



	½ Ración	Ración
<b>To share</b>		
<b>Acorn-fed Iberian ham</b> By Juan Francisco Gil from Cespadosa de Tormes.	12,00	22,00
<b>Board of local artisan cheeses</b> Pico Melero, Pata Mulo, Hircus and La Antigua.	9,00	17,00
<b>Assortment of acorn-fed Iberian ham and sausages</b> Juan Fco. Gil's ham, chorizo and salchichón La Hoja de Carrasco and Lomo by Marcelino	9,00	17,00
<b>Mixed board of acorn-fed pig and local cheeses</b> Ib. A sample of products of the area.	10,00	18,00
<b>Marcelino Ibéricos ans La Hoja de Carrasco cured tenderloin trio</b> Cured loin with tripe, tenderloin and cured loin without tripe.	12,00	22,00
<b>Traditional stew croquettes</b> With pink sauce and chorizo powder.	8,00	15,00
<b>Foie gras thin slices</b> With brandy, Maldon salt and crystal bread.	11,00	20,00
<b>With spoon</b>		
<b>Consommé with quail ravioli</b> Beef broth and fake ravioli made with Iberian fat.		11,00
<b>Boletus cream with poached egg</b> With iberian crispy cheek and truffle oil.		14,00
<b>Stewed Armuña lentils (PGI)</b> With confited leeks in EVOO at a low temperature.		11,00
<b>Vegetable stew with crispy Iberian ham</b> Made with iberian ham broth and potato cream.		12,00
<b>Pedrosillan Chickpeas (MG) with cockscombs and chanterelles</b> Stewed in the traditional style.		12,00
<b>Castilian soup</b> With bread, iberian ham shavings and poached egg.		9,00
<b>Starters</b>		
<b>Preserved artichokes with foie and egg yolk from happy hens</b> Preserved artichokes.		14,00
<b>Meneás potato gnocchi</b> With Crispy porkbelly		12,00
<b>Coffered eggs with Iberian porkbelly from La Hoja de Carrasco</b> With stewed potatoes.		15,00
<b>Hergaher Farinato Sachets with Pumpkin Cream</b> Bags of wonton dough and fried egg sauce.		12,00
<b>Warm tomato and Hinojosa cheese salad</b> Confited tomatoes with breaded cheese and marinated in thyme oil.		12,00
<b>Caesar salad</b> With crispy chicken, bacon, anchovies, blue cheese, croutons and tomatoes.		14,00
<b>From the sea</b>		
<b>Opened sea bass and stewed potatoes</b> Baked with garlic, lemon and chilli.		18,50
<b>Stewed trout with Sauvignon Blanc from the property</b> Stewed with onion and Iberian ham.		16,00
<b>Cod with mushroom pil-pil</b> With potato cream and confited boletus.		20,00
<b>From the land</b>		
<b>Beef from Salamanca tenderloin</b> With butter and garlic fries.		20,50
<b>Cured iberian rib tartare by Marcelino Ibericos</b> With refreshing fennel and apple salad.		16,00
<b>Chicken in pepitoria lasagna</b> Traditional pepitoria with almond powder. <b>Waiting time 25 mins.</b>		18,00
<b>Venison loin with pumpkin cream and chestnuts</b> Grilled and finished in the oven with butter and garlic fries.		24,00
<b>Duck confit al'orange</b> With tuber chips.		18,00
<b>Pig cheeks with pedrosillan chickpea puree (MG)</b> Stewed with red wine from the property and crunchy chickpea.		16,00
<b>Iberian pork knuckle for two people</b> Served with house coleslaw salad and potatoes. <b>Waiting time 25 mins.</b>		28,00
<b>Carré of suckling lamb Moralejo Selection</b> With stewed potatoes and Spanish sauce.		22,00
<b>Iberian presa carpaccio with galmesan</b> With Galician Parmesan, soy vinaigrette, lemon and EVOO Sucus		19,00
<b>Piece of Aberdeen Angus from Pagos de Izcala</b>		s/m
<b>Homemade desserts</b>		
<b>Zamora sheep milk curd</b> With walnuts and honey.		6,50
<b>Angel bread wafer cake</b> With chocolate and hazelnut cream. Served with a scoop of ice cream.		6,50
<b>Other desserts</b>		
<b>Chocolate and cream log</b> Con base de bizcocho de zanahoria.		6,50
<b>Madeleine sponge cake with yolk mouse and caramel</b> Servido con una bola de helado.		6,50
<b>Assortment of ice cream</b>		6,00
<b>Season's fruit</b>		7,00



Vat included  
Bread Service 1,70 €