

____ December 2023 ____





To Start

Torrezno from Ávila made in the oven. 23

Premium belly pork macerate, baked at oven accompanied by potatoes. $\label{eq:allergens:None} Allergens: None$

Homemade Cecina Croquettes. 23

Homemade Croquettes of Cecina from León. *Allergens: Gluten, Eggs and Milk*

Large Beans from El Barco de Ávila, with Clams in Green Sauce. 32

El Barco beans simmered with clams in Green Sauce. *Allergens: Molluscs*

Pumpkin Cream with Seasonal Mushrooms. 25

Pumpkin Cream with Seasonal Mushrooms, fennel, ginger and salted butter flakes. *Allergens: Gluten and Milk*

Iberian Bellota Ham from Guijuelo. 32

Personally certified by Florencio Sanchidrián, designated World Ambassador of Iberian Ham by the International Academy of Gastronomy, a defender of our culture and therefore of the culture of the pure Iberian ham, who has served presidents and kings around the world.

Allergens: Gluten

Homemade Foie. 25

Duck Foie homemade from carefully selected and deveined raw foie gras, marinated and cured in salt.

Allergens: Gluten

Grilled leek. 23

Roasted leek with smoked olive oil and leek demi-glace with mirin reduction.

Pink Tomato with the best Tuna Belly of Bonito. 26

The pink tomato, characteristic for its generous size and flavour accompanied by the best tuna belly, caught by traditional bait fishing in the Bay of Biscay.

Allergens: Fish, Nuts, and may contain Mustard



Main Courses

Hake with finne jullianne of zucchini and leek. 32

Grilled Hake with potato parmentier and vegetables julienne.

*Allergies: Fish**

Fish of the day. 29

The freshest fish of the day baked in the oven with vegetables, potatoes and a twist of lime.

Allergies: Fish

Fried Farmyard Egg with Prawns and Devil's Sauce. 25

Ecological egg from laying hens that live free and enjoy the best music (Beethoven, Pink Floyd and The Rolling Stones), and Prawns in Devil's Sauce. You'll be amazed!!!

Allergies: Crustacean and Eggs

T-Bone from Beef matured. 65

Loin chop from Old Beef with T-Bone of 1kg, special selection Cajoan, aged and curated in freezer.

Allergens: None

Magret of Blue Duck with Quenelle of Sotillo Sausage. 35

Magret of Blue Duck with dried apricot cream, sauteed kale and plum sauce

Allergens: Milk

Avileña Veal Rib in Red Wine with caramelized Onions. 29

 $\label{eq:continuous} \textit{Braised veal rib of Avile\~na} \ \textit{beef with sweet onion in red wine, potato parmentier and veal juice reduction.} \\ \textit{Allergens: Milk}$

Please let us know if you have any intolerance or food preference to propose you the best alternative

Bread and Cutlery Service. 2,50€ per person



Desserts

Chocolate Cake. 12

Allergies: Eggs, Milk, Nuts, Soya and Sulphites

Blue Cheesecake. 13

Allergies: Eggs and Milk

Torrijas. 13

Allergies: Gluten, Milk and may contain Eggs

Tiramisu. 14

Allergies: Gluten, Milk and Eggs

Cheese board from the province of Ávila and Quince. 20

Allergies: Gluten, Milk and Nuts

Quesillo from Venezuela. 12

Allergies: Milk and Eggs

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All prices A La Carte and Menus have VAT included