



MENU



Cecina de León I.G.P. premium	17,50€
Cured beef tongue, virgin olive oil and paprika	14,00€
Butter brioche with León blood sausage and apple (4 units)	14,00€
Our cured meat and blue cheese croquettes, black garlic aioli, panko and crispy onion	13,90€
Pan-fried octopus, teriyaki bacon, creamy potato and free-range egg from León at low temperature	22,00€
Cracked eggs with lobster and its head au gratin in the oven	24,00€
Chickpea hummus with pickled mushrooms, pomegranate molasses and pita bread	13,50€
Gratin brie cheese salad, mixed sprouts and dried fruit vinaigrette	14,00€
Rabbit and partridge "hunter" salad in citrus pickle and vegetable crudités	15,00€
Truffled boletus risotto with parmesan flakes	15,00€
Prawn and squid rice, with lime aioli and yellow chili	22,50€
Iberian cheeks, fine garlic cream and dried tomato in oil	18,50€
Sea bass ceviche on fried corn cake, chipotle mayonnaise and mango	19,00€
Tuna tataki, yellow pepper and Japanese chives	17,50€
Red tuna tartar, guacamole, nori seaweed and tomato pearls	18,50€
Cod with garlic arriero with potato confit with thyme	22,00€
Yearling steak tartare on roasted bone marrow	22,50€
Deer tataki, spicy tamarind and lotus flower	17,00€
Oxtail cannelloni with parmesan, sweet potato cream and juice broth	16,50€
Beef entrecote, traditional fried potatoes and Italian pepper	22,00€
Beef chop aged for 30 days +/-1kg	55€/kg
Red meat taco, traditional fried potato and Italian pepper	18,90€
Old beef burger on brioche bun, smoked cheddar, spicy pickles, French fries and plantain	16,50€
Candied artichokes, ear-nose stew, fried León free-range egg and green mojo	18,00€

DESERTS

Tiramisu "La Trastienda"	6,50€
Mascarpone millefeuille with homemade choco cookies and red berry ice cream	6,50€
Caramelized and spiced French toast with Lotus cookie cream	6,50€
Jellied Gin and Tonic with Citrus Lemon Ice Cream	6,00€

Bread 1,50€

Bread of celiacs 2,00€

IVA INCLUDED. 10% INCREASE IN TERRACE

