



Mesa al centro

Artisan sourdough bread, homemade aioli and red mojo

Cured sheep's milk Manchego cheese

Russian salad with piparra pepper mayonnaise

Homemade Iberian ham croquettes

Homemade mushroom croquettes

Chargrilled artisan chorizo with chimichurri

Fried Padrón peppers

Chargrilled Iberian pork tenderloin with fried onion

Cheese flan

38€



Parrillada

Artisan sourdough bread, homemade aioli and red mojo

Cured sheep's milk Manchego cheese

Russian salad with piparra pepper mayonnaise

Chargrilled artisan chorizo

Homemade Iberian ham croquettes

Iberian pork tenderloin,

Chargrilled marinated chicken, and

Young beef entrecôte

Canarian wrinkled potatoes and French fries

Cheese flan

42€



Carnívoro

Artisan sourdough bread, homemade aioli and red mojo

Smoked cheese salad, walnuts and sweet-sour dressing

Beef chop carpaccio with truffle mayonnaise

Broken eggs with fried chorizo

Aged beef empanadillas.

Chargrilled heifer bone-in steak with homemade fries

(Approx. 450 g/person)

Idiazabal cheesecake

54€



Tradición

Artisan sourdough bread, homemade aioli and red mojo

Acorn-fed Iberian ham (Jamón Ibérico de Bellota)

Cured sheep's milk Manchego cheese

Fried cod with tartar sauce

Chargrilled artisan chorizo

Choice of main course:

Chargrilled beef entrecôte

Oven-roasted leg of suckling lamb

Confit cod with caramelised onion and pistachio oil

Idiazabal cheesecake

63€



Menus include:

Rueda Verdejo white wine

Rioja Crianza red wine

Draught beer and soft drinks.

Mineral water and coffee

IGIC included (7%). Prices per person in €.

1 bottle of wine per 2 people and 1 beer or soft drink per person.

Drinks before and after the event are charged separately at menu prices.

The chosen menu must be confirmed at least 5 days in advance.

Menu served to the whole table. Minimum 12 guests.

Menus valid from 1 October 2026 to 1 July 2027.