

## ***Tapas***

Cantabric Anchovies 00 (3ud)	10
Salt cured anchovies served with a garlic and sherry vinegar butter	
Huevo roto en sartén con setas silvestres	8
Fried egg, home made french fries, and wild mushrooms	
Croquetas caseras	18/4
House made, with fresh milk from the mountain and the best ingredients. Please, ask for them if you are interested	
Bravas del sudeste asiático	12/8
Fried sweet potatoes with home made sweet, sour and chili sauce	
Puerros confitados en aceite de oliva (4 ud)	9/6
Confit leeks with chipotle and saffron romesco sauce	
Hummus de Cocido Madrileño	15/9
Home made hummus with the chickpeas of cocido, the traditional dish of Madrid, using chorizo and morcilla as toppings.	

### ***Cured meat and cold cuts***

Jamón ibérico, de bellota (100 g.)	25
Probably the best ham in the world, all the flavor of the countryside in an artisan product. Pure breed and carefully cured	
Cecina de León	17
Salt cured and slightly smoked cured beef, typical in the north of Spain and a cut with very little fat	
Chorizo extra	13
Traditional sausage with paprika	

## ***Ensaladas***

Burrata di Puglia	16
Burrata, roquette, roasted tomatoes salmorejo and dried cherry tomatoes	
Ensalada de langostinos salteados al jengibre	17
Assorted lettuce, strawberries, cherry tomatoes, sherry raisins, preserved fennel, shrimps sauteed with ginger oil and mango vinaigrette	
Ensalada de bonito en escabeche de cítricos	16
White tuna in citrus pickle, tender salad, sun dried tomatoes, cucumber, dry smoked tuna, and a japanese dressing with dashi and miso	

## ***Offal***

Tuétanos de vaca asados	20/13
Veal bone marrow roasted and seasoned with smoked salt, toasted bread.	
Lengua tonnata	17/10
Boiled veal tongue with vitello tonnato's sauce (mayonnaise, cappers, preserved tuna and shallots) baby onions glazed with red wine and brine "piparras"	
Molleja a la plancha	17
Veal sweetbread grilled with a provenzal sauce and padron peppers	

## ***Side dishes***

Home made french fries	7
Green salad	7
Roasted sweet potato	6
Padron peppers	8
Padron peppers MIX	8

## **Main courses**

<b>Berenjena Napolitana</b>	<b>19</b>
Flame roasted eggplant, with breadcrumbs and deep fried, natural tomato, brie cheese and ham, served with fries	
<b>Lomo de vaca vieja madurada, a la parrilla</b>	<b>25</b>
Grilled 40 days dry aged cow sirloin steak with boiled potatoes and chimichurri sauce	
<b>Chuletas de cordero merino</b>	<b>23</b>
con pimientos asados al romero	
<b>Costilla de vaca asada</b>	<b>21</b>
Slowly roasted beef rib on the bone, served with “patatas revolconas” with paprika and chorizo bits	
<b>Pierna de ciervo guisada al estilo “pibil”</b>	<b>22</b>
Slow braised venison leg pibil style with citrus and achiote sauce, and roasted sweet potato	
<b>Costillar de cerdo Duroc lentamente asado</b>	<b>21</b>
Slow roasted Duroc pork ribs with our barbecue sauce, corn cream and french fries	
<b>Cuttlefish with peppers</b>	<b>20</b>
With black/black alioli (black garlic and cuttlefish ink) and fried padrón peppers	
<b>Pescado salvaje del día con su guarnición</b>	<b>24</b>
Wild caught fish of the day with garnish. Every day we choose the freshest available fish on the market	
<b>Carrillada de vaca a la cerveza negra</b>	<b>22</b>
Cow cheek stewed with stout beer and fries	

*Artisan bread service, 1.8€ per person  
Extra Virgin Olive Oil or Butter service 0.7€ per person*

## ***Wandering in the Dessert***

*Some of them have a small version*

Tiramisú al amontillado	7/4
Our version of this traditional dessert with sherry influence and almonds	
Bloody cheesecake	7/4
Mascarpone cheesecake, tomato confiture, and vodka	
Pannacotta	7/4
Fresh cream from Madrid's mountains, natural vanilla	
Dark chocolate cream from Sao Tomé	7/4
With a crunch of bitter almonds and fresh whipped cream	

## ***Dessert wines***

*An elegant selection of sweet wines*

Floralis "Moscatel Oro"	6
Familia Torres - Vino de licor - Moscatel de Alejandría - 15% vol	
Pedro Ximenez	7
DO Jerez - M. Sanchez Ayala- Pedro Ximenez - 15% vol	
Chateau Laribotte 2018	12
AOC Sauternes - Sémillon, Sauvignon blanc y Muscadelle - 13%vol	
Quinta das Carvalhas 10 years Tawny	6
Porto - T.nacional, T. franca, Tinta roriz, Tinta barroca - 20%vol	
Tokaj Disznoko 5 puttonyos	14
Hungría - Furmint - Botrytis Cinerea - 16% vol	
Vittios Vi Dolç Negre 2017	7
DO Penedés - Vendimia Tardía de Merlot - 12 meses de barrica - 13% vol	
Delicado Ximénez Spínola 2022	8
Vino de uva soleada - Pedro Ximenez - 13% Vol	
Dulce Enero de Altolandón 2020	8
Vino de hielo de manchuela, parcela a 1100 msnm que se hiela de forma natural	

