



## REGIONAL DISHES

### STARTERS

	€
<i>Iberian Acorn Ham</i>	19,90
<i>Cecina de León Coca and Watercrest Pudding with Celeri and Green Apple Ice Cream</i>	14.00
<i>Mediterranean Salad with King Prawn and an Olive Vinaigrette</i>	12.50
<i>Eggs with Jijas a la Posada</i>	10,90
<i>Villamartín Foie with Peach Jelly and Gelée de Champagne</i>	21,80
<i>Cream of Peas with Foie and King Prawn</i>	16,50

### FISH

<i>Monkfish over Basil Risotto</i>	24,00
<i>Codfish over Cauliflower Cous-Cous with Bogavante Lobster Salsa</i>	23,50

### MEAT

<i>Veal Sirloin with Jamaican Peppers and Apple, Foie and Potato Purée</i>	29,80
<i>Red Wine Beef Cheeks</i>	19,80
<i>Fire oven-roasted Tender Churro Lamb (by the order, ¼ for 2 people)</i>	32,50 p.p.p

*\* An additional charge of 15% will be added on all dishes served to share*

### Tasting Menu “del Sacristán”

*Served per table*

<i>With Bodega</i>	49,50 p.p.p.
<i>Without Bodega</i>	61,50 p.p.p.

**7% tax (IVA) not included in the prices**