



Nature suggests the best of the season, we get the best food, local vegetables, smooth and shiny fish, succulent sauces, deep and delicate broths from our markets, always cooked with the utmost respect and modesty Welcome home!

TO GET STARTED
100% acorn-fed Iberian ham25,00 € Jabugo D.O.P. Martín Hierro
Our selection of cheeses21,00 € from Sierra de Cádiz served with
Marriage of anchovies on crystal12,00 € bread and Andalusian ratatouille
Foie, pine nut praline and passion fruit terrine 18,00 €
LIFE IS SHARING
Dry-aged beef steak tartare22,00 € and slices of crusty bread
Scallops and coriander sauce16,00 €
Crystal prawns, free-range21,00 € egg and Iberian pork dewlap
Oxtail ravioli in Sherry sauce20,00€
Low temperature eggs, smashed16,00 € potatoes and roasted pepper nectar

Homemade	bread	and	service	 	

<sup>\*</sup> Ask our staff.

## ...GREEN, HOW I WANT YOU GREEN...

Partridge and pickled vinaigrette salad	17,00€
Seasonal vegetables, Iberian ham and pea toffee	18,00€
Grilled leeks served with mashed	18,00€
Grilled chanterelles, Iberiansweetbread and tender spring onions	16,00€

## ...FROM OUR MARKETS...

Sea bass served with red butterbéarnaise sauce and green asparagus	. 29,00 €
Tuna smothered in onions served withroasted pepper sauce and Salicornia	27,00€
Grilled octopus, broken eggparmentier and dried tomato	.25,00€

## ... AMONG VINE'S SHOOTS, THE BEST OF GRASSLANDS...

Grilled entrecôte, Padrón peppers,29,00 € French fries and garlic sauce	
Dry-aged sirloin and Iberian millefeuille29,00 €	:
Iberian pork steak, shallots24,00 € and pumpkin and orange soup	
Roasted boneless suckling pig, sweet28,00 € and sour mango and Palo Cortao sherry wine sauce	
Venison sirloin, chestnut sauce	•

<sup>\*</sup>Allergen menu available.

<sup>\*</sup>All fish that are eaten raw have been previously frozen at minus -60°C.