



# ZORITA<sup>S</sup>

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

### Vegetable Wok from Our Garden

*with quinoa y coconut oil*

12

### Wild Partridge Salad

*with candied figs and a reduction of our Syrah*

16

### Papardelle with Wild Boar Ragout

*with seasonal mushrooms*

16

### Black Rice with Scarlet Shrimp

*with chive emulsion and black garlic alioli*

19

### Pumpkin and Orange Cold Soup

*with king prawn tails y micromezcum*

12

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### *Main Courses*

#### **Diced Sautéed Sirloin**

*with our creamy Torta de Dehesa, grid potatoes and cured cheese brittle*

17

#### **Suckling Lamb**

*with cous cous, yoghurt salsa y pita bread*

22

#### **Ibérico Pork Shoulder Tataki**

*with soy sprouts y black sesame*

21

#### **Cod Fillet**

*with artichokes y mini broad beans*

23

#### **Grilled Seabass**

*with parisian potatoes y tartar sauce*

22

### *Desserts*

#### **Our Verata Goat Cheesecake**

*with walnuts and heather honey*

6

#### **Strawberries from Our Garden**

*with homamde 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

