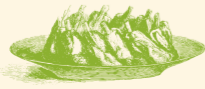


VEGETABLE STARTERS

“Gazpacho” : Refreshing Spanish tomato soup with watermelon tartar (<i>served cold</i>)	
Cup_____	29
Bowl_____	42
“Crema de calabaza” : Pumpkin cream with croutons_____	40
“La tapa de oro” : Hand crushed tomato with extra virgin olive oil with “Torta de Aranda” for dipping_____	35
“La ensalada de tomate” : Coeur de boeuf tomato salad , red roasted peppers and spring onion_____	46
“Menestra” : Assorted vegetable stew in velouté sauce with “Cecina” shavings_____	57
“Los Pimientos asados” : Red roasted peppers in our wood oven with citrus_____	40
“Los Pimientos del Padrón” : Padron peppers with extra virgin olive oil_____	42

CASTILLIAN MUSTS

“Patatas bravas” : Fried potatoes , alioli and “mild spicy” sauce_____	44
“La tortilla de patata” : Spanish omelet with potato and poached onion_____	55
“El picadillo con cuscús” : Couscous , grilled lamb minced meat, Castillian vegetable stew with yogourt and dry fruits_____	77
Cured cheese (16 month DOP churra sheep) with green tomato compote and walnuts_____	87
“El picadillo” : Our suckling lamb marinated grilled minced meat _____	83
“La faldilla” : Our suckling lamb crispy belly crust (<i>subject to availability</i>)_____	72
“Las croquetas” : Roasted chicken croquettes with their vegetable sauce_____	49
“Cecina” : Hand cut Spanish cured smoked beef (DOP Castilla y León) with tomato truffled vinaigrette and rocket. 100g_____	112
“Huevos rotos” : Sunny eggs with suckling lamb grilled minced meat and fries_____	79
“Huevos rotos” : Sunny eggs with Cecina (Cured Spanish smoked beef) and fries_____	81



OUR ROASTED SUCKLING LAMB



“El cuarto de asado” : Roasted Suckling Lamb in our wood oven (<i>portion weight approx. 1.2kg</i>)_____	320
“Las chuletillas” : Petite grilled suckling Lamb Chops in our wood oven (<i>subject to availability</i>)_____	205
“Grilled Kidneys of suckling lamb in our wood oven (<i>subject to availability</i>)_____	235
“Gourmet Liver of suckling lamb in our wood oven (<i>subject to availability</i>)_____	185

“TAHONA” DISHES

“Wagyu entrecôte” : New York strip 250g. garnished with green asparagus_____	275
“El chuletón” : Black Angus New York strip with padron peppers 400g _____	240
“El pollo tomatero” : Half roast marinated poussin Chicken in our wood oven_____	95

FISHERMAN

“Fish fillet (the fisherman catch)_____	168
“Caldoso” : Typical A1-Andalus seafood rice _____	84
“Gambas al ajillo” : garlic shrimps _____	82
“Calamari with Cecina shaves, asparagus and fresh tomato_____	82

RICE

“Steamed rice with dry fruits and spices_____	44
“Truffled mellow Spanish rice with green asparagus_____	55

GARNISHES

“La ensalada verde” : Lettuce, onion and tomato salad with our home-made vinaigrette_____	42
“La ensalada mixta” : Goat Cheese Salad with apricot compote and crispy onions_____	55
Baked potatoes in our wood oven_____	26
French fries_____	26

BREAD

“La torta de Aranda” : Typical shepherds olive oil Bread* _____	15
Olives*_____	25
Lemonade*_____	22
Rosquillas*_____	30

*First serving is free of charge.

DESSERTS

“El Hojaldre de la casa” : Puff pastry with custard and chantilly cream_____	38
“La Crema catalana”_____	38
“Churros con chocolate”_____	40
“La tarta” : Spounge chocolate cake with chocolate mousse, fresh berries and hazelnut syrup_____	45
“Torrijas” : Caramelized mellow brioche with almond crocant and vanilla ice cream_____	40
“Peras al vino” : Poached pears in wine with yogourt ice cream and a citrus aroma_____	40
Sherbet (lemon mint, mango or watermelon)_____	35
Ice cream (vanilla, strawberry, yogourt or chocolate)_____	35



COFFEE AND TEA



Espresso_____	20
Double espresso_____	24
“Cortado” : milk double espresso_____	26
American coffee_____	22
Cappuccino_____	28
Tea_____	20

SANGRÍA, JUICES AND MORE



Virgen Sangria_____	145	145
Virgen Mojito_____	25	
Orange juice (minutely squeezed)_____	27	
Strawberry juice_____	28	
Martini white wine sparkling_____	145	
Still water_____	18	26
Sparkling water_____	18	26
Soft drinks_____	18	



PRICES ARE INCLUSIVE OF 5% VAT