

## TO SHARE

<b>FAKE TARTAR</b>  	18,00	<b>CRISPY ZUCCHINI</b>  	12,00
It's not meat, nor fish... it's tomato! It's unique.		Fine zucchini chips with truffle and parmesan.	
<b>CRISPY EGGPLANT</b> 	15,00	<b>HAM CROQUETTES</b>	12,00
Served with hummus, honey and Maldon salt.		With crispy ham shavings and piquillo sauce.	
<b>SPICY PISTACHIO CREME BRULÉE</b> 	18,00	<b>VIETNAMESE ROLLS</b> 	16,00
With caramelized millefeuille..		Prawns and lamb's lettuce wrapped in rice paper, served with soy sauce.	
<b>TORREZNO TIRADITO</b> 	14,00	<b>MINI HAMBURGERS</b>	15,00
Torrezno from Soria with a citrus and spicy touch, and fresh herbs.		3 sliders served with bacon and cheese. Extra unit.	4,00
<b>JAMÓN IBÉRICO DE BELLOTA</b>	30,00	<b>TRUFFLED CHEESE PIZZETA</b>  	20,00
100% Iberian breed ham from Guijuelo (Salamanca). Hand-sliced, accompanied with bread and Raf tomato.		Fontina cheese, mushrooms and truffle cream.	
<b>TEQUEÑOS WITH QUINCE JAM</b> 	12,00	<b>MARGARITA PIZZETA</b> 	14,00
Where there are tequeños there is a party.		Mozarella cheese, tomato and oregano.	
<b>SPICY RABAS</b> 	18,00		
Crispy, corn flour breaded, with spicy kimchi mayonnaise on Batavia lettuce.			

## APPETIZERS

<b>TRADITIONAL SALMOREJO</b>	12,00
Tomato soup from local produce with ham shavings and grated egg.	
<b>LA ENSALADILLA RUSA V17</b>	16,00
Spanish homemade potato and carrot salad with tuna belly, piquillo pepper mayonnaise and crispy onion.	
<b>ONION SOUP</b>	14,00
The classic one, with gratin Gruyère cheese.	
<b>SALMON TARTAR</b> 	21,00
With avocado, wakame, crispy rice balls and squid ink cracker.	
<b>DUCK CREPES</b>	22,00
Traditional Peking duck with our touch, hoisin sauce, cucumber and leek.	

## VEGETABLES AND SALADS

<b>SHIITAKE BOURGUIGNON</b>  	18,00
Our vegetarian escargots, made with shiitake mushrooms, La Colmenareña butter and fresh herbs.	
<b>ARTICHOKES WITH GUANCIALE</b> 	7,50
Grilled. Per unit.	
<b>INJECTED TOMATO</b>  	15,00
Seasonal Aranjuez tomato, infused with our signature vinaigrette and basil.	
<b>SUPER GREEN</b>  	18,00
Spiraled zucchini, avocado, lamb lettuce, chia seeds, caramelized nuts, Grana Padano cheese and pesto.	
*Grilled salmon supplement	10,00
<b>CÉSAR SALAD</b>	18,00
Lettuce, organic chicken, crispy bacon, brioche croutons and Grana Padano cheese.	

## FISH AND RICE

CEVICHE SEA BASS  	22,00
Marinated in tiger's milk with sweet potato and toasted corn.	
GRILLED SALMON 	24,00
Served with herb and chlorophyll, risotto and black olive tapenade.	
GRILLED HAKE 	26,00
With garlic and guindilla (Spanish red chilli) sautéed in olive oil, piparra sauce and baked potatoes.	
CREAMY CARABINERO AND SEAFOOD RISOTTO  	28,00
With homemade fumet, prawns, rabas and carabinero.	
TRUFFLED MUSHROOM RISOTTO 	22,00
Mix of mushrooms and white truffle oil.	

## STEWES

THAI RED CURRY  	20,00
Thai curry with lemongrass and kaffir lime, served with basmati rice.	
VEAL CHEEK FROM ÁVILA	24,00
Slow cooked beef cheek with red wine and truffled potato parmentier.	

## SIDE DISHES

FRENCH FRIES	5,00
GREEN SALAD	5,00
MINI ZUCCHINI AND MINI CORN	5,00

### Our suppliers:

We prefer ingredients from the Community of Madrid  
 The meats are from Discarlux  
 The fish come from Pescaderías Coruñasas.  
 The eggs are free-range from happy hens.

## MEAT AND POULTRY

VEAL MILANESE	22,00
Lightly browned, served with lamb's lettuce and cherry tomatoes.	
Extra poached egg ...	4,00
GRILLED SIRLOIN  	32,00
GRILLED TENDERLOIN  	30,00
Grilled sirloin strips, served with homemade French fries and béarnaise sauce.	
THE BONE MARROW	18,00
Guadarrama beef marrow, baked with crispy capers and fried garlic on a bed of salt with toast.	
THE BURGER V17	21,00
Two 100 g beef patties, cheddar cheese, bacon, caramelised onion, tomato, lettuce and our secret sauce. With French fries.	
Extra: Bacon, avocado, cheddar cheese, egg.	2,00
HALF ROASTED CHICKEN  	24,00
Roasted and served with mini corn and grilled mini zucchini.	

## DESSERTS

CHOCOLATE FONDANT  	9,00
Our star dessert with mini Nocciola ice cream.	
CREAMY CHEESECAKE 	8,50
The classic with Lotus cookie ice cream.	
DULCE DE LECHE FONDANT  	8,50
Dulce de leche explosion with pistachio ice cream.	
RUSTIC APPLE TARTLET 	8,50
Hot with caramel ice cream melting in it.	
HOMEMADE CARROT CAKE  	8,00
Seriously, the best in the world.	
HOMEMADE YOGURT ICE CREAM 	7,00
Berries  , Oreo and Nutella.	
ICE CREAM AND SORBETS  	6,00

## BRUNCH

Glass of Bellini, Mimosa or Kir Royale	8,00
<b>BRUNCH TOWER</b> 	24,00
Mini eggs Benedict, mini avocado toast, mini crispy eggplants with hummus and honey.	
<b>ORGANIC EGGS BENEDICTINE</b> 	16,00
With traditional hollandaise sauce on English muffin with bacon.	
Extra smoked salmon:	2,00
<b>SALMON AND AVOCADO BAGEL</b>	16,00
Smoked salmon, avocado with toasted bagel and cream cheese	
<b>MINI CREPES</b> 	14,00
Served with nutella or jam.	
<b>TRUFFLE PASTRAMI BIKINI</b> 	14,00
Grilled sandwich with pastrami, fontina cheese and truffle.	
<b>OMELETTE</b> 	14,00
With tomato, onion and fontina cheese. With organic eggs.	
<b>AVOCADO TOAST</b> 	14,00
With Velazquez organic egg and Raf tomato.	
<b>CLUB SANDWICH</b>	16,00
With grilled chicken, bacon, avocado, lettuce and tomato.	
<b>GLUTEN FREE BREAD</b>	2,50