

Dragon Menu

To share (1 serving each 3 pax)

Marinated tomato collection

"Russian" salad with txangurro. Recipe from 1864

Iberian ham croquettes

Main course

Cod in tempura with lime mayonnaise and tobiko

or

Iberian secret with homemade guacamole

Dessert

"La Antoñita" soap

Wine (1 Bottle each 3 pax)

Arnegui D.O. Rioja

Analivia D.O. Rueda

Water, bread and coffee or infusion

39 € per person (VAT included)

“Despensa” Menu

To share (1 serving each 3 pax)

Marinated tomato collection
Free range eggs with iberian ham
Garlic king prawns with sweet bread

Main course

Grilled little cuttlefish with stir-fry
or
Beef tenderloin in timbals with chimichurri and fennel crudité

Homemade dessert selection

“La Antoñita” soap and chocolate bar

Wine (1 Bottle each 3 pax)

Fulanito D.O. Ribera del Duero
Analivia D.O. Rueda

Water, bread and coffee or infusion

49 € per person (VAT included)

"La Antoñita" Menu

To share (1 serving each 3 pax)

Mixed plate of acorn-fed iberian ham and cured manchego cheese

Marinated tomato collection

Garlic king prawns with sweet bread

Grilled leeks

Main course

Salmon tataki with cucumber mayonnaise and wasabi

or

Beef tenderloin with chimichurri sauce

Homemade dessert selection

Mini "La Antoñita" soap, pistachio tiramisu and chocolate bar

Wine (1 Bottle each 3 pax)

Fulanito D.O. Ribera del Duero

Menganito D.O. Rueda

Water, bread and coffee or infusion

59 € per person (VAT included)