

A FEW STARTERS TO SHARE

ARTICHOKE BEDS, STUFFED WITH SCALLOPS AU GRATIN WITH BECHAMEL SAUCE.

Artichokes from Tudela & Galizian scallops.
2,60€ / Unity



FRESH AUTUMN VEGETABLES SAUTÉ WITH WHITE SAUSAGE.

Vegetables from La Rioja & white sausage from Vic.
8,90 €



FRESH MILD LEEKS WITH MARINATED SALMON, SLICED EGG, GARLIC, PARSLEY & SWEET MUSTARD.

Leeks from Sahagún y salmon from Asturias.
8,30 €



AJOARRIERO (COD DISH MADE WITH OIL, GARLIC & PEPPER) WITH ARTICHOKE, SLICE POTETOEES & FRESH SPRING ONIONS.

Codfish from Biscay & artichokes from La Rioja.
9,80 €



THREE DIFFERENT SALADS

GREEN SALAD WITH GOAT CHEESE, QUINCE, DRIED FRUITS & RASPBERRY VINAIGRETTE.

Goat cheese from Tietar Valley & La Flor de Castilla quince.
8,50 €



MUSHROOMS, CHEESE, ORANGE & ALMONDS SALAD ON A CREAMY SALMOREJO (CORDOBAN COLD CREAMY SOUP).

Origin Laboed cheeses, pine-nuts from Pedrajas and Valencian oranges.
9,80 €



Marinated sardines salad with grilled eggplant, sprouts & tomato & basil vinaigrette

Mediterranean sardines & eggplant from Almería.
8,10 €



DELICIOUS FRIED DISHES IN OLIVE OIL

OUR TUNA AND SPRING ONION CROQUETTES WITH A BOLETUS MAYONNAISE .

Half pickled tuna and boletus from Soria.
2,30 € / Unity



CREAMY HAKE FRITTERS WITH ROMESCO SAUCE.

Hake from Celeiro.
1,60 € / Unity



SLIGHT & CRISPY MINIPIES OF LEEK & PINE-NUTS BLACK SAUSAGE WITH APPLE CREAM.

Onion black sausage from Las Navas & pippin aple from el Bierzo.
2,30 € / Unity

SPECIAL "TIGERS" (BREADED MUSSELS) WITH COURGETTE.

Mussels from Galizia.
2,10 € / Unity



TWO TYPES OF RICE & A STEW

BLACK RICE WITH SQUIDS, SPRING ONIONS & OIL AND GARLIC SAUCE

Rice from the Ebro River Delta & squids fished with a fish hook
9,90 €



MELLOW RICE WITH CHICKEN, SEASON MUSHROOMS & FRESH VEGETABLES.

Farm chicken, Castilian mushrooms & vegetables from La Rioja.
9,90 €

SEASON MUSHROOM STEW WITH VEAL MEAT PIECES & A POACHED POTATO

Mushrooms from Castilla & Veal from Salamanca.
9,60 €



FROM THE SEA ... OUR FISH:

FRESH GRILLED SALMON & BOLETUS HAMBURGER WITH FRESH CHEESE AND WILD ASPARAGUS CREAM.

codfish with& fresh cheese from Sacramenia.
9,90 €



SOLE FILLETS WITH FRIED VEGETABLE HASH IN ALMOND SAUCE.

Estuary sole, vegetable hash from La Mancha & almonds from Alicante.
12,40 €



LIGHTY FRIED PIECE OF CODFISH WITH PIL PIL SAUCE.

Codfish from Biscay & garlic from Las Pedroñeras.
10,80 €



AND ... WHY NOT DIFFERENT KINDS OF HAMBURGERS ?

VEGETAL SPINACH HAMBURGER WITH BOLETUS AND POTATOES WITH HONEY ALI OLI SAUCE

Spinach from Segovia, boletus from Soria & Galician young potatoes
8,20



FRESH SALMON HAMBURGER , MUSHROOMS & SPRING ONIONS WITH FRESH CHEESE & ASPARAGUS CREAM

Salmon from Asturias, boletus from Soria, asparagus from Aranjuez & fresh cheese from Villalón.
10,60€



NORTH TUNA FISH HAMBURGER, CARAMELIZED ONION & GRILLED PEPPERS

Our humble tribute to red tuna fish. Don't let it be extinguished!
10,90 €



IBERIAN PORK HAMBURGER WITH SALAD, MUSTARD & PEDRO XIMÉNEZ SAUCE

Iberian Pork from Gujuelo.
9,90€

AND FINALLY ... OUR MEATS

VEAL CHEEK STEW IN RED WINE, GARNISHED WITH MASHED POTATOES & BROCCOLI

Veal meat from Salamanca y Ribera del Duero red wine
11,70€

IBERIAN PORK NUTS WITH TORTA DEL CASAR (CREAMY CHEESE) AND A CABBAGE & PUMPKIN CREAM

Iberian pork from Gujuelo
11,30€

FARMYARD CHICKEN STUFFED WITH GRILLED VEGETABLES, CAULIFLOWER & SALAD

Farmyard chicken & vegetables from Navarra
9,90 €

BONED YOUNG LAMB LEG CHILINDRON (TOMATO & PEPPERS SAUCE) STYLE

Young leg from Segovia.
12,40 €

GRILLED VEAL FILLET WITH HOT PEPPERS FROM PADRON & GRILLED TOMATOES

White veal from Ávila.
11,30€

STEWED VENISON RAGOUT WITH VEGETABLES & CHESTNUTS IN OLOROSO WINE SAUCE

Venison from Toledo Mountains
11,40€

GRILLED IBERIAN PORK WITH VEGETABLES, ROMESCO & ALI OLI SAUCE.

Iberian Pork from Extremadura
12,20€

 Suitable for celiacs

  Suitable for vegetarians who eat fish

 Suitable for vegetarians who do not eat fish

Bread & Service 1,30 €

VAT included