

TO SHARE

“Don Faustino Reserva” Acord-fed Iberian ham (110 grs.)	29,00 €
Selection of cheeses (250 grs.)	22,50 €
Duck <i>rillettes</i> , crystal bread, apple and Dijon mustard	21,00 €
Beef tenderloin carpaccio, arugula, parmesan and roasted red pepper pesto	21,00 €

INDIVIDUAL PINTXOS

Free-range eggs, pistachio parmentier, wild mushrooms and homemade crumbs	7,00 €/2 ud
Octopus and iberian ham croquettes	7,00 € 3/ud.
Poached egg, confit mushrooms and foie gras carbonara	7,00 € ud.
Dry-aged beef mini burger, blue stilton and pickle jam	7,00 € ud.
Smoked sardine tartare, cut cracker and trout roe	7,00 € ud.

WINTER STEW

White bean stew with pulled beef and chestnuts	20,00 €
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COLD SOUPS

Salmorejo <i>Cordobés</i> with egg, iberian ham and fried bread	12,50 €
Coconut and apple <i>Ajoblanco</i> , Santoña anchovy and candied pumpkin seeds	12,50 €

SALADS

Mixed baby leaves, gratinated goat cheese, confit tomato and yogurt dressing	19,00 €
Burrata with kumato tomato, avocado, Sicilian mortadella, arugula and truffle oil	21,00 €
Oak leaf lettuce, pickled salmon, grapes, orange & pecorino vinaigrette	19,00 €
“Remojón <i>Granadino</i> ” salad - “ <i>Tomasas style</i> ”	19,00 €

HOT STARTERS

Low-temperature free-range eggs with fried potatoes, iberian ham and foie gras	19,00 €
Baby squid, confit shiitake mushrooms, king prawns and green curry sauce and pepper sauce	21,00 €
Seasonal sautéed vegetables	17,00 €

RICE AND PASTA

White prawn risotto, head reduction and crispy baby octopus	22,00 €
Fresh pappardelle, boffard cheese cream and confit pears	22,00 €

FISH

Sea bass, roasted carrot cream and asparagus Bilbaína sauce	28,00 €
Grilled turbot, eryngii mushrooms and cashew & toasted lemon cream	28,00 €
Baked hake, stewed tomatoes and aubergine & paprika Vizcaína sauce	27,00 €
Fried fish with kale	27,00 €

MEATS

National dry-aged beef entrecôte, Robert sauce, tarragon potato and ginger vegetables	29,00 €
Steak tartar, roasted bone marrow and parmesan foam	27,00 €
Grilled beef sirloin steak, <i>ajomatado</i> sauce, foie butter and charred piquillo peppers	30,00 €
Grilled iberian pork <i>presa</i> , port-poached pears, confit leek and romesco	27,00 €
Slow-cooked beef cheeks, artichokes, sweet potato and almond cream	27,00 €

Prices include VAT