

Tapas

Cantabric Anchovies 00 (3 fillets XL)	12
Salt cured anchovies served with a garlic and sherry vinegar butter	
Huevo roto en sartén con setas silvestres	8
Fried egg, home made french fries, and wild mushrooms	
Croquetas caseras	4
House made, with fresh milk from the mountain and the best ingredients. Please, ask for them if you are interested	
Bravas del sudeste asiático	14/8
Fried sweet potatoes with home made sweet, sour and chili sauce	
Puerros confitados en aceite de oliva	12/8
Confit leeks with chipotle and saffron romesco sauce	
Hummus de Cocido Madrileño	15/9
Home made hummus with the chickpeas from cocido, the traditional dish from Madrid, using chorizo and morcilla as toppings.	

Cured meat and cold cuts

Jamón ibérico, de bellota (100 g.)	26
All the flavor of the countryside in an artisan product. Pure breed and carefully cured	
Cecina de León (100 g.)	18
Salt cured and slightly smoked cured beef, typical from the north of Spain and a cut with very little fat	
Chorizo extra (100 g.)	13
Traditional sausage with hot paprika	
Salchichón ibérico de bellota (100gr)	16
DO Guijuelo, acorn fed iberic porc sausage	

Ensaladas

Burrata di Puglia	17
Burrata, roquette, roasted tomatoes salmorejo and dried cherry tomatoes	
Ensalada de langostinos salteados al jengibre	17
Assorted lettuce, strawberries, cherry tomatoes, sherry raisins, preserved fennel, shrimps sauteed with ginger oil and mango vinaigrette	
Ensalada de bonito en escabeche de cítricos	17
White tuna in citrus pickle, tender salad, sun dried tomatoes, cucumber, dry smoked tuna, and a japanese dressing with dashi and miso	

Offal

Tuétanos de vaca asados	24/15
Veal bone marrow roasted and seasoned with smoked salt, toasted bread.	
Lengua tonnata	17/10
Boiled veal tongue with vitello tonnato's sauce (mayonnaise, cappers, preserved tuna and shallots), pickled onion and brine "piparras"	
Molleja a la plancha	22
Veal sweetbread grilled with a provenzal sauce and padron peppers	

Side dishes

Home made french fries	7
Green salad	7
Fried sweet potato	6
Padron peppers	8
Mash potatoes with garlic, paprika and pork belly	7

Main courses

Berenjena Napolitana	19
Flame roasted eggplant, with breadcrumbs and deep fried, natural tomato, brie cheese and ham, served with fries and miso mayonnaise	
Lomo de vaca vieja madurada, a la parrilla	25
Grilled. Dry aged cow sirloin steak with boiled potatoes and chimichurri sauce	
Chuletas de cordero (Ternasco de Aragon DO)	29
Lamb chops with rosemary roasted peppers Ternasco is a one week grass feed lamb	
Costilla de vaca asada	25
Slowly roasted beef rib on the bone, served with “patatas revolconas” with paprika and chorizo bits	
Costillar de cerdo Duroc lentamente asado	22
Slow roasted Duroc pork ribs with our barbecue sauce, corn cream and french fries	
Calamari with peppers	22
With black/black alioli (black garlic and calamari ink) and fried padrón peppers	
Pescado salvaje del día con su guarnición	24
Wild caught fish of the day with garnish. Every day we choose the freshest available fish on the market	
Carrillada de vaca a la cerveza negra	24
Cow cheek stewed with stout beer and fries	

*Artisan bread service, 1.8€ per person
Extra Virgin Olive Oil or Butter service 0.7€ per person*

Wandering in the Dessert

Some of them have a small version

Tiramisú al amontillado	7/4
Our version of this traditional dessert with sherry influence and almonds	
Bloody cheesecake	7/4
Mascarpone cheesecake, tomato confiture, and vodka	
Pannacotta	7/4
Fresh cream from Madrid's mountains, natural vanilla	
Dark chocolate cream from Sao Tomé	7/4
With a crunch of bitter almonds and fresh whipped cream	

Dessert wines

An elegant selection of sweet wines

Floralis "Moscatel Oro"	6
Familia Torres - Vino de licor - Moscatel de Alejandría - 15% vol	
Pedro Ximenez	7
DO Jerez - M. Sanchez Ayala- Pedro Ximenez - 15% vol	
Chateau Laribotte 2018	12
AOC Sauternes - Sémillon, Sauvignon blanc y Muscadelle - 13%vol	
Quinta das Carvalhas 10 years Tawny	6
Porto - T.nacional, T. franca, Tinta roriz, Tinta barroca - 20%vol	
Tokaj Disznoko 5 puttonyos	14
Hungría - Furmint - Botrytis Cinerea - 16% vol	
Vittios Vi Dolç Negre 2017	7
DO Penedés - Vendimia Tardía de Merlot - 12 meses de barrica - 13% vol	
Dulce Enero de Altolandón 2020	8
Vino de hielo de manchuela, parcela a 1100 msnm que se hiela de forma natural	