



STARTERS TO SHARE

STEWED SNAILS WITH CHORIZO, PORK BELLY AND CURED HAM	18 €
GRILLED PGI BURGOS BLACK PUDDING WITH PEPPERS ROASTED IN OUR WOOD-FIRED OVEN	15 €
CHARGRILLED SUCKLING LAMB SWEETBREADS	25 €
CHARGRILLED SUCKLING LAMB KIDNEYS	25 €
CHARGRILLED OCTOPUS TENTACLE WITH GALICIAN-STYLE POTATOES	25 €
FINCA SANTA ROSALÍA WAGYU CURED BEEF	25 €
HOMEMADE WAGYU CURED BEEF CROQUETTES	15 €
FINCA SANTA ROSALÍA WAGYU STEAK TARTARE	25 €
WOOD-ROASTED PEPPERS WITH SANTOÑA ANCHOVY	18 €

MUSHROOMS, SALADS AND VEGETABLES

GRIDDLED BOLETUS EDULIS WITH TRUFFLED POACHED EGG	25 €
WILD KING OYSTER MUSHROOMS WITH GARLIC	25 €
FRESH SEASONAL MUSHROOMS	M.P.
TRUFFLED EGGS (TUBER MELANOSPORUM) WITH BURGOS BLACK PUDDING AND POTATOES	25 €
HOUSE-MADE GAME ESCABECHE SALAD (PARTRIDGE, QUAIL AND WILD RABBIT)	20 €
GREEN SALAD (LETTUCE AND SPRING ONION)	8 €
ASSORTED CHARGRILLED VEGETABLES	15 €
OLIVE OIL-CONFIT ARTICHOKE FLOWER, CHARGRILLED WITH CURED BEEF	20 €
SAUTÉED CHARGRILLED VEGETABLE MEDLEY	17 €



MAIN COURSES

WOOD-FIRED OVEN-ROASTED SUCKLING LAMB (FOR 2 PEOPLE)	60 €
CHARGRILLED SUCKLING LAMB CHOPS	25 €/kg
AMERICAN ANGUS BONE-IN RIB STEAK, DRY-AGED 75-120 DAYS	65 €/kg
PREMIUM SANTA ROSALÍA WAGYU OX BONE-IN RIB STEAK, DRY-AGED 90-120 DAYS	90 €/kg
BLACK ANGUS ENTRECÔTE (DRY-AGED 75 DAYS)	30 €
CHARGRILLED ANGUS FILLET STEAK	28 €
SLOW-BRAISED OXTAIL WITH POTATOES	22 €
WAGYU BEEF CHEEKS WITH MUSHROOM SAUCE	22 €
SLOW-COOKED WAGYU FLANK	24 €
BRAISED FREE-RANGE CHICKEN (WHEAT- AND CORN-FED)	22 €
CHARGRILLED COD LOIN	22 €

