

From the Duero to the Atlantic

Tuna Tataki		22
<i>avocado, onion and wasabi pearls</i>		
Octopus Leg		25
<i>smoked cream of carrot and vegetable chips</i>		
Corvina Ceviche		22
<i>passion fruit, roes and toasted corn</i>		
Roasted Sea Bass		24
<i>with sautéed vegetable and sand cherry tomatoes</i>		
Cod		24
<i>with piperade and green garlic sauce</i>		

Hamburgers

Beef Burguer Macerated in Beer		20
<i>with cheddar, caramelized onion and corn salad</i>		
Vel Burger from Salamanca		20
<i>with mozzarella, dried tomatoes, caramelized onion and french fries</i>		
Confitted Cutlet Sandwich		20
<i>with dill pickle and cheese</i>		
Vegetable Focaccia		18
<i>with mozzarella and truffle oil</i>		

*Prices with VAT included




*Our Organic Farm Cheeses are not pasteurized

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

Our Products from Hacienda Zorita

Our Acorn-Fed Iberian Ham Cut with a Knife		29
<i>with loaf toasts, natural tomato and EVOO</i>		
Slate Plate with Our Cheeses from the Organic Farm		20
<i>slate plate with 3 (cured, thyme and torta)</i>		
<i>slate plate with 5 (cured, thyme, semi - cured, jenny and torta)</i>		24
Slate Plate with Our Iberian Acorn-Fed		20
<i>slate plate with 3 (chorizo, salchichón and pork loin)</i>		
<i>slate plate with 5 (chorizo, salchichón, pork loin, ham and cured meat)</i>		24
Slate Plate with Our Iberian Acorn-Fed and Cheese from the O. Farm		24
"Torta de la Dehesa"		20
<i>with "regañas" and breadsticks</i>		
Slate Plate with Cured Meat		16
<i>with EVOO</i>		
Loaf Toast		5
<i>with tomato</i>		
To Start		
Seasonal Cream		12
<i>with ham and croutons</i>		
Grilled Vegetables		15
<i>with romesco sauce</i>		
Piglet Rasher		18
<i>with potatoes "meneás" and piparra peppers</i>		
Artichoke Carpaccio		18
<i>with foie-gras and iberian ham</i>		


Our Croquettes

Our Iberian Ham Croquettes		14
Our "Torta de la Dehesa" Croquettes		14
"Cocido" Croquettes		14

From Our Vegetable Patch

Padua Salad <i>with buffalo mozzarella, iberian ham and green sprouts</i>		18
Caesar Salad <i>with crunchy chicken and cured ham slices</i>		16
Tomato from the Patch Salad <i>with tuna belly and dried tomato dressing</i>		18
Burratina Affumicata <i>quinoa, roasted pear and pine nuts</i>		18
Marinated Salmon Salad <i>mezclum, mango and avocado</i>		18
Hummus Salad <i>roasted red pepper, avocado and micro mezclum</i>		15
<i>Pasta & Rice</i>		
Gnocchi <i>with bolognese and cheese</i>		18
Creamy Rice <i>with boletus, chestnuts and poached egg</i>		18
Nero di Sepia Spaguetti <i>seafood cream, prawn and scallops</i>		20

Bushmeat Products

Wild Boar Spare Ribs <i>caramelized onion and demi-glace with hazelnuts</i>		22
Deer Sirloin <i>mushrooms and berries sauce</i>		24
<i>From Salamanca's Dehesa</i>		
Iberian Boston Butt <i>with peach chutney and a sauce with the scent of coffee</i>		20
Little Tomahawk from the Dehesa <i>with roasted peppers, manioc and chimichurri</i>		47
Limusin Cattle Rib Eye <i>with padron peppers and french fries</i>		24
Stewed Veal Jaw <i>with roasted sweet potato cream</i>		22
Piglet Ingot <i>at low temperature accompanied with acid apple</i>		25
Steak Tartar <i>on a bed of marrow</i>		25
Iberian Presa Tataki <i>with vegetables and sautéed garlic soya</i>		25
Veal Sirloin from Salamanca <i>beer sauce and wild enokis</i>		29
Free - Range Chicken <i>filled with boletus and seafood accompanied with paprika potatoes</i>		22