



ENTRADAS

TUNA FISH WITH “AJOBLANCO”

Thin slices of tuna marinated in sherry vinegar, accompanied by a soft “ajoblanco” cream of garlic and leek ashes.

BEET SALAD

Light cream of Manchego cheese with beet in three textures, dressed with a vinaigrette of nuts and quince cream.

GAZPACHO ANDALUZ

Chilled tomato soup prepared with cucumber, bell peppers, and garlic, served with croutons.

OXTAIL

Bread-wrapped beef, oven backed and served in its “au jus”.

“TIGRE”-STYLE MUSSELS

Filled with “bechamel” sauce, breaded, and fried.

CLASSIC SPANISH TORTILLA

Prepared with eggs, potatoes, and onions.

GALICIAN STYLE OCTOPUS

Octopus cooked with garlic and paprika, served with steamed potatoes.

SEAFOOD

SALMON WITH SAFFRON

Salmon cooked at a low temperature with citrus, accompanied with saffron sauce.

FISH STEW IN “SALSA VERDE”

Fish stew in Spanish “salsa verde” prepared with fumet, white wine, and parsley, served with “chirla” clams.

ROMESCO-STYLE OCTOPUS

Grilled octopus tentacles marinated in “morunño” adobo, served on a bed of Romesco sauce, accompanied with rice, “chistorra” sausage, and mussels.

RICE AND PAELLAS

35 minutes preparation time, portion for two.

VALENCIAN-STYLE PAELLA

Rice prepared with garlic, onion, tomato, chicken, pork, Spanish sausage, mussels, calamari, shrimp, artichokes, green beans, green peas, and bell peppers.

SEAFOOD PAELLA

Rice prepared with garlic, onion, tomato, mussels, octopus, clams, squid, scallops, shrimp, artichokes, green beans, green peas, and bell peppers.

STEAKS

CRISPY SUCKLING PIG

Slowly cooked for 18 hours with herbs and orange peels, served with apple cream and spring potatoes.

BEEF TENDERLOIN WITH MUSHROOMS

Marinated in spices and coffee, accompanied with mushrooms and served in its “au jus”.

BRAISED MEAT CHOP

Served with a garlic-tomato salad and roasted potatoes.

WOOD OVEN-ROASTED CHICKEN STEW

Chicken breast cooked with mushrooms, potatoes, tomatoes, garlic, spring onions, and a hint of sherry.

POSTRES

CATALAN CREAM

Orange crisps stuffed with catalan cream and orange supreme, zest, and vanilla ice cream.

RICE PUDDING

Served with homemade ice cream from the rice cooking process, accompanied with chocolate sauce.

FRIED MILK

Accompanied with vanilla sauce and saffron-scented chocolate ice cream.

ASSORTED ICE CREAMS