

MENU



HAND-CUT

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| Tributo Don Alfonso, Reserve 2018, Salamanca 50g 18 ⁽⁷⁾ | 18 |
| Tributo Don Alfonso, Reserve 2018, Salamanca 100g ⁽⁷⁾ | 36 |
| Pata Negra Black Label 100% Pure Bellota, 50g ⁽⁷⁾ | 16 |
| Pata Negra Black Label 100% Pure Bellota, 100g ⁽⁷⁾ | 32 |
| Pata Negra 100% Pure Bellota, Carrasco 50g ⁽⁷⁾ | 18 |
| Pata Negra 100% Pure Bellota, Carrasco 100g ⁽⁷⁾ | 36 |
| Pata Negra 100% Pure Bellota, Beher 50g ⁽⁷⁾ | 18 |
| Pata Negra 100% Pure Bellota, Beher 100g ⁽⁷⁾ | 36 |

PROCESSED MEATS AND SLICED BY MACHINE

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| Iberian Shoulder, Black Label, 100% Pure Bellota ⁽⁷⁾ | 14 |
| Iberian Pork Loin, 100% Pure Bellota ⁽⁷⁾ | 13 |
| Wagyu Bresaola 50g ⁽⁷⁾ | 26 |

OUR SELECTIONS

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| Iberian Black Pork Tasting ⁽⁷⁾ <i>Pata Negra, Iberian Shoulder, and Iberian Loin 100% Iberian Breed</i> | 25 |
| Tasting of Cebo de Campo Pork ⁽⁷⁾ <i>Serrano Ham, Chorizo, and Morcón</i> | 16 |
| Tasting of Italian Cheeses from Our Gourme ^(1,7,11)  <i>Selection based on daily availability, accompanied by lavosh and homemade preserves</i> | 12 |
| Tasting of French Cheeses from Our Gourmet ^(1,7,11)  <i>Selection based on daily availability, accompanied by lavosh and homemade preserves</i> | 14 |

FROM OUR BAKERY

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| Our Sourdough Baguette ^(1,6,11)  | 3 |
| Seeded Ciriola ^(1,6,11)  | 4 |
| Crispy White Pizza Crust ^(1,6,11)  | 3 |
| Parker Roll with Pata Negra ^(1,3,7) | 5 |


OUR PROPOSAL

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| Pan y Tomate ^(1,6,11)  | 4 |
| <i>Toasted Bread with Grated Tomatoes from Our Garden</i> | |
| Sicilian Swordfish ^(4,9,12) | 12 |
| <i>Smoked, red fruits, and raspberry dressing</i> | |
| Homemade Octopus ‘Chorizo ^(1,2,10,12) | 13 |
| <i>Frying Pepper Relish</i> | |
| Andria Burrata ^(7,8,9)  | 10 |
| <i>Confit Tomatoes, Almond Pesto, and EVO Oil “Cascina Bruno”</i> | |
| Superior Scottish Salmon ^(4,5,12) | 12 |
| <i>Homemade Smoked Grapefruit with Pink Pepper</i> | |
| Smoked Duck Breast | 16 |
| <i>Crispy Chanterelle Mushrooms and Black Truffle</i> | |
| Cecina de Leon ⁽⁷⁾ | 16 |
| <i>Grilled Eggplant, Mustard, Buffalo Stracciatella</i> | |
| Old Cow Picanha ^(5,6,11) | 16 |
| <i>Dry-Aged Cow Picanha Carpaccio, Sesame and Black Truffle Dressing</i> | |

TAPAS

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|---|----|
| Beef Tartare ^(3,5,10) | 16 |
| <i>Beef Tartare, French Dressing, Sous-Vide Egg Yolk</i> | |
| Bone Marrow ⁽¹⁰⁾ | 14 |
| <i>Grilled Ossobuco, Beef Tartare, Black Garlic Gel, and Truffle</i> | |
| Brioche Toast ^(1,3,4,5,7,12) | 10 |
| <i>Cantabrian Anchovies and Herb-Infused Pata Negra Lard</i> | |
| Pata Negra Croquettes ^(1,3,5,6,7,8,10,12) | 12 |
| <i>Herb-Crusted Sliced Pork Tenderloin and Horseradish Mayonnaise</i> | |
| Sea Bream Carpaccio ^(4,9,12) | 13 |
| <i>Passion Fruit Sauce, Sea Urchins, and Crunchy Cucumber</i> | |
| Sea Bass Tartare ^(4,11) | 14 |
| <i>Lime Marinade, Pomegranate Emulsion, and Mint Oil</i> | |
| Iberian Sauté ⁽¹⁴⁾ | 10 |
| <i>Sardinian Mussels in Cocotte, Mayonnaise Sauce</i> | |
| Turnip ^(7,9,12)  | 8 |
| <i>Pickled Turnip, French Goat Cheese Cream, and Turnip BBQ Sauce</i> | |
| Grilled Baby Cuttlefish ⁽¹⁴⁾ | 12 |
| <i>Crepe of Fresh Peas, Cuttlefish Ink Sauce</i> | |
| Squid ^(6,11,12,14) | 12 |
| <i>Grilled Squid Marinated with Red Chili Sauce, Accompanied by Pico de Gallo</i> | |

PAELLA

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| Sea ^(2,4,9,14) | 36 |
| <i>Fine Soccarat, Sardinian Mussels, Clams, Octopus, and Squid</i> | |
| Red Shrimp ^(2,3,4,5,8,9,12,14) | 44 |
| <i>Fine Soccarat, Prawns, Red Shrimp Marinated in Lime, Shellfish Aioli, and Parsley Cream</i> | |
| Lobster ^(2,4,9,14) | 56 |
| <i>Fine Soccarat, Grilled Lobster in Various Textures, and American Sauces</i> | |
| Chicken ⁽⁹⁾ | 32 |
| <i>Fine Soccarat, Grilled Chicken, Seasonal Mushrooms, and Marinated Piquillo Peppers</i> | |
| Iberian Suckling Pig ^(6,9) | 40 |
| <i>Grilled Iberian Suckling Pig, Chanterelle Mushrooms, and Padrón Peppers</i> | |
| Vegetable Garden ⁽⁹⁾  | 24 |
| <i>Soccarat with seasonal vegetables</i> | |

BRASSERIE*


All our cuts are served with Truffle Hollandaise and Bordelaise sauce

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|----------------------------|-----------|
| Danish beef | |
| <i>T - Bone</i> | 8/ grams |
| <i>Porterhouse</i> | 9/ grams |
| <i>Centre Rib</i> | 9/ grams |
| <i>Ribeye</i> | 8/grams |
| <i>Fillet Cap</i> | 12/ grams |
| Danish beef fillet | 28 |
| Black Angus sirloin | 35 |
| Sliced beef fillet | 12/ grams |

MAIN COURSES

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|---|----|
| Grilled Valtellina rooster ^(6,12) <i>Flavored with three peppers</i> | 24 |
| Gaeta sea bass ^(4,7) <i>Grilled, with roasted lemon and cilantro salmoriglio</i> | 22 |
| Duck Breast ^(9,12) <i>Accompanied by its orange-infused sauce, celery root purée, and cardoncelli mushrooms</i> | 28 |
| Veal cheek ^(7,9,12) <i>Served with its dark chocolate-infused sauce on a creamy potato purée</i> | 28 |
| Iberian pig tomahawk ^(1,3,5,6,7,11) <i>Crispy panko breading served with homemade BBQ sauce</i> | 28 |

SIDES

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| Seasonal wild mixed greens ^(5,8)  | 5 |
| Classic potato purée / purée with prized black truffle ⁽⁷⁾  | 5/8 |
| New potatoes in butter ⁽⁷⁾  | 6 |
| Melting baby lettuce dressed in Mediterranean style ^(4,12)  | 6 |
| Grilled cardoncelli mushrooms ⁽⁷⁾  | 8 |

DESSERTS

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| Tahitian vanilla Crème Catalane ^(1,3,7) <i>Served with butter wafers</i> | 8 |
| Basque cheesecake ^(3,7) <i>Served with berry coulis and fresh berries</i> | 8 |
| Jerò Icecream ^(1,7,8) <i>Bavarese al pistacchio, mousse alla vaniglia, gel ai frutti rossi e cioccolato ruby</i> | 8 |
| Trio of bombette ^(1,3,5,7,8) <i>Farcite con crema pasticcera, cioccolato e pistacchio</i> | 8 |
| Bon Bons ^(1,3,7) <i>Mini selection of bonbons to share</i> | 8 |
| Millefeuille Gaufrette ^(1,3,7) <i>Thin layers of wafer, lemon mousseline, and fresh berries</i> | 8 |
| Fruit Plateau ^(1,3,7) <i>Seasonal fruit platter</i> | 8 |

BEVERAGES

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|--------------------------------|----|
| 1 liter of microfiltered water | 2 |
| Glass of white wine** | |
| Glass of red wine** | |
| Red sangria | 25 |
| White sangria | 25 |
| Red sangria | 6 |
| Bottle of Coca-Cola 33cl | 4 |
| Bottle of Coca-Cola Zero 33cl | 4 |
| Bottle of Fanta 33cl | 4 |
| Bottle of Sprite 33cl | 4 |

** According to the pour of the day

Allegenes: (1)Cereals containing gluten and products derived from them (wheat, rye, barley, oats, spelt, kamut);(2) Crustaceans and products derived from crustaceans; (3)Eggs and products derived from eggs; (4)Fish and products derived from fish; (5) Peanuts and products derived from peanuts; (6) Soy and products derived from soy; (7) Milk and products derived from milk; (8) Nuts and their products (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts); (9) Celery and products derived from celery; (10) Mustard and products derived from mustard; (11) Sesame seeds and products derived from sesame; (12) Sulphites in concentrations greater than 10 mg/kg; (13) Lupins and products derived from lupins; (14)Mollusks and products derived from mollusks.