



STARTERS

Iberian ham from free-range fattened pigs.....	26 €
Angus crossbreed with wagyu beef ham.....	26 €
La Finca homemade croquettes.....	14 €
Caw's cheese board with quince and nuts.....	12.50 €
Seasonal mushrooms.....	18 €
Roasted eggplant with Camerano cheese, honey and walnuts.....	12 €
Tomato salad with tuna belly	18 €
Prawn and confit cherry tomato salad.....	14 €
Roasted leeks with hollandaise sauce and salted hazelnut praline.....	12 €

FISH

River trout with green asparagus and white garlic.....	25 €
Turbot with creamy zucchini and pickled celery	29 €
Roasted scorpionfish with tomato bisque and borage.....	30 €
Grilled hake with cauliflower and carrot gastrique.....	27 €

MEAT

Matured cow steak (600gr) with chips and roasted peppers.....	44 €
Beef sirloin with a reduction of its own juices, potato mille-feuille and caramelized piquillo pepper.....	32 €
Baby lamb chops with chips and roasted peppers.....	28 €
Iberian pork fillet with demi-glace sauce, potato parmentier and Padrón peppers.....	25 €

DESSERTS

Cherry ice cream, cow cheese and hazelnut mousse.....	12 €
Pears in Rioja wine and ice cream.....	12 €
Caramelized French toast and smoked sheep's milk ice cream.....	12 €
Pumpkin Tatin and its textures.....	12 €

List of allergens available

Bread portion 1,50 € per person

