



ZORITA^S

KITCHEN

Starters

Our Acorn-fed Jamón Ibérico
hand-carved
25

Our Selection of Acorn-fed Ibéricos
(lomo, chorizo y salchichón)
16

Selection of Our Cheeses from The Organic Farm
(cured, goat with thyme ,cured with Syrah & Torta de Dehesa)
18

Croquetas
made with our acorn-fed jamón Ibérico
9

Croquetas
made with our creamy Torta de Dehesa
9

Our Torrezno Ibérico
with mashed potatoes & Ibarra chilli peppers
12.50

Tomato Salad from Our Garden
with tuna belly and basil oil
12

Salmorejo
with acorn-fed jamón Ibérico shavings, bread croutons & Óleo de Padua
10

Macarrones de la Jefa
with home-made tomato sauce and our cured cheese gratin
12

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Main Courses

Beef Tenderloin

with shallots, seasonal mushrooms and a reduction of our Syrah

22

Entrecot

with home-made potato fries and peppers from our garden

20

Ibérico Pork Cheeks Stew

with rustic potato purée and pears

18

Gratin Cod

with a garlic muselin and crumbled potatoes

22

Seabass Loin

with braised potatoes & mojo verde

21

Desserts

Our Verata Goat Cheesecake

with walnuts and heather honey

6

Strawberries from Our Garden

with homemade whipped cream, granola and agave syrup

8

Chocolate Brownie

with aged vanilla ice-cream

6

Torrija

with white chocolate cream and leche merengada

6

Selection of Ice-creams

6

