

## COCKTAILS

Mimosa	6.50
Bloody Mary	12
Cosmopolitan	12
Negroni	10
Aperol Spritz	10
Margarita	14
Long Island	14
Daiquiri	12
GinFizz	12
Piña Colada	12
Caipirinha/Caipiroska	12
Our Mojito	14
San Francisco	10
Sparkling Roses	12
<i>*Cava Rosé, Disaronno &amp; Raspberry</i>	
Zorita's Sour	12
<i>*Whisky, Crianza Marqués de la Concordia, Lemon juice &amp; Egg white</i>	
Grinch	12
<i>*Ginebra, Green Apple, Lemon &amp; Caramel Sorbet</i>	
La Pasión del Marqués	12
<i>*Vodka, Passion fruit, Pineapple juice &amp; Cinnamon</i>	

## BEVERAGES & BEER

Mineral Water/Sparkling 1L	4
Mineral Water/Sparkling 0.5L	3
Soft Drinks	3.50
Beer	5

## COFFEE & TEA

4

HACIENDA  
**ZORITA**  
1366  
DUERO VALLEY

SMALL  
LUXURY  
HOTELS  
OF THE WORLD  
*Independently minded*

## Columbus Bar

### OUR HACIENDA ZORITA PRODUCTS

**Our Hand-Carved Acorn-fed Jamón Ibérico** 25  
*with rustic bread toasts, natural tomato and our EVOO Hacienda Zorita*

**Platter of Our Cheeses from Our Organic Farm**  
*selection of 3 (cured, thyme & torta)* 16  
*selection of 5 (cured, thyme, wine, paprika & torta)* 20  
*selection of 7 (cured, thyme, wine, paprika, lavender, donkey milk & torta)* 24

**Platter of Our Acorn-fed Ibéricos**  
*selection of 3* 20  
*selection of 5* 22

**Platter of Our Acorn-fed Ibéricos & Cheeses from Our Organic Farm** 23

**Our Torta de Dehesa** 16  
*with cristal bread*

**Our Cecina** 16  
*with paprika and our EVOO Hacienda Zorita*

**Loaf of Bread Toast with Tomato** 5

### FROM OUR GARDEN

**Padua Salad** 16  
*with mozzarella di bufala, our acorn-fed jamón Ibérico and mezclum*

**Cesar Salad** 17  
*with our cured cheese, chicken and sauce*

**Quinoa Salad** 15  
*with avocado and mango accompanied by marinated salmon*

**Pink Tomato Salad** 15  
*with tuna belly and sundried tomatoes*

**Mussels in Pickled Sauce Salad** 16  
*with tomato, lettuce and prawns*

**Vegetable Panache with Smoked Seasoning** 15  
**Cream Seasonal** 12

### OUR CROQUETTES

**In Three Different Varieties**  
*Acorn-fed jamón Ibérico* 11  
*Torta de Dehesa* 11  
*Local stew "Cocido"* 11

### BURGERS

**Chop of Charra Beef** 20  
*with mozzarella, sundried tomato, caramelised onion and lettuce*

**Buffalo** 20  
*with mozzarella, pepper chutney and crispy pork jowls*

**Beef Marinated in Dark Beer** 20  
*with cheddar, caramelised onion and lamb's lettuce*

**Wild Boar** 20  
*with blue cheese and poached egg*

**Deer** 20  
*mushroom duxelles*



## SANGRIAS

Sangria with Our White Wine	1L 2L 12 19
Sangria with Our Red Wine	12 19
Sangria with Our White Cava Brut	12 19
Sangria with Our Cava Rosé	12 19

## RED WINE

Hacienda Zorita Tempranillo	4 14
Hacienda Abascal Crianza	4 16
Marqués de la Concordia Crianza	4 16

## WHITE WINE

Vega de la Reina Verdejo	4 16
Paternina Verdejo	3 16
Senda de los Frailes	5 18

## ROSÉ

Rosado Marqués de Monistrol	4 14
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## CAVA

Marqués de Monistrol Brut Selección Especial	4 14
Marqués de Monistrol Rosé de la Familia	4 14
Marqués de Monistrol Brut Nature	4 18
Marqués de Monistrol Millesime Rosé	4 18

Prices in € VAT incl.