

Menu

Starters to share:

Scorpionfish Cake Alix of Iberian Loin and Manchego artisan Cheese Salad with Iberian Ham, Pear, Parmesan Cheese, Puts and Raisins Wild Alushrooms (Boletus) with Herbs and Iberian Ham

Second course to choose:

Roast Sucking Pig cooked in firewood oven (1 portion)

or

Roast Baby Lamb cooked in firewood oven (1 quarter=minimum 2 persons)

or

Charcoal grilled thick Steak (400-450 gr)

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Charcoal Grilled thick T-Bone Steak (1,2 kg - 2 persons)

or

Cod with Tomato and Picual Olive Oil

Dessert to choose:

From our homemade selection

Bread cooked in firewood oven, Mineral water Red Wine D.O. Wines from Madrid Coffee

Price: 38,00 euros (TAX included)
(*) We recommend Reservations. Menus for completed tables.
Roast Pig & Lamb according to availability.