

ZORITA^S

KITCHEN

Our Hacienda Zorita Products

Our Han-Carved Acorn-fed Jamón Ibérico <i>with rustic bread toasts, natural tomato and our EVOO Hacienda Zorita</i>	25
Platter of Our Cheeses from Our Organic Farm <i>selection of 3</i>	16
<i>selection of 5</i>	20
Platter of Our Acorn-fed Ibéricos <i>selection of 3</i>	20
<i>selection of 5</i>	22
Platter of Our Acorn-fed Ibéricos & Cheese from Our Organic Farm	23
Our Torta de Dehesa <i>with cristal bread</i>	15
Our Cecina <i>with paprika and our EVOO Hacienda Zorita</i>	16

Our Specialties

Croquetas <i>with our acorn-fed jamón Ibérico</i> <i>with our Torta de Dehesa</i> <i>with our cecina</i> <i>with our chorizo Ibérico</i>	12
Crispy Torrezno of Suckling Pig <i>with mashed potatoes and piparras</i>	16
Tuna Tataki <i>with roasted red pepper cream and wasabi emulsion</i>	18
Vegetables & Mushrooms Wok <i>with Chinese noodles and oyster sauce</i>	14
Potato Gnocchi <i>with txuleta bolognese and spicy chorizo</i>	15
White Asparagus Foam <i>with ratatouille, poached egg and truffle oil</i>	15

ZORITA^S

KITCHEN

From Our Garden

Padua Salad <i>with mozzarella di bufala, our acorn-fed jamón Ibérico and mezclum</i>	16
Cesar Salad <i>with our cured cheese, chicken and sauce</i>	17
Roasted Leek <i>with romesco sauce and marinated double chin veil</i>	15
Quinoa Salad <i>with avocado and mango accompanied by marinated salmon</i>	15

The Best from the Dehesa Galmantina

Morucha Sirloin <i>with shalots, portobello and topped off with Coolumbus beer jus</i>	26
Presa Ibérica Tataki <i>with soybean sprouts and sautéed garlic</i>	23
Steak Tartar <i>prepared at table</i>	20
Pig Ingot <i>with ratte potato</i>	23
Veal Cheek With Cardamom <i>with truffled parmentier</i>	23
Limousin Beef Steak <i>with fries and padron peppers</i>	23
Bacon Confit <i>with sweet potato cream, baby carrot and oyster sauce</i>	20
Chicken Stuffed with Dried Fruits & Mushrooms <i>accompanied by migas al pastor and its sauce</i>	22

ZORITA^S

KITCHEN

From the Tormes River to the Atlantic

Roasted Sea Bass <i>with baked potato, carabinero & tomato mousse</i>	22
Pintxo Hake <i>with Thai soup and bread croutons, black olives and acorn-fed jamón Ibérico</i>	23
Sea Bass Ceviche <i>with lime and passion fruit</i>	23
Cod <i>accompanied with stew of its tripe</i>	25
Grilled Octopus <i>with paprika, teriyaki sauce and macerated in sage oil with sautéed vegetables</i>	26

Desserts

Our Cheesecake <i>with homemade caramel and rosquillas of Ledesma</i>	7
Torrija au Rhum Sister Isles <i>with lemon cream and meringue milk ice-cream</i>	7
Kinder Flan	7
Cup with Mint Cream <i>with lemon apple and mandarin sorbet</i>	7
Dark Chocolate Soufflé <i>with ice-cream</i>	7
Our Lemon Pie <i>with crumble, meringue and tocino de cielo (egg & syrup pudding)</i>	7