

MENÚ . SPECIAL MENU

Assortment of Iberian cured meats from Los Pedroches

Salad of duck delights with nuts, bacon
and a Modena vinaigrette

Grilled prawn skewer with blackgarlic aioli

Confit egg on a bed of Belt za mushrooms, Iberian pork
jowl, straw potatoes and Iberian ham crumbs

Mushroom cannelloni with cream of perretxicos
mushrooms and sautéed black trumpet mushrooms



Grilled aged Beef Ribeye (550 g) *

Grilled Sirloin with garnish *

Traditional wood pigeon stew

Roast Piglet (Pio Navarro breed) with salad

Roast Suckling Lamb with salad

Beef entrecote with potatoes and peppers

Duck confit with Port wine and apple

Lamb ribs with garnish

Cod in a garlic sauce and baked potatoes

Lamb Sweetbreads cooked

Cod al ajoarriero with panaderas

Sea bass grilled with garlic in the Orio style

Sea Bream 'Orio' style with baked potatoes

Monkfish 'Orio' style with baked potatoes *

Octopus Parmentier and mojo picón sauce *



Millefeuille puff pastry with vanilla ice cream
and hot chocolate sauce

40,50€ VAT included.

Dishes marked with * carry a supplement of €5.80.

Drinks included: Water, Navarre crianza red wine, Rueda white wine,
cider, beer or soft drinks.