



PARA  
ABRIR  
BOCA

**100% Acorn-Fed Iberian Ham**

1/2 PORTION (50g) 15 FULL PORTION (100g) 27

CAN BE SERVED WITH SOURDOUGH TOAST, TOMATO & EVOO (EXTRA 5€)

**Aged Pure Sheep Cheese (200 g portion) 14.50 Crispy**

**Soria-Style Pork Belly with**

**Potato Mash Foam 15.50**

**Anchovy "Butterfly" on Crusty Crystal Bread 4.80**

**Local Olives 1.60**



SIN  
PEN-  
SARLO  
MU-  
CHO

**Cordoban Salmorejo, Boiled Egg, EVOO & Iberian Ham 9**

**Russian Salad 12.50**

WITH EVOO MAYONNAISE, TUNA BELLY, RED ONION AND BOILED EGG.

**Red Tuna Tartare 19.50**

RED TUNA TARTARE ON A BED OF GUACAMOLE

**Tempura prawns with kimchee mayonnaise 19.50**

**Oxtail Cappuccino 14.50**

SERVED WITH MINI BUTTERY CROISSANT

**Our Creamy Iberian Ham Croquettes 13.50**

WITH GRILLED SPRING ONION AND TRUFFLE

**Nachos with Braised Pork Cheek 17**

IBERIAN PORK CHEEK & PICO DE GALLO

**Spicy Bravas Potatoes 11.50**

WITH SMOKED CHIPOTLE MAYONNAISE, FRIED GARLIC, SPICY RED THREAD CHILI, AND CRISPY ONION.

**Salmon Sashimi 18**

WITH SEAWEED SALAD AND AVOCADO

**Pimpollo Salad 15**

MIX OF LIVELETTUCE, KENTUCKY CHICKEN, GOUDA CHEESE, BANANA, CANDIED CHERRY TOMATOES, TOASTED CORN&HONEY MUSTARD VINAIGRETTE.

**Caprese Salad with Pistachio 15**

OXHEART TOMATO, BASIL, ITALIAN BURRATA, PISTACHIOS, BALSAMIC VINEGAR FROM MODENA.

**Grilled Leeks 15**

WITH CRISPY FARM HOUSE EGGS, HAM, CHEESE&TRUFFLE OIL



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VAME  
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**Pimpollo Salad 15**

MIX OF LIVELETTUCE, KENTUCKY CHICKEN, GOUDA CHEESE, BANANA, CANDIED CHERRY TOMATOES, TOASTED CORN&HONEY MUSTARD VINAIGRETTE.

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CON  
DOS  
HUE-  
VOS

**Winning Horse 14.50**

PARMENTIER FLAVORED WITH TRUFFLE, LOW-TEMPERATURE EGGS, AND MOREL MUSHROOM CREAM



**Fried Eggs with Cured Pork Loin, Truffle and Pan-Fried Potatoes 15.60**



SONA  
CAR-  
NI-  
VORA

**Aged Beef Burger 200 g 15.50**

CERTIFIED ANIMAL-WELFARE MEAT.

**Bolognese Lasagna 16.90**

HOMEMADE BOLOGNESE LASAGNA, OUR OWN STYLE.

**Aged Beef Tenderloin Steak Tartare 22**

WITH FRIED EGG.

**Oxtail 19.5**

TRADITIONAL, SERVED WITH FRIES.

**Grilled Beef Striploin 400 g 32**

BY WEIGHT (BONELESS).

**Grilled Acorn-Fed Iberian "Abanico" Cut 22**



PARA  
LOS  
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**Baked Corvina 19,5**

CORVINA, VEGETABLES IN THAI SAUCE, BABY POTATOES. (Option with white rice)

**Cod Loin 18,5**

With spinach parmentier.

**Street-Style Pad Thai 15.50**

STIR-FRIED NOODLES WITH PRAWNS, FRESH BEAN SPROUTS, VEGETABLES, WOK SAUCE, TOFU, TOASTED CASHEWS, AND LIME.



¿ARROZ  
YO?

**Creamy Oxtail and Seasonal Mushroom Risotto 11 per person**

MINIMUM 2 PEOPLE



PARA  
LOS  
MÁS  
GOLO-  
SOS

**Cured Cheese and Tiramisu Cheesecake 7.50**

**La Musa Gitana 7.50**

CHOCOLATE SPONGE CAKE AND DULCE DE LECHE ICE CREAM

**French Toast on Brioche 7.50**

**Chocolate Overload 7.50**

WITH CHOCOLATE SOUP, CHOCOLATE ICE CREAM... AND YES, MORE CHOCOLATE!



COCINA ★ VO-RAZ DE JULIO ★ COPAS

VO-  
RAZ  
DE  
JULIO

★  
COCTELERIA



# NUESTRA BODEGA

**GENEROSOS DE LA TIERRA** Copa/Botella  
**Fino Olivares** 3.2  
D.O. MONTILLA-MORILES

**Amontillado** 6.5  
D.O. MONTILLA-MORILES

**Oloroso** 6.5  
D.O. MONTILLA-MORILES

**Palo Cortado** 8.5  
D.O. MONTILLA-MORILES

**Pedro Ximenez** 5.5  
PEDROXIMENEZ | D.O. MONTILLA-MORILES

## VINOS BLANCOS

**Cuatro Rayas Frizzante** 4 19.50

**K-Naia** 4.20 20  
VERDEJO Y SAUVIGNON BLANC | D.O. RUEDA

**Rey Santo** 4.20 20  
VERDEJO | D.O. RUEDA

**Viña Zorzal** 4.30 21  
CHARDONNAY

**Costas Das Dornas** 4.20 20  
D.O. ALBARIÑO

**Tamborá** 4.70 23  
D.O. GODELLO

**Casal De Armán** 29  
D.O. RIBEIRO

**Pazo de San Mauro** 36  
D.O. ALBARIÑO | RÍAS BAIXAS

**Belondrade Quinta Apolonia** 36  
VERDEJO VIURA

## VINOS TINTOS

**Buscador Crianza** 4.30 21  
D.O. RIOJA

**Marquez y Bengoa** 4.30 21  
D.O. RIOJA

**La Locomotora** 4.40 21.50  
D.O. RIOJA

**Finca Los Locos** 36  
D.O. RIOJA

**Claus** 4.20 20  
D.O. RIBERA

**Austum Ecológico** 4.30 21  
D.O. RIBERA DEL DUERO

**Vizcarra Senda Oro** 4.90 24  
D.O. RIBERA DEL DUERO

**Vizcarra 15 Meses** 29.50  
D.O. RIBERA DEL DUERO

**Conde San Cristóbal** 38  
D.O. RIBERA DEL DUERO

**Pago de los Capellanes** 42  
D.O. RIBERA DEL DUERO

**Bosque de Matasnos** 48  
D.O. RIBERA DEL DUERO

**Pagos de Carroejas** 51  
D.O. RIBERA DEL DUERO

**Picaro del Águila** 52  
D.O. RIBERA DEL DUERO

**Malleoulus** 58  
D.O. RIBERA DEL DUERO

**Románico** 27  
D.O. TORO

**Casa Castillo** 25  
D.O. JUMILLA

**Petitpitacum** 24  
D.O. BIERZO

## VINOS ROSADOS

**Laus Rosado** 4.20 20  
GARNACHATINTAYSRAH | SOMONTANO

## VINOS ESPUMOSOS

**Chandon Garden Spritz** 0.75CL 50  
D.O. ARGENTINA

## SANGRÍA

**E spañola** 8.5 28  
CONJUNTO DELICORES SECRETO, FRUTA DE TEMPORADA Y TINTO

**De Cava** 8.5 28  
CONJUNTO DELICORES SECRETO CON UN TOQUE DE PURÉ DE MANGO Y MELÓN, FRUTA DE TEMPORADA, CAVA Y SODA

## CAVA

**Parxet Brut Reserva** 5 30  
CRIANZA 24 MESES EN BOTELLA PANSABLANCA, MACABEO Y PARELLADA

# SIGNATURE COCKTAILS

**JULIO FRESH** 9.50  
CACHAÇA | KIWI | FLOR DE SAUCO COINTRAU | SOLUCIÓN CÍTRICA

**UN KRAKEN POR EL GUADALQUIVIR** 9.50  
RON KRAKEN | COCO CAMPARI | CACAO

**CHI-QUITA PICONERA** 9.50  
GIN GVINE | CAMPARI | SODA FLOR DE SAUCO

**SPECIAL VORAS** 9.50  
WHISKY BLACK LABEL | LIMA MIEL | PX | ANGOSTURA

**EL TORO DE BELMONTE** 9.50  
JUNE DE PERA | LIMA SODA DE MIEL

**LA CABEZA DE JUDIT** 10  
MEZCAL 400 CONEJOS FRUTA DE LA PASIÓN | LIMA ANGOSTURA | MONTENEGRO

## CHAMPAGNES

**Moët Chandon Brut Imperial** 0.75CL 75  
PINOT NOIR, CHARDONNAY Y PINOT MEUNIER CHAMPAGNE | FRANCIA

**Moët Chandon Rosado Imperial** 0.75CL 85

PINOT NOIR, CHARDONNAY Y PINOT MEUNIER CHAMPAGNE | FRANCIA  
**Moët Chandon Ice Imperial** 0.75CL 95  
PINOT NOIR, CHARDONNAY Y PINOT MEUNIER CHAMPAGNE | FRANCIA

**Moët Chandon Nir Imperial** 0.75CL 110

PINOT NOIR, CHARDONNAY Y PINOT MEUNIER CHAMPAGNE | FRANCIA

**Veuve Clicquot** 0.75CL 85

PINOT NOIR, CHARDONNAY Y PINOT MEUNIER CHAMPAGNE | FRANCIA

**Dom Perignon 2010** 0.75CL 300

PINOT NOIR, CHARDONNAY Y PINOT MEUNIER CHAMPAGNE | FRANCIA

## CÓCTELES CLÁSICOS 9

**Negroni**  
CAMPARI | GINEBRAROKU | VERMUT

**Aperol Spritz**  
APEROL | CAVA | SODA

**Bloody Mary**  
VODKA ABSOLUT | ZUMO DE TOMATE | LIMÓN | SALSA PERRINS | TABASCO SAL | PIMIENTA

**Mojito**  
RON AREHUCAS | HIERBA BUENA | LIMA | AZÚCAR | SODA

**Daiquiri**  
RON AREHUCAS, AZÚCAR, LIMA

**Margarita**  
TEQUILA JOSECUERVOTRADICIONAL | TRIPLE SECO | LIMA | SAL

**Moscow Mule**  
VODKA ABSOLUT | LIMA | GINGER BEER

**Espresso Martini**  
VODKA ABSOLUT | LICOR DE CAFÉ | CAFÉ ESPRESSO | SIROPE DE VAINILLA

**Paloma**  
TEQUILA CUERVOTRADICIONAL SILVER | TÓNICA DE POMELO | LIMA | SAL

**Piña Colada** 9.5  
RON BRUGAL DOBLER RESERVA | PURÉ DE COCO | JUGO DE PIÑA

**Old Fashioned** 9.5  
BOURBON MAKERS MARK | ANGOSTURA | AZÚCAR

## CÓCTELES SIN ALCOHOL 9

**Chiquita Piconera** 0.0  
GINTANQUERAYO.0 | LIMA | LICHI | ROSAS | SODA DE AZAHAR.

**Mojito Sin**  
FRUTA A ELEGIR ENTRE MANGO, FRESAS, SANDIA, MELÓN O FRUTA DE LA PASIÓN, LIMA, HIERBA BUENA Y SODA

**Piña Colada**  
PIÑA | COCO