



HACIENDA
ZORITA
1366
DEHESA DE SALAMANCA

Wine Bar



Cocktails

Mimosa	7
Bloody Mary	14
Cosmopolitan	14
Negroni	14
Aperol Spritz	12
Margarita	15
Long Island	15
Daiquiri	15
GinFizz	15
Pina colada	15
Caipirinha / Caipiroska	15
Mojito	15
San Francisco	14


Beverages & Beer






Mineral / Sparkling Water 1L	4
Mineral / Sparkling Water 0.5L	3
Soft Drinks	4
Double Beer	5,5
Small Draft Beer	3,5
Longneck Beer	4,5

COFFEE & INFUSIONS

4

Our Products from Hacienda Zorita

Our Acorn-Fed Iberian Ham Cut with a Knife  29
with loaf toasts, natural tomato and EVOO

Slate Plate with Our Cheeses from the Organic Farm      20
slate plate with 3 (cured, thyme and torta) 20
slate plate with 5 (cured, thyme, semi-cured, jenny and torta) 24

Slate Plate with Our Iberian Acorn-Fed  20
slate plate with 3 (chorizo, salchichón and pork loin) 20
slate plate with 5 (chorizo, salchichón, pork loin, ham and cured meat) 24

Slate Plate with Our Iberian Acorn-Fed   24
and Cheese from the O. Farm

Torta de la Dehesa     20
with "regañas" and breadsticks

Slate Plate with Cured Meat 16
with EVOO

Loaf Toast  5
with tomato

From Our Vegetable Patch

Padua Salad   18
with buffalo mozzarella, iberian ham and green sprouts


Caesar Salad       16
with crunchy chicken and cured ham slices



Tomato from the Patch Salad  18
with tuna belly and dried tomato dressing

Marinated Salmon Salad   18
roasted red pepper, avocado and micro mezclum

Burratina Affumicata    18
quinoa, roasted pear and pine nuts

Seasonal Cream  12
with ham and croutons



Grilled Vegetables   15
with romesco sauce

Our Croquettes     14
Our Iberian Ham Croquettes

Our "Torta de la Dehesa" Croquettes 14

"Cocido" Croquettes 14

Hamburgers

Beef Burguer Macerated in Beer   20
with cheddar, caramelized onion and corn salad

Vel Burger from Salamanca   20
with mozzarella, dried tomatoes, caramelized onion
and french fries

Confitted Cutlet Sandwich   20
with dill pickle and cheese



Vegetable Focaccia    20
with mozzarella and truffle oil

  18

Sangrias

Sangria with Our White Wine	1L	2L
Sangria with Our Red Wine	16	24
Sangria with Our Brut Nature Cava	16	24
Sangria with Our Rosè Cava	18	26
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Red Wine

Hacienda Zorita Crianza		
HZ Crianza	6	19
Marqués de la Concordia Reserva	6	20
Marqués de la Concordia Reserva	7	20

White Wine

Vega Reina Verdejo	6	19
Infrecuente Godello	7	21
Senda de los Frailes Verdejo	7	21

Rosè

Valdelosfrailes Cigales	6	15
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Cava

MM Reserva de la Familia Brut Rosè	6	19
MM Reserva de la Familia Brut Nature	6	19

*We cannot guarantee the absence of traces of all allergens in any dish



*Prices with VAT includeo