egg and green leaves from Galicia	
<b>Bravas del sudeste asiático</b>	<b>12</b>
Fried sweet potatoes with home made sweet, sour and chili sauce.	
<b>Lengua tonnata</b>	<b>16</b>
Boiled veal tongue with vitello tonnato's sauce (mayonnaise, cappers, preserved tuna and shallots) baby onions glazed with red wine and brine "piparras"	
<b>Bravas del otro lado del charco</b>	<b>12</b>
Fried yucca, tomato sauce with chipotle chillies, coriander and lime zest	
<b>Alitas de coliflor y brócoli</b>	<b>12</b>
Broccoli and cauliflower "wings" in a cajun batter and with a fresh herb and yogurt sauce	
<b>Croquetas caseras</b>	<b>10</b>
House made, with fresh milk from the mountain and the best ingredients. Please, ask for them if you are interested.	
<b>Burrata di Puglia</b>	<b>16</b>
Burrata, roquette, roasted tomatoes salmorejo and dried cherry tomatoes	
<b>Langostinos salteados al jengibre</b>	<b>17</b>
Assorted lettuce, strawberries, cherry tomatoes, sherry raisins, preserved fennel, shrimps sauteed with ginger oil and mangoes vinaigrette	
<b>Caballa en escabeche de cítricos</b>	<b>16</b>
Mackerel in citrus pickle, tender salad, sun dried tomatoes, cucumber, dry smoked tuna, and a japanese dressing with dashi and miso.	

## ***Main courses***

Lomo de vaca vieja madurada, a la parrilla Grilled dry aged cow sirloin steak with boiled potatoes and chimichurri sauce	23
Solomillo de vaca, a la parrilla Grilled cow tenderloin with french fries, and a fried free range egg on top	26
Costilla de vaca asada Slowly roasted cow rib on the bone, with “patatas revolconas” with paprika and chorizo.	20
Pierna de ciervo guisada al estilo “pibil” Slow braised venison leg pibil style with citrus and achiote sauce, and roasted sweet potato	19
Costillar de cerdo Duroc lentamente asado Slow roasted Duroc pork ribs with our barbecue sauce, corn cream and french fries.	19
Cuttlefish with peppers With black/black alioli and fried padrón peppers	17
Pescado salvaje del día con su guarnición Wild caught fish of the day with garnish. Every day we choose the freshest available fish on the market	22
Carrillada de vaca a la cerveza negra Cow cheek stewed with black beer and fries	19

*\*Artisan bread service, 1.8€ per person*

## ***Wandering in the Dessert***

Tiramisú al amontillado	7/4
Our version of this traditional dessert with sherry influences	
Bloody cheesecake	6/4
Mascarpone cheesecake, tomato confiture, vodka syrup	
Pannacotta	6/4
Fresh cream of Madrid's mountains, natural vanilla	

## ***Dessert wines***

*An elegant selection of sweet wines*

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