



English version

IDEAL TO SHARE

- Smoked cod salad with orange,  
black olives & paprika 🍷..... 16€
- Warm prawn salad with pineapple, pistachios  
& citrus vinaigrette 🍷🍷..... 16€
- Leonine salad from the Market (cecina, goat cheese,  
figs, chestnuts, pineapple, walnuts and red fruits) 🍷🍷..... 18€
- Shrimp carpaccio with tomato vinaigrette 🍷🍷..... 17€
- Beef carpaccio with parmesan cheese  
& truffle oil 🍷🍷..... 15€
- Beef tenderloin steak tartare 🍷🍷..... 19,90€
- Homemade croquettes..... 14€
  - Cured beef 🍷🍷🍷
  - Red shrimp 🍷🍷🍷🍷🍷
  - Ham 🍷🍷🍷
  - Porcini mushroom 🍷🍷🍷
- Tempura squid with citrus mayo 🍷🍷🍷..... 13,50€
- BBQ chicken wings with spicy potatoes ..... 12,50€
- Torpedo prawns in panko with curry  
& sriracha mayo 🍷🍷🍷..... 14€
- Battered artichokes with caramelized soy  
& marinated salmon 🍷🍷🍷..... 14€
- Grilled squid with honey  
and mustard ali-oli and black rice 🍷🍷..... 17€
- Truffle & porcini mushroom risotto with parmesan 🍷.....17,50€
- Grilled scallops with garlic sauce 🍷.....22€
- Soria-style pork belly with sautéed king prawns 🍷..... 20€



FROM LEÓN

- Cured beef board (Cecina from León) ..... 20,50€
- Artisan cheese board from the region   ..... 19€

FROM THE SEA

- Grilled octopus with kimchie parmentier  .....25€
- Salmon in nut crust   .....22€
- Grilled hake supreme, sautéed shrimp  
and orange and mango sauce   .....25€
- Confit cod with piquillo jam base  
and caramelized onion  .....25€

FROM THE LAND

- Slow-cooked beef cheek with mango chutney   ..... 24,50€
- Iberian secret with PX reduction and wrinkled potato  
with the aroma of rosemary and butter   .....25€
- Duck confit cannelloni with raisins and foie bechamel    ..22€
- Candied lamb ingot and boned with wok vegetables  ... 22,50€
- Grilled beef tenderloin  
(or with roasted garlic gratin ) ..... 29,90€
- Grilled beef sweetbreads with garlic  .....17€

ALLERGENS

 Celery	 Mollusks	 Crustaceans	 With shell	 Soy
 Gluten	 Mustard	 Eggs	 Peanuts	 Sulfites
 Fish	 Sesame	 Milk	 Lupins	



English Version 

## DESSERTS

- Pistachio nutella crepe with coulis white chocolate and hazelnut ice cream    ..... 7€
- White chocolate soup with passion fruit ice cream  ..... 7€
- Lemon cream and green apple ice cream  ..... 6€
- Artisan Greek yogurt with red berry coulis  ..... 6€
- Caramelized French toast with cinnamon ice cream   ..... 7€
- Artisan ice creams    ..... 6€
- Baked goat cheese cake with red berries   ..... 7€
- Chocolate mousse with pistachio cream   ..... 6,50€

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