

## FROM THE GARDEN

**Salmorejo** 7€  
With cecina shavings and egg  
(Cordoba typical cold  
cream of tomatoes, bread,  
olive oil and garlic)

**Tomato "Feo de Tudela"** 14€  
With our Arbequina oil dressing

**Burratina and  
pamplinas salad** 14€  
With dried tomato confit  
and truffle oil

**Live lettuce salad** 14€  
Avocado, sweet onion,  
and cherry tomato

**Navarrese leeks** 13€  
With vinaigrette

**Creamy Iberian ham  
croquettes** 12€

**Meat-stuffed  
potato bombs** 12€  
With ali oli spicy brava

**Crispy vegetables** 14€  
In tempura with  
soy and citrus sauce

**Grilled vegetables** 14€  
With romesco sauce

**Grilled leeks** 13€

**Fried Basque piparras** 15€  
From Ibarra

**Menestra Orchard** 13€  
(Vegetable soupe of orchard)

**Sautéed baby  
broad beans** 16€  
With ham and a fried egg

**Artichokes in flower** 16€  
With arbequina oil

**Wood-fired grilled  
crystal peppers** 15€

**Organic eggs poche corral** 13€  
With potato and black  
truffle pate

## COW STARTES

**Creole chorizo** 13€  
Beef and pork with  
chimichurri

**Cecina de León** 18€  
With Manchego cheese  
flakes

**Beef carpaccio** 18€  
(Galician Blonde Cow)  
With Parmesan shavings  
and arugula

**Santoña anchovies** 19€  
With crystal bread

### ENTRE-HUERTA MENU 24€

To select from:  
- Salmorejo  
- Menestra Orchard

Main Course: Grill steak with french  
fries (250gr)

## OUR FINEST BEEF STEW

**Sweetbreads, flambéed with brandy** 17€

**Grilled beef sweetbreads with chimichurri sauce** 17€

**Galician beef cheeks glazed in its juice with sour potato parmentier** 19€

**Stewed oxtail with vegetables** 19€

**Baked marrow of the cow** 15€

## BEEF CUTS

**Steak tartare with mustard ice cream** 21€

**Veal escalope with cheese sauce "Picón de Tresviso"** 19€

**Galician cow burger on the grill** 15€

**Galician beef tenderloin with boletus sauce** 26€

**Picaña beef with our chimichurri sauce** 22€

**T-bone; high loin and sirloin 1 kg (for three)** 69€

**Galician beef tenderloin high blonde** 69€/kg

(matured for approximately 40 days)

**Galician beef sirloin blonde** 69€/Kg

(matured for approximately 40 days)

Meats accompanied by a serving of homemade fries. An  
additional side of piquillo peppers is available for 6€

## THE INTRUDER

**Breaded hake with live lettuce salad and red onion** 24€

## HOMEMADE DESSERTS

**Chocolate brownie with vanilla ice cream** 7€

**Curd of fresh sheep's milk with honey and walnut** 7€

**Pears to wine with cheese cream** 7€

**Baked creamy cheesecake** 7€

**Lemon tart with meringue and biscuit** 7€

**Fine apple pie with vanilla ice cream** 7.5€