



## TO SHARE

100% acorn-fed Iberian ham from our own 5J reserve

-  100% sheep cheese
-    Croquettes
-   Fried fish
  - Acedías (sole-family fish)
  - White anchovy
  - Sardines from Málaga
  - "Puntillitas" (cuttlefish-family) from Cádiz
  - Puntillitas de la Bahía de Cádiz
-  Mollusks
  - Grilled *navajas* (razor-shell) with lemon
  - Coquinas (donax clams)
  - Shell clams
  - Ortiguillas (sea anemones)

## DISHES

-    Scrambled eggs with clams, spinach and egg
-  Poultry pate
-   Warm salad made with octopus, vegetables and old mustard sauce
-   Rural egg with boletus edulis mousse and truffle
  - Braised goose foie with pumpkin compote
-  Suckling lamb from Burgos roasted on rosemary honey and served with currants and pine nuts
  - Lamb chops from Burgos
-  Beef sirloin with burnt-garlic sauce
  - Duck magret with figs candied in their own syrup and Giuseppe Giusti balsamic vinegar

## OUR TAPAS

-  **Salmorejo** (Spanish fresh soup)

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Made with untreated tomatoes, extra-virgin olive oil and white bread.
-    **Our meat croquettes**

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Bechamel, beef and pork
-   **Zucchini shallot**

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Pudding made with layered zucchini, vegetables and a thin sheet of cheese
-   **Egg yolk on boletus cake** (gluten-free option available)

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Slow-cooked egg yolk on boletus edulis sponge cake and caramelised wine
-     **"A cigar for Bequer"**

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Smooth bechamel with squid ink, cuttlefish and seaweed wrapped in pastry
-   **Honey ribs**

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Pork ribs roasted on rosemary honey
-   **Mi-cuit duck foie-gras**

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Homemade mi-cuit duck foie-gras served on orange bread with Amaretto jelly

# NUESTRAS TAPAS

## Sirloin with dill cabrales cheese

Roasted sirloin with *cabrales* (Spanish blue cheese) sauce

## Sirloin with dill sauce

Roasted sirloin with creamy dill sauce

## Carrillada (Iberian lean pork)

Iberian lean pork traditionally stewed

## Onion-braised blood

Traditional Spanish recipe. Bird's blood, onion and extra virgin olive oil

## Beef tataki with ginger jelly

Marinated beef tenderloin and ginger jelly beans

## Vegetable strudel

Spinach strudel with creamy vegetable sauce

## Alcachofas con bacalao

Alcachofas navarras naturales salteadas con ajo frito y virutas de bacalao

## Aromatic cured salmon with yogurt and lime cream

Marinated salmon with aromatic herbs served with yogurt and lime cream

## Caballa asada

Lomo de caballa asada con periñaca de tomates

## Green pepper with glacé hake

Green pepper with glacé hake and creamy seafood sauce

## Fried fish

Red mullets / Sardines from Málaga / White anchovy / Acedías (sole-family fish)

# DESSERTS

## Sokoa (Basque cake)

Custard, cream and sponge cake with sweet wine

## Tiramisu

Sponge cake bathed in coffee, with cream cheese and cocoa

## Old cheese ice cream

Made with various types of cheese and served over quince cream and goji berry sauce

## Cheesecake

Sheep cheese pudding and red fruit sauce

## Chocolate cake and orange essences

70% chocolate cream with orange sauce

## Pineapple carpaccio with pink ginger and coconut ice cream

Fine slices of caramelized pineapple marinated with pink ginger and served with coconut ice cream

## Three milks' cake

Sponge cake bathed in cow, goat and sheep milk

