



	½ Portion	Portion
To share		
Acorn-fed Iberian ham from Juan Francisco Gil	13,50	23,50
Marcelino Ibéricos assortment of cured tenderloins	10,00	18,00
Assortment of acorn-fed Iberian ham and sausages	13,50	18,00
Board of local artisan cheeses (with raw milk)	10,50	19,00
Mixed board of acorn-fed pig and local cheeses	12,50	23,00
Iberian ham croquettes	9,50	17,50
Torrezno Soriano with “menéas potatoes”	8,50	15,00
With spoon		
Garlic soups in torrija		13,00
Consommé with Iberian bacon ravioli and pickled quail		12,00
Lentils with foie from Selectos de Castilla and shiitake		14,00
Pedrosillano chickpeas (IGP) with Iberian ribs and chorizo by Marcelino Ibéricos		14,00
Mushroom risotto with truffle aroma		16,00
Starters		
Warm smoked pumpkin carpaccio with goat cheese Monte Enebro, arugula and honey-mustard soy dressing		14,00
Kale salad with tuna belly, orange, walnut and blueberry vinaigrette		13,50
Warm endive and Hinojosa cheese salad		14,00
Eggs on the plate with Iberian chorizo Hoja de Carrasco and peas		15,00
Pasta with Finca Telereta pistachio pesto and Galmesan cheese		15,00
Amanita Caesarea with parmentier and egg yolk from Gallinas Felices		22,00
Redondilla green beans with chanterelles, poached egg and pine nuts		14,00
		VAT included Bread service 2,00 €
From de sea		
Stewed trout with Suvignon Blanc from our vineyards		19,00
Hake loin in green sauce with prawns		22,00
Riojan-style cod		20,00
Scallops with corn textures and Iberian jowl veil		22,00
From the land		
Charra beef tenderloin with parmentier and roasted carrots		23,00
Beef sirloin steak tartare		21,00
Pickled partridge		22,00
Iberian pork cheek brioche		19,00
Crusted lamb chop (preparation 25 min.)		23,00
Picaña tataki from Morucha Señorío Charro		22,00
Deer meatballs with boletus cream and boletus Capón		22,00
Iberian Presa Hoja de Carrasco with pineapple chutney		24,00
Our Serorío Charro beef cachopo		20,00
Homemade desserts		
Zamora sheep milk curd		8,00
Cheesecake		8,00
Apple puff pastry baked to order (preparation 25 min.)		8,00
Chocolate mouse		8,00
Other desserts		
Ice cream assortment (check allergens)		8,00
Season's fruit		7,00

Many of the dishes can be adapted for gluten-free or vegetarian diets, please consult our team.

VAT included Bread service 2,00 €