

Tasting Menu

Appetiser

"Marcos Conde" blue cheese fritter with pear preserve.

Starter

"Pago Los Vivos" Pata de Mulo cheese salad with Zamora tomato cream, onion sprouts, romaine lettuce, Gordal olive jelly, quail egg, semi-dried cherry tomato and beetroot vinaigrette.

First Course

Carpaccio of marinated Iberian pork presa with grape jelly, pickled pineapple and shavings of truffled cheese from "La Antigua de Fuentesauco"

From the Sea

Octopus with baby potatoes, apple, crispy "Vicente Pastor" cheese and Torta del Duero cheese cream.

From the Land

Crispy mature beef lasagne with "La Setera" goat's cheese béchamel.

Sweet Finale

"Hircus" cheese cream mille-feuille with quince paste and figs.

Business Menu

Starter

Marinated salmon and pineapple tartlet.

First Course (Choice of)

Pickled chicken salad.

Sea bream tiradito with tiger's milk and chive oil.

Melon and mascarpone cream with crispy ham.

Main Course (Choice of)

Bonito tataki with seasonal vegetables.

Iberian pork tenderloin with potato parmentier and mango.

Suckling lamb cannelloni with Parmesan sauce.

Dessert (Choice of)

Pannacotta with red berries and cherry coulis.

Mandarin sorbet.

*Price 28 € VAT included

Bread made with traditional Zamora flour and a drink included.
Water, wine or beer (2 glasses per person).

Our Menu

To Share

100% acorn-fed Iberian ham from Guijuelo (31 €)

Organic Cantabrian anchovies 00 (28 €) ⁽¹⁾

Matured beef croquettes (14 €) ^(2,3,4)

Homemade croquettes (15€) ^(2,3,4)

please ask us about the croquettes of the day

Grilled white prawns from Huelva (28 €) ⁽¹⁾

Roasted potato salad with

Huelva prawns and salmon roe (19 €) ^(1,3)

Natural Guillardau oyster (5,5 € / unit) ⁽¹⁾

*Our selection of Zamora cheeses
with homemade jams and nuts (25 €) ^(2,5)*

PRICE INCLUDING VAT

*Alérgenos: *1: Fish / Shellfish / Molluscs *2: Lactose *3: Egg *4: Gluten *5: Nuts 6*: Mushrooms*

Individual Starters

La Gilda — green, salty and spicy (20€) ⁽¹⁾

Anchovy, white anchovy, prawn, piparra pepper and Gordal olive

Confit Artichokes (22€) ^(2,3,5)

Confit artichokes, Iberian pork jowl, aubergine and egg yolk

Old Cow Steak Tartare (26€)

Picanha tartare and smoked eel

Pularda Salad (18,50 €)

Pickled pularda, Zamora garlic and mango

Sea Salad (21 €) ⁽¹⁾

Our own version with red tuna belly and marinated salmon

Suckling Pig's Ear (26 €)

Stuffed with prawn and bordelaise sauce

Fuentesaúco Chickpeas (18 €) ⁽¹⁾

Chickpeas, boletus edulis and ajoarriero

With scarlet prawn (+22 €) ^(1,6)

Daily Spoon Dish

PRICE INCLUDING VAT

*Alérgenos: *1: Fish / Shellfish / Molluscs *2: Lactose *3: Egg *4: Gluten *5: Nuts 6*: Mushrooms*

Individual Main Courses

Octopus, cauliflower and Torta del Duero cheese (25 €) ^(1,2)

*Suckling pig's ears stuffed with prawns (25 €) ^(1,3,4)
served on parmentier with bordelaise sauce*

Grilled monkfish with morel mushroom pepitoria (25 €) ^(1,3,6)

*Wild sea bass (28 €) ⁽¹⁾
with seasonal vegetables*

*Iberian pork tenderloin roast beef
marinated in curry escabeche (18 €)*

Iberian pork cheeks in red curry (23,50 €) ⁽¹⁾

Aliste beef tenderloin (29 €)

*Pig's trotters (26 €)
with shiitake and foie gras*

Desserts

Zamora-style pastry tubes filled with cream and 70% chocolate (9 €) ^(2,4)

Zamora cheese cake (8 €) ^(2,3)

Lemon semifreddo (8 €) ⁽²⁾

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