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**SPECIAL RIB EYE STEAK MENU FOR 2  
PERSON**

LIQUID CROQUETTES, FILLED WITH IBERICO HAM  
BECHAMEL

BABY ROMAINE LETTUCE WITH VINAGRETTE

IBERIAN TOMATO SALAD WITH APRING ONION  
AND EXTRA VIRGEN OLIVE OIL

RIB EYE STEAK MATURED FOR 40 DAYS (1KG) WITH  
FRIES

**36€ PER PERSON**



## THE CLASSICS

- LIQUID CROQUETTES, FILLED WITH IBERICO HAM BECHAMEL 8PIECE 16
- PRAWN RUSSIAN SALAD WITH CARABINERO (RED PRAWN) FOAM 16
- GILDA OF ANCHOVE (PIPARRA PEPPERS AND OLIVES) 3
- AUTHENTIC OX CURED HAM WITH ALMONDS 24
- ASSORTED CURED CHEESES WITH QUINCE  
AND CARMELIZED WALLNUTS 18
- STILTON CHEESE WITH QUINCE, CARMELIZED WALLNUTS AND TOASTS 16
- AUTHENTIC BRAVA PAPRIKA SPANISH SPICY SAUCE  
WITH POTATOES AND ALIOLI 11
- SPANISH OMELETTE DONE TO ORDER LIQUID INSIDE 10  
AS WELL WITH BLACK TRUFFLES 13
- TORREZNOS, CRUNCHY FRIED PORK BELLY FROM SORIA  
WITH TOM YAM KUNG THAI SAUCE 12
- CHISTORRA (CHORIZO TYPE SAUSAGE) FROM THE VASQUE REGIÓN  
AWARDED BEST OF 2019 13

## FROM THE GARDEN WITH SOMETHING MORE

- IBERICO TOMATOE SALAD WITH GILDA VINAGRETTE 16  
AS WELL WITH BURRATA AND TRUFLE OIL 19
- TUNA BELLY SALAD WITH IBERIAN TOMATOES,  
SPRING ONIONS AND PICKLES 19
- PADRON PEPPERS 11
- ARTICHOKE FLOWERS WITH MALDON SALT 17  
AS WELL WITH IBÉRICO HAM 19
- EGGPLANT CHIPS WITH SUGAR CANE HONEY 12

## TRADITIONAL SPANISH OFFALS

- MADRID STYLE TRIPE STEW 18
- VEAL SWEETBREADS WITH GARLIC OIL AND MALDON SALT 18
- CRUNCHY MARINATED IN PAPRIKA PIG EARS WITH BRAVA SAUCE 12

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In case of any allergies please communicate our staff before ordering.  
We have alergens menú to your disposal.  
We only use free range ecologic eggs from Galicia



## FROM THE SEA

BABY CALAMARI FRIED ANDALUCIAN STYLE	16
SARDINES FRIED ANDALUCIAN STYLE	14
SALMON SEMI MARINATED IN BEETROOT WITH WASABI EMULSION AND SOY GEL	18
DICED RAW YELLOWFINN TUNA WITH PINENUTS AND ASIAN SAUCES	19
SHRIMP GAMBON IN GARLIC CHILLI OIL	18
BROKEN EGGS WITH DICED FRIES AND BIG SHRIMP GAMBON	17
CODFISH CONFIT WITH PANADERA POTATOES IN PILPIL SAUCE	26
WILD SEABASS LOIN ROASTED IN BILBAÍNA GARLIC OIL WITH PANADERA POTATOES	28

## FROM THE FIELDS

GAO BAO SANDWICH WITH PORK RIBS, HOISIN / HONEY SAUCE 2PIECE	14
MY GRANDMOTHERS MEATBALL REPEPY WITH WHITE RICE AND DICED FRIES	16
ROASTBEEF FROM DRY AGED BEEF WITH EDAMAME, PARMENTIER AND MUSHROOMS	24
TENDERLOIN DICED WITH LEMON-GARLIC DEMIGLACE SAUCE AND FRENCH FRIES CUBES	26
CACHOPO XXL BREADED FILET FILLED WITH IBERICO HAM AND CHEESE, FRIES,(FOR SHARING)	38
40 DAY SELECTED DRY AGED RIB EYE STEAK WITH FRENCH FRIES (FOR SHARING)	58

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Bread and service 2,00.-  
We have different graduation glasses at your disposal in case you forgot them

## TINTOS

### D.O. CA. RIOJA

OINOZ MAGNUM CRIANZA	(TEMPRANILLO)	47,00 €
OINOZ CRIANZA	(TEMPRANILLO)	27,00 €
IZADI CRIANZA	(TEMPRANILLO)	29,00 €
CONDE DE SALCEDA RESERVA	(TEMPRANILLO)	43,00 €
VIÑA ARDANZA	(TEMPRANILLO, GARNACHA TINTA)	44,00 €
VIÑA ALBERDI	(TEMPRANILLO)	36,00 €

### D.O. RIBERA DEL DUERO

PRADOREY FINCA VALDELAYEGUA MAGNUM	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	47,00 €
PRADOREY FINCA VALDELAYEGUA	(TINTO FINO, CABERNET SAUVIGNON Y MERLOT)	33,00 €
CEPA 21	(TEMPRANILLO)	38,00 €
LA CELESTINA CRIANZA	(TEMPRANILLO)	34,00 €
FINCA RESALSO	(TINTO FINO)	28,00 €
EMILIO MORO	(TINTO FINO)	39,00 €
MALLEOULUS	(TEMPRANILLO)	49,00 €
PRUNO	(TEMPRANILLO, CABERNET SAUVIGNON)	32,00 €
ASTER	(TEMPRANILLO)	38,00 €

### D.O. EL BIERZO

LOSADA	(MENCÍA)	32,00 €
PEIQUE RAMÓN VALLE	(MENCÍA)	29,00 €

### D.O. JUMILLA

CASA LA HERMITA CRIANZA	(CABERNET SAUVIGNON, MONASTREL Y SYRAH)	29,00 €
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### V.T. CASTILLA

VENTA LA OSSA SYRAH	(SYRAH)	36,00 €
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### D.O. TORO

FLOR DE VETUS	(TINTA TORO)	29,00 €
ITURRIA	(TINTA TORO, GARNACHA)	34,00 €

### D.O. SOMONTANO

ENATE TS	(TEMPRANILLO Y SYRAH)	28,00 €
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## BLANCOS

### D.O. VINO DE ESPAÑA

BIENBEBIDO	(ALBARIÑO)	28,00 €
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### D.O. MONTERREI

FINCA OS COBATO	(GODELLO)	29,00 €
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### D.O. RUEDA

CABALLERO DE OLMEDO	(VERDEJO Y VIURA)	21,00 €
MARQUES DE CACERES	(VERDEJO)	25,00 €
OINOZ	(VERDEJO)	25,00 €

### CAVA

REVENTOS I BLANC BLANC DE BLANCS	(MACABEO, XIREL LO, PARELLADA, MALVASÍA DE SITGES)	38,00 €
FAMILIA OLVEDA BRUT NATURE RESERVA	(MABEO, XAREL LO)	29,00 €