

Cecina extra y almendras fritas. 19€ / 26€

Premium smoked and salted beef ham and fried almonds

**Frutos secos / dried fruits*

Tabla de chacinas: cecina, salchichón, lomo 21€ / 32€

Cold meats board: smoked And salte beef ham, sausage And marinated pork loin

**Frutos secos / dried fruits*

Croqueta de cecina / Smoked beef ham croquette. 3,50€

**lacteos, gluten, huevo/dairy, gluten, egg*

Rollito won ton de matanza, gambas y mango / Won ton roll with pork, shrimp and mango. 5,25€

**gluten, huevo, marisco, lácteos, soja/gluten, egg, seafood, dairy, soy*

Pisto de nuestras verduras, yema y all i oli de romero. 17€/ 24€

Organic "ratatouille" with egg yolk and rosemary mayonnaise

**huevo/egg*

Tostas de steak tartar de solomillo de buey / Steak tartar toasts. (2ud) 15,8€ / (3ud) 23,7€

**gluten, huevo, lacteos, soja, mostaza, sulfitos/gluten, egg, dairy, soy, mustard, sulfites*

Taco de cordero lechal, berenjena al fuego y yogur moruno. 7,5€

Suckling lamb, burnt eggplant and moroccan yogurt "taco"

**lacteos, sulfitos/dairy, sulphites*

Canelón de rabo de toro y holandesa al Palo Cortado. 9,95€

Oxtail stew cannelloni with Sherry hollandaise

**gluten, huevo, lacteos, soja, sulfitos/gluten, egg, dairy, soy, sulfites*

Pluma ibérica, boniato y col salteada con vinagre. 24,5€/ 35,5€

Grilled Iberian pork, sweet potato and sautéed cabbage with vinegar

**soja, sulfitos/soy, sulfites*

Cesta de pan de masa madre / Sourdough bread basket. 4,50€

**gluten*

Tabla de 3 / 6/ 9 quesos / Board of 3/ 6/ 9 types of cheeses. 16€ / 26€ / 36€

**lacteos, frutos secos /dairy, nuts*

Tarta rota de chocolate / Broken chocolate cake 8,50€

**lacteos, frutos secos, huevo, sulfitos/dairy, nuts, egg, sulfites*

Vasito de lemon pie (gel de limón, espuma templada de galleta / Lemon pie cup (lemon jelly, warm biscuit mousse) 5,00€

**lacteos, soja, huevo, sulfitos /dairy, soy, egg, sulfites*