

We do not have a star product.
In each of our dishes we put all our knowledge.
But we do have a menu. A weekly concept with which we change the rules of the game.

Acorn-fed Iberian loin	24,20€
Cheese board (7)	18,00€
Partridge pate on extra virgin Picual olive oil (3)	16.00€
Spider crab croquettes (1-2-7)	16,50€

## - SOUPS AND VEGETABLES -

Sopa Castellana (Castilian-style garlic soup) (1-3)	10,90€
White butter beans from La Granja stew	- 14,20 €
Free-range chicken rice (8)	- 21.80 €
Olivier salad with sea urchin roe (2-3)	- 19,60€
Wild mushrooms, egg yolk, foie gras,	
and black truffe medley	24,00€
Farmers' market vegetable sauté (1-8)	- 11,00€

#### NOTA

We have frozen fish for people who cannot eat it fresh.



Hake cooked with wheat and cream from Castellana (1-4)	30,00€
Baked Sea Bass	33.00€
Braised octopus, Garcillan potato pureé and garlic (4-3)	28.00€

# - MEATS -

Small lamd burgers, lamb chops and jus roasted	
with Pedraja pine nuts (8)	25.00€
Red shrimp and poularde cannelloni (1-2-7-8)	25,50€
Sous vide suckling pig ears in black truffle and carrot sauce	27,00€
Slow roasted suckling lamb (Portion) (only on request)	35,00€
Slow roasted suckling lamb	
(Full forequarter or Hindquarter) (only on request)	70,00€
Whole roast suckling pig (only on request)	34.00€
Morucha veal ribeye steak in mushroom sauce (7)	26.00€



# - DESSERTS -

Valtiendas red Wine ice cream with Wine jelly	
and Armuña sheep yogurt (7)	8,80€
Chocolate tart with cream chesse and crunchy biscuit (1-7)	- 7,70€
Candied hazelnut biscuit with caramalised milk (7-8)	7,70€
Mango soup with greed tea ice cream (7)	8,80€
Dark chocolate soufflé with ganache (Vallrona 70%)	
(6 minutes in preparation) (3)	- 9,90€
Maicena custad with Tahitian vanilla	
and pineapple sorbet with pineapple crackling (7)	9,90€

Note: all our dessert are in the restaurant 10 % de impuesto inclusive

### List of allergens

