

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 14.50

WITH EVOO (ARBEQUINA) MAYO, TUNA BELLY & BOILED EGG

Pin Pan Pum Tuna Sandwich 17.50

RED TUNA TARTARE BETWEEN ARTISAN BRETZEL BREADS

Tempura prawns with kimchee mayonnaise 13.50

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

Tempura Bimi Broccoli 11.50

WITH JAPANESE MAYO

Spicy Bravas Potatoes 11.50

WITH SMOKED CHIPOTLE MAYO, SPRING ONION & HERRING ROE

Salmon Sashimi 18

WITH SEAWEED SALAD AND AVOCADO

LLE-
VAME
AL
HUE-
TO

Pimpollo Salad 15

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

Pickled Quail Salad 15

WITH DRIED FRUITS, BLUE TOMATO, SPRING ONION & GRANNY SMITH APPLE

Vegetable Wok 15

WITH LIME LEAF, GREEN CURRY, COCONUT MILK, CILANTRO & LIME

Layered Vegetable Timbale 15

WITH TUNA BELLY, TOMATO JAM, EVOO MAYO & KALAMATA OLIVE OIL

Grilled Leeks 15

WITH CRISPY FARMHOUSE EGGS, HAM, CHEESE & TRUFFLE OIL

Sourdough bread service 2

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

200g 15.50 CERTIFIED ANIMAL WELFARE MEAT

Tandoori Suckling Lamb Skewer 18.90

WITH BASMATI RICE AND VEGETABLES

Steak Tartare of Aged Beef Sirloin 22

WITH FRIED EGG

Beef Loin 100g 8.50

PRICED PER WEIGHT (BONELESS)

Grilled Acorn-Fed Ibérico Pork "Abanico" Cut 22

PARA
LOS
PISCi-
VO-
ROS

Thai Green Curry 19.50

WITH CROAKER FISH, SEASONAL VEGETABLES, BASIL, AND JASMINE RICE

Grilled Turbot 22

WITH SEASONAL VEGETABLES AND ROASTED BABY POTATOES

Pad Thai 15.50

SOY NOODLES SAUTÉED WITH PRAWNS, CUTTLEFISH STRIPS, BEAN SPROUTS, PEANUTS AND LIME

¿ARROZ
YO?

Ibéricos with Confit Artichoke Heart 13.50 PER PERSON

MINIMUM 2 PEOPLE

Creamy Oxtail and Prawn Rice 11 PER PERSON

MINIMUM 2 PEOPLE

PARA
LOS
MÁS
GOLO-
SOS

Cured Cheese and Tiramisu Cheesecake 7.50

La Musa Gitana 7.50

HOCOLATE 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

★ COCTELERÍA

★ COPAS



NUESTRA BODEGA

FORTIFIED AND REGIONAL WINES

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
PEDRO XIMENEZ | D.O. MONTILLA-MORILES

WHITE WINES

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

RED WINES

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 Carrovejas 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

ROSÉ WINES

Laus Rosado 4.20 20
GARNACHA TINTA Y SYRAH | SOMONTANO

SPARKLING WINES

Chandon Garden Spritz 0.75CL 50
D.O. ARGENTINA

SANGRÍA

Española 8.5 30
BLEND OF SECRET LIQUEURS, SEASONAL FRUIT, AND RED WINE

De Cava 8.5 30
BLEND OF SECRET LIQUEURS, SEASONAL FRUIT, AND RED WINE

CAVA

Parxet Brut Reserva 5 30
BLEND OF SECRET LIQUEURS, SEASONAL FRUIT, AND RED WINE

SIGNATURE COCKTAILS

JULIO FRESH 9.50
CACHAÇA | KIWI | ELDERFLOWER
COINTREAU | CITRUS SOLUTION

CHI-QUITA PICONERA 9.50
GVINE GIN | CAMPARI | SODA
ELDERFLOWER

EL TORO DE BELMONTE 9.50
JUNE PEAR LIQUEUR | LIME
HONEY SODA

UN KRAKEN POR EL GUADALQUIVIR 9.50
KRAKEN RUM | COCONUT
CAMPARI | COCOA

SPECIAL VORAZ 9.50
BLACK LABEL WHISKY | LIME | HONEY
PX (PEDRO XIMÉNEZ) | ANGOSTURA

LA CABEZA DE JUDIT 10

400 CONEJOS MEZCAL | PASSION FRUIT
LIME | ANGOSTURA | MONTENEGRO

CHAMPAGNES

Moët Chandon Brut Imperial 0.75CL 75
PINOT NOIR, CHARDONNAY, PINOT MEUNIER CHAMPAGNE | FRANCE

Moët Chandon Rosado Imperial 0.75CL 85
PINOT NOIR, CHARDONNAY, PINOT MEUNIER CHAMPAGNE | FRANCE

Moët Chandon Ice Imperial 0.75CL 95
PINOT NOIR, CHARDONNAY, PINOT MEUNIER CHAMPAGNE | FRANCE

Moët Chandon Nir Imperial 0.75CL 110
PINOT NOIR, CHARDONNAY, PINOT MEUNIER CHAMPAGNE | FRANCE

Veuve Clicquot 0.75CL 85
PINOT NOIR, CHARDONNAY, PINOT MEUNIER CHAMPAGNE | FRANCE

Dom Pérignon 2010 0.75CL 300
PINOT NOIR, CHARDONNAY, PINOT MEUNIER CHAMPAGNE | FRANCE

CLASSIC COCKTAILS 9

Negroni
CAMPARI | ROKU GIN | VERMOUTH

Aperol Spritz
CAMPARI | ROKU GIN | VERMOUTH

Bloody Mary
ABSOLUT VODKA | TOMATO JUICE | LEMON | WORCESTERSHIRE SAUCE
TABASCO | SALT | PEPPER

Mojito
AREHUCAS RUM | MINT | LIME | SUGAR | SODA

Daiquiri
AREHUCAS RUM | SUGAR | LIME

Margarita
JOSE CUERVO TRADICIONAL TEQUILA | TRIPLE SEC | LIME | SALT

Moscow Mule
ABSOLUT VODKA | LIME | GINGER BEER

Espresso Martini
ABSOLUT VODKA | COFFEE LIQUEUR | ESPRESSO | VANILLA SYRUP

Paloma
CUERVO TRADICIONAL SILVER TEQUILA | GRAPEFRUIT TONIC | LIME | SALT

Piña Colada 9.5
BRUGAL DOUBLE RESERVE RUM | COCONUT PURÉE | PINEAPPLE JUICE

Old Fashioned 9.5
MAKERS MARK BOURBON | ANGOSTURA | SUGAR

CÓCTELES SIN ALCOHOL 9

Chiquita Piconera 0.0
TANQUERAY 0.0 GIN | LIME | LYCHEE | ROSE | ORANGE BLOSSOM SODA

Mojito Sin
CHOOSE FROM MANGO, STRAWBERRY, WATERMELON, MELON, OR PASSION FRUIT
LIME | MINT | SODA

Piña Colada
PINEAPPLE | COCONUT