






CASTILLO DE BVEN AMOR

TERRACE AND LAVNGES










(service during cafeteria hours: from 12h to 00h)

Our boards













	½ Portion	Portion
Iberian Ham from Juan Fco. Gil e Hijos 	13,50	24,50
Selection of ham and Iberian Sausages with toasts  	10,50	20,00
Artisan local cheeses with jam, nuts and toasts   	10,50	20,00
Mixed board of iberian delights and cheeses with jam, nuts and toasts   	11,00	21,00

(service during restaurant hours: from 13:30 to 22:15)

Snacks

Sorian Torreznos with “meneás” potatoes 	9,50	16,00
Our Chef's croquettes   		18,50
Chicken wings 		12,00
Bravioli Potatoes   		9,00
Kale salad with tuna belly, orange, walnut and blueberry vinaigrette  		14,50

Mains

Consommé with Iberian bacon ravioli and pickled quail 		13,00
Plated eggs with chorizo and peas  		16,00
Fresh pasta noodles pistachio pesto and Galmesan chesse   		16,00
Beef sirloin steak tartar    		22,00
Calamari sandwich with alioli and fried potatoes   		15,00
Pulled pork burger with fried potatoes  		17,00
Iberian cheek stew brioche with potato chips and green chilly sauce   		20,00
Señorio Charro beef cachopo   		21,00
Charra beef tenderloin with parmentier and roasted carrots   		24,00

Sweet moment

Homemade cheesecake    		9,00
Homemade chocolate mousse  		9,00
Ice cream assortment (check allergens)		7,50

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



VAT included
Bread Service 2,00