



All our products have a follow-up from origin, maintaining a direct relation with the producer, collector, livestock and fishmonger.

A 90% of our menu is supplied by Spanish product.

We try to ensure proximity to guarantee its integrity and freshness.

The vegetables and tomatoes come from our orchard in Ávila, as a result of the recovery of different seedbeds of more than 50 years.

They are only irrigated with potable well water, without any kind of chemical element.

We respect the seasons and seize all the opportunities to protect the environment.

ALLERGIES:

HALF

WHOLE

OUR TOMATOES

Sliced tomato with flower of salt and picual olive oil

11

15

Tomato with fresh onion

10

14



FISH

Tomato with fresh spring onion and tuna belly

12

18



DAIRY

Tomato with fresh burrata

7,50 / Ud.

VEGETABLES FROM OUR ORCHARD



EGGS

GLUTEN

Our ratatouille with a breaded farmyard laying hen's egg

12

15



FISH

Roasted pepper salad with red tuna of Almadraba

13,50

19,50



EGGS

Roasted vegetables with white truffle oil and poached egg

16,50



DAIRY

Fried Tudela Artichokes with parmesan

11

17,50



EGGS

DAIRY

GLUTEN

Battered chard stalks with olive oil cream and Iberian ham

12

18

OUR



DAIRY

Galician octopus with potatoes and garlic cream

13

19



DAIRY

Creamy rice with gurumelos and foie (a mi socia)

14

20



FISH

EGGS

Lifelong Russian salad

12

18



FISH

CRUSTACEANS

Salad with rose prawn carpaccio and onion confit

20



FISH

CRUSTACEANS

EGGS

Farm eggs stuffed with tuna and prawns

12

18



EGGS

DAIRY

GLUTEN

Ham and egg homemade croquettes

8

12

Beef callos with leg and snout

10

18



EGGS

Fried farm eggs with potatoes and Padrón peppers

13

18,50



EGGS

Codfish omelette with truffle potato

12

























18

ALLERGIES:

HALF WHOLE

	"PAN DE CRISTAL" WITH:				
	Cinco Jotas 100% acorn Iberian ham and grated tomato	3,50 Ud.	28		
		Anchovies from Santoña with grated tomato	3,50 Ud. 28		
		Anchovies from Santoña with anchovies in vinegar and piparra	3,80 Ud.		
			Anchovies from Santoña with cheese cream and roasted pepper	4,80 Ud.	
				Red tuna with laminated truffle (as per season)	8 12

OUR FRYING (we have corn flour and chickpea for celiac)











				Prawn omelette	3,50 Ud.	
				Andalusian style fried anchovies	10	16,50
				Andalusian style fried salmonetitos	10	18
				Andalusian style fried cuttlefish	10	17
				Andalusian style fried pijotitas	10	18
				Ortiguilla (from Barbate)	10	19
				Roman style lobster tails	18	26
				Roman style parrochas with Padrón peppers	10	18
				Roman style hake cocochas	16	26

ALLERGIES:

















HALF

WHOLE

RED TUNA

			Grilled tuna loin with dried fruits and soy	17	28
			Tuna belly with fried garlic sprouts and tomato sauce		28
			Tuna morrillo in pickled sauce with piparras	18	28
			Tuna tartar in seaweed salad	18	26
			Tuna Parpatana with straw potatoes and fried farm egg	18	26

FISH (All our fish are from Costa)












			Grilled red mullet with flower of salt		27
			Grilled monkfish in its own juice with EVOO		24
			Baked wild turbot with EVOO	18	27
			Sea bass with gratin mustard mayonnaise		27
			San Pedro gallo in fried tiradito with egg yolk mayonnaise	24	
			Hake de pincho:		
			- Roasted tail with potatoes (2 pax)		55
			- Diced in Roman style	15	24
			- Steamed with mashed onion and mayonnaise		24

ALLERGIES:

HALF

WHOLE

“ PREMIUM “ MEATS

	Red meat (Rubia Gallega)	27	50
	Grilled national beef steak	17	25
 	Diced steak with fried garlic	17	25
  	Homemade meatballs with truffle and foie	14	20
 	Steak tartar with truffle caviar	18	28
	Fried baby lamb chops		24,50
 	Breaded brain of lamb		16
	Baked brain of lamb with pepper baked potato		18
	Grilled small baby lamb kidneys	12	19
	Baby lamb gizzards	12	19

VAT included. Prices indicated in €

Bread and Appetizer: 2,95

Sale of products in our colmo “ La huerta de Pepa “
C/ Padre Damián, 46 (to the return of the restaurant).