

Desserts

Our Signature Verata Goat Cheesecake
with walnuts, honey and passionfruit
6.50

Torrija Hacienda Zorita Style
made with brioche, almond cream y coffee ice-cream
6.50

Leche Frita
with custard and hazelnut ice-cream
6.50

Our Óleo de Padua Ice-cream
with white chocolate and almond cake
6.50

Figs au Syrah
with ice-cream made with our goat cheese
6.50

Chocolate Cake
with Rosquillas from Ledesma
6.50

Let's share

Our Handcarved Acorn-fed Jamón Ibérico 25
with rustic bread toasts, natural tomato and our Óleo de Padua

Hacienda Zorita Organic Farm Platter 16
selection of 3 20
selection of 5

Our Acorn-fed Ibérico Coldcuts Platter 20
selection of 3 22
selection of 5

Croquetas Hacienda Zorita 12
with our acorn-fed jamón Ibérico

Fresh Duck Foie 19
with maimón bun, toasted maize y aubergine compote

Artichokes 15
with our acorn-fed jamón Ibérico and Hacienda Zorita olive oil

Suckling Pig Cracklings 14
with mashed potatoes and piparra peppers

From our garden

Padua Salad 14
with our cecina, burrata and our Bálamo de Padua

Pickled Partridge Salad 16
with figs and our Syrah wine reduction

Thistle Mushroom Salad 16
with our Torta de la Dehesa and a dried nuts vinaigrette

Rice & Pasta

Matanza Sickly Sweet Rice 16
with our Ibéricos and our ewe's milk cured cheese brittle

Black Spaguetti 15
with thistle cream, almonds y shrimp ties

Macarrones de la Jefa 12
with homemade tomato sauce, our chorizo Ibérico and cured cheese

Spoon-fed

Castellana Cream Soup 12
con free range egg yolk and our jamón Ibérico brittle

The Best from Our Garden 12
with a poached egg , Ibérico broth and acorn-fed Ibérico jamón brittle

Fish

Wild Seabass 23
with grilled veggies, toasted garlic cream and mojo verde

Oven Roasted Cod 22
with black beans and seafood cream

Capture of the Day S/M

Meats

Morucha Entrecot 23
con potatoes and peppers from our garden

Morucha Sirloin Steak 24
with seasonal mushrooms, shallots and mustard

Stewed Ibérico Beef Cheeks 20
with a touch of our Syrah wine and provencal potatoes

Suckling Lamb Meatballs 18
with smoked panceta,boleyus and our Verdejo wine

Presas Ibérica Tataki 22
with soy sprouts and y garlic sauté