



Appetizers

- ◆ Traditional caviar from Riofrío 30gr
- ◆ Traditional caviar from Riofrío 50gr
- ◆ Duck's liver with melon ravioli 2uds
- ◆ Cantabrico anchovies XXL 6uds



To share

- ◆ Iberian Ham
- ◆ Mature sheep cheese
- ◆ Brave potatoes & ali oli
- ◆ Homemade croquetes



Salads

- ◆ Mango, pineapple, mozzarella cheese & avocado salad
- ◆ Green salad, tuna & boiled egg
- ◆ Andalusian gazpacho
- ◆ "Salmorejo Cordobes" (boiled egg, ham & tuna)
- ◆ Pear, endives, blue cheese, walnuts, rocket salad with pear vinaigrette



Homemade breads

- ◆ Bread with tomatoe
- ◆ Mini breads gourmet 6uds
- ◆ "Chapata" bread



Special dishes with wild eggs

- ◆ Potatoes omelette low curd
- ◆ Scramble eggs with ham & truffle





Traditional dishes

- ◆ *Vegetable couscous*
- ◆ *Spinach & cheese ravioli with salmon sauce*
- ◆ *Fresh tagliatelle with boletus sauce, truffle & walnuts*
- ◆ *Chicken curry with wild rice*
- ◆ *“Milanesa” steak*
- ◆ *Bull's tail cooked with potatoes*



Fish courses

- ◆ *Cod*
Confit with red pippres cream & caramelized onion
- ◆ *Grilled salmon*
- ◆ *Roasted scallops*
with vegetable & squid risotto



Meat courses

- ◆ *Veal burger*
With tomato, confit onion, cheddar cheese & rocket salad
- ◆ *Beef tenderloin*
- ◆ *Iberian pork with potatoes*
- ◆ *Baked pork ribs with barbacue sauce*



Alergenos

