

**Cold starters:**

Acorn-fed Iberian cured ham .....	23€
Iberian acorn-fed pork loin .....	20€
Cured cheese from La Mancha.....	16€
Ham and cheese mix .....	20€
Toast of anchovies with roasted vegetables (per unit) .....	3.50€
Huelva prawns cooked in seawater .....	22€
Duck foie terrine with goat cheese, apple and caramelised mango .....	18€

**Warm starters:**

Grilled octopus and potato cream with truffles .....	17.50€
Traditional croquettes and romesco sauce.....	13€
Artichokes cooked in EVOO with glazed sweetbreads.....	16.50€
Marinated pork ear fried in EVOO and black tomato.....	13€
Caldera black pudding dough .....	13€
Fried thistles in pickled of partridge on a bed of carpaccio of pig trotters .....	15.50€

**From the sea:**

Red tuna with mango chutney .....	19.50€
Fried cod in EVOO, tomato stew and ali-oli sauce .....	17.50€
Turbot loins with pepper oil from la Vera .....	20€
Hake with fresh peas and green sauce .....	19.50€
Beans with cuttlefish and clams.....	14€

**Meats:**

Roast shoulder of suckling goat with thyme .....	22€
Sliced Iberian pork .....	18,50€
Galician beef sirloin steak with potatoes confit in EVOO .....	22€
Suckling pork confit at 70° with citrus pear .....	20.50€
Entrecote of Galician beef with potatoes confit in EVOO .....	19€
Chops of kid goat with fresh garlic.....	18€

**Desserts:**

Cheesecake with berries and strawberry ice cream.....	6,50€
Traditional Tiramisu with coffee ice cream .....	6.50€
Tempered chocolate, cocoa cream and vanilla ice cream .....	6.50€
White chocolate and oreo custard with yogurt ice cream.....	6.50€
Fruits of the season .....	4€