

COCKTAIL 1

35,00€ / Diner (VAT not included)

TO START

- ★ Dominio de la Vega sparkling wine (small size)
- ★ Baked bread with cheese and raspberry
- ★ Olive oil chips with "de la Vera" paprika

COLD AND TEMPERED

- ★ Our Caesar salad with toasted bread
- ★ Caramelized roast and quail egg at low temperature
- ★ Pork loin "mechado" with truffle oil and flavoured herbs
- ★ Garlic and almond soup with melon and a tuna loin dice
- ★ Anchovy from Málaga with quail yolk and lime sauce

TO WARM THE BODY

- ★ "Pringá" and pumpkin thin sandwich
- ★ Little Iberian ball breaded in BBQ corn
- ★ "Sobrasada" and wild honey puff pastry cigarette
- ★ Argentine stick cover with chimichurri sauce and spices
- ★ Mushrooms and broad beans risotto
- ★ Oxtail stick with garlic citrus mayonnaise

TO SWEETEN US

- ★ Chocolate fritter filled with peanut butter cream

CELLAR

- ★ LaHerre red wine / LaHerre white wine / Dominio de la Vega sparkling wine / Beer / Soda and water

COCKTAIL 2

37,00€ / Diner (VAT not included)

TO START

- ★ Pinello "sangría"
- ★ Sanlúcar shrimp roll
- ★ Fried anchovy tempura olive

COLD AND TEMPERED

- ★ Pipirrana salad with imperial mussels and vinegar
- ★ Scorpionfish cake wrapped over a lettuce head leaf and salmorejo sand
- ★ Quince jelly toast with gratin goat cheese
- ★ Prawn and soft lime ceviche
- ★ Pumpkin cold cream with seeds and Pedro Ximénez
- ★ Tuna cured meat with fresh fruits chutney

TO WARM THE BODY

- ★ Fried fish cornet with an acidity soft touch
- ★ Iberian feather burger with special sauce
- ★ Villaroy and raspberry quail thigh
- ★ Road beans casserole with egg and mint sauce
- ★ Gorgonzola and pear ravioli with carbonara
- ★ Iberian cheek Bao buns with Pedro Ximénez

TO SWEETEN US

- ★ Nutella brownie with nuts and cream

CELLAR

- ★ LaHerre red wine / LaHerre white wine / Dominio de la Vega sparkling wine / Beer / Soda and water

COCKTAIL 3

41,00€ / Diner (VAT not included)

TO START

- ★ Granadine and lime (small cocktail)
- ★ Vegetable fried Chip
- ★ Iberian salchichón sack

COLD AND TEMPERED

- ★ Foie sandwich cover with sweet almond
- ★ Iberian ham on a thin and crunchy bread
- ★ Red savage tuna tartare and honey guacamole
- ★ Marinated sardine cover with white plum
- ★ Poularde salad with condensed milk vinaigrette
- ★ Córdoba salmorejo
- ★ Prawn toast with garlic mayonnaise

TO WARM THE BODY

- ★ Cordon blue in pepper sauce
- ★ Chicken hot dog with their sauce
- ★ Crunchy puff pastry cheese roll
- ★ Squid and foie sandwich
- ★ Grandma's tomato soup with mint sauce
- ★ Sweet rock fish with dill

TO SWEETEN US

- ★ Kitkat mousse, vanilla and nuts

CELLAR

- ★ LaHerre red wine / LaHerre white wine / Dominio de la Vega sparkling wine / Beer / Soda and water

COCKTAIL 4

44,00€ / Diner (VAT not included)

TO START

- ★ Gin-tonic (small size)
- ★ Our galician potatoes with "mojo picón" sauce
- ★ "Gordales" olives and red peppers

COLD AND TEMPERED

- ★ Crunchy artichoke with a foie slice and jam
- ★ Cabrales cheese croquette
- ★ Cocktail salad with jumbo shrimps
- ★ "Majorcan sobrasada" puff pastry cigarette
- ★ Octopus with grilled parmentier cheese

TO WARM THE BODY

- ★ Ox BBQ strips and toasted bread
- ★ Beef Wellington, bacon and glazed cheese
- ★ Grilled zamburiña with soft sauce
- ★ Baby squid with foie cream and soft onion
- ★ Gazpacho with beef and cabrales cheese
- ★ Oxtail with mint sauce risotto

TO SWEETEN US

- ★ Sponge cake flavoured with Luis Felipe

CELLAR

- ★ LaHerre red wine / LaHerre white wine / Dominio de la Vega sparkling wine / Beer / Soda and water