



MENU

TO SHARE

Acorn-fed Iberian ham (100grs)	26.00€
Cheese board, National and International	28.00€
Russian salad with prawns and tuna belly, in oil with “regaña” con regañas	18.00€
Smoked salmon crown stuffed with fruit salpicon	19.50€
Homemade Iberian ham croquettes	16.90€
Charcoal artichokes with white garlic sauce	18.80€
Confited pork ear “tacos” with orange and “cilantro”	18.60€
Dry rice with beef tenderloin	28.20€
Seafood rice with grilled octopus “leg” and parsley “ali oli” sauce	28.20€
“Malaga” fried fish and tartar sauce	21.00€
EXTRA: Imperial Beluga Caviar, tablespoon, 10 gr.	20.00€

MAIN

Red tuna tataki with white garlic and soy sauce	29.90€
Grilled octopus with brine vegetable and “blanquinegra” sauce	27.00€
Baked cod fillets with “pil pil” and “piparras”	24.90€
Sirloin medallion with foie gras	27.00€
Charcoal beef loin with bearness and sweet pepper (500grs)	48.00€
Iberian pork elbow with truffled potato purée	23.10€
Tripe, Madrid style	18.00€

DESSERTS

Homemade cheesecake with ice cream	7.75€
Apple strudel	7.75€
Creamy chocolate curd with Rocher ice cream	7.75€
Charcoal roasted pineapple with rum syrup and “mojito” ice cream	7.75€
“Mascarpone” “Tiramisu” in glass	7.75€
Praline basket with pistachio and “filo” pastry	7.75€

* Prices with VAT included. Table service 2.95€

* In this establishment, the fish to be consumed raw or semi-dried is frozen beforehand, in compliance with Royal Decree 1420/2006, of 1st December, on the prevention of parasitosis by anisakis in fishery products supplied by establishments serving food to final consumers or to communities.

In this establishment, we place at the disposal of the customers the necessary information regarding the allergenic substances present in our products, in compliance with EU Regulation No. 1169/2011. Please consult our staff before placing your order.