



## To share Para compartir

|                                                                                                                     |         |
|---------------------------------------------------------------------------------------------------------------------|---------|
| <b>Fried Aubergines with Molasses</b>                                                                               | 9,90 €  |
| Berenjenas Fritas con Miel Negra de Caña                                                                            |         |
| <b>A Layered Tower of Goat's Cheese and Mango with a Creamy Mahón Cheese</b>                                        | 14,30 € |
| Milhojas de Queso de Cabra y Mango con Nube de Queso Mahonés                                                        |         |
| <b>Vegetables Roasted in a Wood-fired Oven</b>                                                                      | 11,00 € |
| Parrillada de Verduras al Horno de Leña                                                                             |         |
| <b>Peppers “Piquillo” Stuffed with Codfish</b>                                                                      | 15,40 € |
| Pimientos del Piquillo rellenos de Bacalao                                                                          |         |
| <b>Grilled Asparagus with Iberian Ham and Goat Cheese</b> (In Season)                                               | 13,20 € |
| Espárragos a la Brasa con Jamón Ibérico y Queso de Cabra (en temporada)                                             |         |
| <b>Artichokes sautéed with Iberian ham</b>                                                                          | 18,70 € |
| Alcachofas salteadas con Jamón Ibérico                                                                              |         |
| <b>Artichokes with shrimp in romesco sauce</b>                                                                      | 19,80 € |
| Alcachofas con Gambas en Salsa Romesco                                                                              |         |
| <b>Grilled mushrooms with blue cheese cream</b>                                                                     | 15,40 € |
| Setas a la Brasa con Crema de Queso Azul                                                                            |         |
| <b>Cantabrian Anchovies in Olive Oil</b>                                                                            | 19,80 € |
| Anchoas del Cantábrico en Aceite de Oliva                                                                           |         |
| <b>Broken Fried Eggs with Chips and Ham Ibérico</b>                                                                 | 14,30 € |
| Huevos Rotos con Patatas y Jamón Ibérico                                                                            |         |
| <b>Grilled octopus on parmentier puree</b>                                                                          | 27,50 € |
| Pulpo a la brasa sobre Puré Parmentier                                                                              |         |
| <b>Crunchy barbecue sauce chicken fingers</b>                                                                       | 12,10 € |
| Fingers de Pollo Crujientes y Salsa Barbacoa                                                                        |         |
| <b>Selection of Cheeses</b>                                                                                         | 15,40 € |
| Selección de Quesos                                                                                                 |         |
| <b>Cut Iberian Ham</b>                                                                                              | 25,30 € |
| Jamón Ibérico al corte                                                                                              |         |
| <b>Homemade croquettes from:</b>                                                                                    | 3,30 €  |
| <b>Ham and chicken</b> (unit)                                                                                       |         |
| <b>Prawns</b> (unit)                                                                                                |         |
| <b>Pumpkin, spinach and goat cheese</b> (unit)                                                                      |         |
| Croquetas Caseras de:<br>Jamón y Pollo (unidad)<br>Gambas (unidad)<br>Calabaza, Espinacas y Queso de Cabra (unidad) |         |



## Food entrees Entradas

|                                                                                                                                           |         |
|-------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Salmorejo Topped with Ham Shavings and Olive Oil Gelato</b>                                                                            | 7,70 €  |
| Salmorejo con Virutas de Jamón y Helado de Aceite de Oliva                                                                                |         |
| <b>Cream of Pumpkin Baked in a Wood-fired Oven with Parmesan</b> (In Season)                                                              | 8,80 €  |
| Crema de Calabaza cocida al Horno de Leña con Parmesano (En temporada)                                                                    |         |
| <b>Caesar Salad</b>                                                                                                                       | 13,20 € |
| (Mixed Salad, Spinach Leaves, Braised Chicken, Bacon, Crispy Onion, Parmesan Cheese and Crouton)                                          |         |
| Ensalada César<br>(Brotos Tiernos, Hojas de Espinacas, Pollo Braseado, Bacon, Cebolla Crujiente, Parmesano y Picatostes)                  |         |
| <b>Mozarabic Salad</b>                                                                                                                    | 16,50 € |
| (Lettuce, Nuts, Raisins, Sesame, Cherry Tomatoes, Shredded Cod, Orange, Yoghurt Sauce and Curry)                                          |         |
| Ensalada Mozárabe<br>(Lechuga, Frutos Secos, Pasas, Sésamo, Tomate Cherry, Bacalao Desmigado, Naranja, Salsa Yogur y Curry)               |         |
| <b>Salad of tender sprouts with selection of cheeses</b>                                                                                  | 17,60 € |
| (Tender Sprouts, Selection of Cheeses, Raisins, Cherry Tomatoes, Walnuts and Cane Honey)                                                  |         |
| Ensalada de Brotos Tiernos con Selección de Quesos<br>(Brotos Tiernos, selección de Quesos, Pasas, Tomates Cherry, Nueces y Miel de Caña) |         |



## Rice (mínimum two people) Arroces (Mínimo 2 personas)

|                                                         |               |
|---------------------------------------------------------|---------------|
| <b>Fire-Roasted Shiitake and Boletus Mushroom Rice</b>  | 18,70 € /pers |
| (mínimum two people)                                    |               |
| Arroz a la Leña de Setas Shiitake y Boletus             |               |
| <b>Fire-Roasted Pork Spare Ribs and Cuttlefish Rice</b> | 17,60 € /pers |
| (mínimum two people)                                    |               |
| Arroz a la Leña de Costillas de Cerdo y Sepia           |               |
| <b>Paella with Shellfish</b> (mínimum two people)       | 17,60 € /pers |
| Paella de Marisco                                       |               |



## Wood-fired meats Carnes al horno de leña

|                                                                              |                 |
|------------------------------------------------------------------------------|-----------------|
| <b>Grilled boneless chicken thigh</b>                                        | 12,10 €         |
| Muslo de Pollo Deshuesado a la Brasa                                         |                 |
| <b>Iberian Pork Shoulder Blade Fillets</b>                                   | 22,00 €         |
| Presa Ibérica Fileteada                                                      |                 |
| <b>Filleted Iberian secret</b>                                               | 22,00 €         |
| Secreto Ibérico Fileteado                                                    |                 |
| <b>Little Lamb Cutlets</b>                                                   | 24,20 €         |
| Chuletitas de Cordero Segureño                                               |                 |
| <b>Selection beef Hamburger with caramelized onion and gorgonzola cheese</b> | 18,70 €         |
| Hamburguesa de Vaca Selección con Cebolla Caramelizada y Queso Gorgonzola    |                 |
| <b>Selection beef entrecote</b>                                              | 27,50 €         |
| Entrecot de Vaca Selección                                                   |                 |
| <b>Beef tenderloin selection</b>                                             | 29,70 €         |
| Solomillo de Vaca Selección                                                  |                 |
| <b>Selection T-bone beef Steak filleted</b> (Minimum two people)             | 7,70 € /100gr.  |
| Chuletón de Vaca Selección Fileteado (Mínimo dos personas)                   |                 |
| <b>Premium Galician T-bone cow steak</b> (Minimum two people)                | 11,00 € /100gr. |
| Chuletón de Vaca Gallega Premium (Mínimo dos personas)                       |                 |



## Other meats Otras Carnes

|                                                                          |         |
|--------------------------------------------------------------------------|---------|
| <b>Steak- Knife-chopped tartare of selected beef sirloin</b>             | 29,70 € |
| Steak Tartar Picado a Cuchillo de Solomillo de Vaca Selección            |         |
| <b>Slow-cooked Suckling Pig Char-grilled to Finish</b>                   | 30,80 € |
| Cochinillo Cocinado a Baja Temperatura y Terminado en Horno de Leña      |         |
| <b>Beef Cheek in its Juices with Mushroom Chutney and Teriyaki Sauce</b> | 22,00 € |
| Carrillera de Ternera en su Jugo con Chutney de Setas y Teriyaki         |         |



## Fish Pescados

|                                                                               |         |
|-------------------------------------------------------------------------------|---------|
| <b>Griddfed Swordfish Steak</b>                                               | 19,80 € |
| Filete de Pez Espada a la Brasa                                               |         |
| <b>Cod Fillet “Ajo Arriero” with a Touch of Red Curry and Coconut Flavour</b> | 22,00 € |
| Lomo de Bacalao al “Ajo Arriero” con un Toque de Curry Rojo y Aroma de Coco   |         |
| <b>Oven-baked Salmon with Creamed Broccoli and Seasonal Vegetables</b>        | 22,00 € |
| Salmón al horno con Crema de Brócoli y Verduritas de Temporada                |         |
| <b>Sea bass on the back with its garlic flakes and virgin olive oil</b>       | 28,60 € |
| Lubina a la Espalda con sus Lasquitas de Ajo y su Aceite de Oliva Virgen      |         |
| <b>Grilled squid</b>                                                          | 28,60 € |
| Calamar a la Brasa                                                            |         |



## Pastas Pastas

|                                                                         |         |
|-------------------------------------------------------------------------|---------|
| <b>Vegetable, Mushroom and Spinach Lasagne</b>                          | 12,10 € |
| Lasaña de Verduras, Setas y Espinacas                                   |         |
| <b>Fresh Pasta with Dill, Shrimp and Cherry Tomatoes</b>                | 15,40 € |
| Pasta Fresca con Eneldo, Gambas y Tomatitos Cherry                      |         |
| <b>Fresh pasta, carbonara sauce, smoked bacon and parmesan shavings</b> | 13,20 € |
| Pasta Fresca, Salsa Carbonara, Bacon Ahumado y Virutas de Parmesano     |         |



## Pizzas Pizzas

|                                                                                         |         |
|-----------------------------------------------------------------------------------------|---------|
| <b>Pizza with tomato, mozzarella and turkey</b>                                         | 11,00 € |
| Pizza con Tomate, Mozzarella y Pavo                                                     |         |
| <b>Pizza with Fresh Tomato, Parmesan, Onion, Peppers, Capers, Mushrooms and Corn</b>    | 13,20 € |
| Pizza con Tomate Natural, Parmesano, Cebolla, Pimientos, Alcaparras, Champiñones y Maíz |         |
| <b>Pizza with Mozzarella, Bacon, Rocket, Mushrooms and Sun-dried Tomato</b>             | 13,20 € |
| Pizza con Mozzarella, Bacon, Rúcula, Champiñón y Tomate Seco                            |         |