



# MENU · SPECIAL

Assortment of Iberian cured meats from Los Pedroches

Salad of duck delights with nuts, bacon  
and a Modena vinaigrette    SO<sub>2</sub>

Grilled prawn skewers with black garlic aioli    



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

Toast with cod cheeks in pil pil sauce   



Grilled aged Beef Ribeye (550 g) \* \*

Grilled Sirloin with garnish \* \*

Stewed Wood Pigeon (home cooked)\* SO<sub>2</sub>  

Roast Piglet (Pio Navarro breed) with salad SO<sub>2</sub>

Roast Suckling Lamb with salad SO<sub>2</sub>

Beef Entrecôte with potatoes and peppers \*

Duck confit with Port wine and apple  SO<sub>2</sub>

Suckling Lamb Ribs with garnish \*

Pig cheeks in their own gravy with baked potatoes SO<sub>2</sub>

Lamb Sweetbreads cooked in onions

Cod in a garlic sauce and baked potatoes 

Sea bass grilled with garlic in 'Orio' style  SO<sub>2</sub>

Sea Bream 'Orio' style with baked potatoes  SO<sub>2</sub>

Monkfish 'Orio' style with baked potatoes  SO<sub>2</sub>

Octopus Parmentier and mojo picón sauce \*  SO<sub>2</sub>



Millefeuille puff pastry with vanilla ice cream and hot  
chocolate sauce     

## ALLERGEN INFORMATION



GLUTEN



CRUSTACEANS



NUTS



CELERY



EGGS



FISH



MUSTARD



SESAME



PEANUTS



MOLUSCOS



MILK



LUPINS



SULFITES



SOY

\* Potato chips and  
fried foods contain:

