VINO DEL DÍA WINE OF THE DAY

TINTO
Lindes de Remelluri 'Viñedos de Labastida' 2011 ~ 18/72
Tempranillo, Garnacha, Graciano - Rioja

SANGRÍA DEL DÍA SANGRÍA OF THE DAY

Sangría de Arándano ~ 12/44
Rosé wine, brandy, brandied cranberries, cinnamon, cloves

QUESOS Y EMBUTIDOS CHARCUTERIE & CHEESE

Jamón Serrano 9
"Jamónes de Segovia" Serrano ham, aged 18 Months

Jamón Ibérico de Bellota "Dehesa Cordobesa" 32
1oz hand-carved, acorn-fed Ibérico ham, aged for 30 months

Tabla de Quesos 19
Manchego, Caña de Cabra, and Aged Mahón,
served with olives, pan con tomate and raisin walnut bread

Tabla de Embutidos 19
Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico,
served with olives and pan con tomate

Tabla de Quesos y Embutidos 28
Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico,
served with olives, pan con tomate and raisin walnut bread

TAPAS DE TEMPORADA SEASONAL TAPAS

Queso La Dama Sagrada 7
Raw goat's milk cheese from Castilla La Mancha, firm, milky and salty

Tortilla del Día 8*
Spanish farm egg omelet, confit potatoes, seasonal ingredients

Ensalada de Endivia Roja y Peras 12
Radicchio, pear, toasted marcona almonds, aged Mahon cheese,
sherry vinaigrette

Coliflor con Yogurt 12
Crispy cauliflower, lemon yogurt, pickled raisins, Marcona almonds, dill

Mato con Sardinas Ahumadas 14
Ricotta cheese, smoked sardines, sunflower sprouts, pumpkin seeds,
espellete pepper, toast

Calabaza con Mojo Canario 12
Butternut squash, spicy labne yogurt, mojo verde, cilantro, crushed hazelnuts

Huevo con Foie y Trufas 17
Shoestring potatoes, fried egg, grilled foie gras, perigord black truffles

Raya a la Plancha 20
Skate wing, fingerling potatoes, rutabaga, pickled cauliflower,
herbed yogurt

Executive Chef ~ Marc Vidal | Chef de Cuisine ~ Gonzalo Vargas