

## **From our Kitchen...**

Salad with goat cheese and walnut vinaigrette 12,50

Chilean baked peppers with tomato and AOVE 13,50

Foie millefeuille with blueberry jam 17,00

Tomato dressed with extra virgin olive oil 8,50

Salmorejo (cold tomato soup with Serrano ham) 10,50

Cantabrian Anchovy 000 per unit 3,00

( 4 units minimum )

Iberian HAM BEHER 21,00

Mature cheese dressed in AOVE's oil 17,00

Aubergines with sugar molasses 12,50

Beef Carpaccio with parmesan cheese and pine nut vinaigrette 19,00

salmon carpaccio with pine nuts and oil 19,00

Grilled cod with vegetables 19,50

Crispy pork cheeks 12,50

"Lomo de Orza" (Seasoned pork loin in extra virgin olive oil) 15,50

Boletus risotto with smoked porkfat and parmesan cheese 13,50

Ham Croquettes 12,50

Red shrimp fried in olive oil with garlic 20,00

Fried eggs with truffle,iberian ham and prawns 18,50

Enjoy our star dish on a base with mashed potatoes and watered with the best  
AOVE

Dishes marked in euros

Bread 2,20

## **Barbeque with olive wood**

Beef's large steak 50,00€/Kg

(highly recommended)

Beef's large steak (Capricho de Oro) 80,00€/kg

Grilled sirloin of veal 26,00

Barbecued Octopus 32,00

Charcoal-grilled Tuna (highly recommended) 30,00

"Provolone" cheese (italian cheese) 13,50

Black pudding (boiled black sausage) 14,50

"Chorizo" (spicy sausage) 14,50

Grilled Vegetables 19,00

"Lagarto" ibérico (iberian pork cut) 19,00

Abanico ibérico"( iberian pork cut) 19,00

Lamb chops/cutlets (6 units minimum) 3,00

Special Mixed Grill 64,00

Veal's Sweetbreads 24,00

Grilled duck breast 19,00

Wild Boar Joselito 24,00

Online reservations 2,50 guest