
TAPAS

Olives with Mojo Picón Sauce	2.75€
Soria-Style Pork Cracklings	7.90€
Chicken and Iberian Ham Croquettes (3 pcs.)	6.90€
Boletus and truffle croquettes (3 pcs.)	7.50€
Russian Salad with Tuna Belly	7.50€
Swirled Potatoes	6.50€
“À Brás” Style Cod	9.90€
(Cod, shoestring potatoes, onion, egg, and black olives)	
Burgos Black Pudding with Piquillo Peppers	7.90€
Mini Burger, Brioche, Cheddar, and Pickle Sauce.	4.50€

PRESERVES

Smoked sardine toast with pepper jam.	3,90€
Olives, sun-dried tomato, artichoke & cheese stick.	3,50€
“Gilda” basque	2,50€
“Gilda” with “boqueron” and prawn	3,25€
“Gilda” with anchovy and octopus	3,50€
Cantabrian sea anchovies “00” (2 fillets)	4,90€
“Boquerones” in vinegar	6,50€
Can of galician cockles	12,50€
Can of marinated mussels	6,00€
Can of Galician clams in their natural state	15,50€
Mojama (thinly sliced air-cured tuna) & almonds	9,30€
Dried tomatoes & piparra peppers	4,00€

COLD CUTS

Acorn-Fed Iberian Shoulder Ham	17.50€
Acorn-Fed Iberian Loin.	12.90€
Assorted Iberian Cured Meats	14.50€
Cecina from León (Cured Beef)	9.50€
Chiclana-Style Pork Crackling	8.50€
Aged Castilian Sheep Cheese with Quince and Almonds	8.50€
Selection of Three Artisan Cheeses (Sheep, Goat, Blue)	14.50€

BREAD

Crispy Flatbread with Hanging Tomatoes and Organic EVOO.	3.50€
Rustic Bread.	1.00€

10% supplement service charge on terrace (VAT included)

The dishes we prepare can contain traces of allergens:
cereals, egg, dairy, soy, etc.

For more information please ask the staff.

ORCHARD

Salad with Ginger Vinaigrette	8.70€
(Mixed greens, avocado, cherry tomato, red onion, radish, carrot, and asparagus)	
Buffalo Burrata, Arugula, Tomato Ice Cream and nuts.	12,50€
Marinated Mackerel Salad with “Cor de Bou” Tomatoes . . .	11.90€
(Mackerel, tomato, hard-boiled egg, black olives, onion, and Pimentón de la Vera)	
Tuna Belly Salad with Roasted Peppers	13.50€
(Tuna belly, roasted peppers, red onion)	
Lacquered Eggplant, Cream Cheese, and Nuts (Spicy) . . .	10.90€
Confited Artichokes with Crispy Iberian Pork Belly	14.50€
Cep Risotto, Green Asparagus, and Truffle-Parmesan Aroma . .	13.50€
Foie Micuit, Brioche, Caramelized Almonds, and Tataki Sauce . .	13.50€
Broken Eggs with dewlap / Ham.	8.00€ / 11.00€
Chickpeas with saffron milk cap mushrooms	12,50€

SEA

Garlic Prawns.	15.50€
Squid Bao with Tom Yum Mayo.	6.00€
Red Prawn Curry with Tender Wheat and Shiitake.	13.50€
Salmon Tartare with Avocado and Mango	14.90€
Grilled Octopus with Confit Potatoes and Piquillo Cream .	19.50€
Spicy Bluefin Tuna Timbale with Guacamole.	18.90€
Andalusian-Style Fried Squid with Squid Ink Mayo and Lime. . .	13.50€
Baked cod with vegetables and Biscayne-style sauce	17.50€

MOUNTAIN

Iberian Pork Jowl Bao with Cucumber and Tonkatsu Sauce . .	6.00€
Mexican Oxtail Tacos with Pickled Onion.	11.90€
Chicken Skewers with Soba Noodles and Teriyaki Sauce . . .	11.30€
American Burger with Homemade Fries.	13.50€
(150g beef, cheese, lettuce, pickles, tomato, and caramelized onion)	
Beef Tenderloin Steak Tartare with Mustard Ice Cream . . .	17.50€
Slow-Cooked Acorn-Fed Iberian Pork Pluma	15,50€
Beef Cheeks in Red Wine with Chestnut Pureé	15.80€
Lamb Chops “IGP Churra Breed”	23.90€
Confit Segovian Suckling Pig Bar	20.70€
“Aliste” Beef Ribeye Steak (~350g)	23.50€
“Aliste” Beef T-Bone Steak	5.80/100g€
Korean-Style Pork Ribs	13.50€

DESSERTS

Our Take on Lemon Pie.	6.50€
Chocolate Coulant with Vanilla Ice Cream.	7.00€
Tiramisu.	6.00€
Catalan Cream Foam	6.00€
Cheesecake with Yuzu	6.00€
Passion Fruit Sorbet.	5.50€
Espresso Martini	11.50€
Duquesa Pedro Ximénez Sweet Wine	5.80€
Mini Gin & Tonic.	4.75€