

## Menu Sharing

Croquettes and extra-thin Torreznos.

Sandwich of **Cantabrian anchovies** with foie grass and a hint of wasabi.

**Stuffed veal tail ravioli** with Bordalesa sauce, truffle and mushrooms.

**One second** to choose per person.

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**Baba-rum cake** with ginger ice cream.

*Price: 45.00 €*

## Menu Enjoying

STARTERS \*: Tapeando.

**The cooked leeks.** "Our version of a classic cocido".

**Artichoke hearts fried** with pork jowl and winter truffle.

**Veal cheeks stuffed and glazed** with roasted eggplant and aromatic barbecue.

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**Apple pie** with lime and vanilla ice cream.

*Price: 50.00 €*

## Menu Celebrate

STARTERS \*: Tapeando.

**The cooked leeks.** "Our version of a classic cocido".

**Stuffed veal tail ravioli** with Bordalesa sauce, truffle and mushrooms.

**Steamed hake** with snow peas and Iberian Velouté.

**Kebab of lamb** on the grill.

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**Red fruits Infusion** with orange blossom air.

**Creamy chocolate** with praline pips and fried bread ice cream.

*Price: 60.00 €*

All menus are served at full table.

The "ENJOYING and CELEBRATE" menu include the following starters:

Manchego cheese and truffle sphere, extra-thin Torrezno, boar and sobrasada mini empanadilla, trout pate cone and cappuccino of foie grass and boletus.

### Starters

- **Artichoke hearts fried** with pork jowl and winter truffle 19.00 €
- Sandwich of **Cantabrian anchovies** with foie grass and a hint of wasabi. 17.00 €
- **The cooked leeks.** "Our version of a classic cocido". 18.50 €
- **Stuffed veal tail ravioli** with Bordalesa sauce, truffle and mushrooms. 17.50 €
- **Black garlic soup** with cococha stew and truffled free range egg ravioli. 19.50 €

### Mains

- **Cod with vegetable** taboule and hollandaise sauce. 24.00 €
- **Steamed hake** with snow peas and Iberian Velouté. 27.50 €
- **Stripe fin** with pork juice, scampi and beans. 26.00 €
- **Kebab of lamb** on the grill. 27.00 €
- **Veal cheeks stuffed and glazed** with roasted eggplant and aromatic barbecue. 25.00 €
- **Suckling piglet** with sweet and sour orange sauce. 28.50 €

### Desserts

- **Creamy chocolate** with praline pips and fried bread ice cream. 8.80 €
- **Red fruits Infusion** with orange blossom air. 8.80 €
- **Baba-rum cake** with ginger ice cream. 8.80 €
- **Apple pie** with lime and vanilla ice cream. 8.80 €

Bread assortment 100% artisan homemade on the property with local organic flours of SPELT and black wheat.

Bread and oil service 2.50 € / person

About allergens consult room staff. Gluten free bread and beer is available.  
10% VAT included