



IBERIAN CORNER

SUGGESTED WINE PAIRING

CHEESES

MANCHEGO
CASTILLA, LA MANCHA

\$ 360

TERRAS GAUDA
ALBARIÑO, RÍAS BAIXAS

\$ 200

IDIAZÁBAL
NAVARRA

\$ 380

GOMEZ CRUZADO
TEMPRANILLO, RIOJA

\$ 295

TRES LECHES
CASTILLA, LA MANCHA

\$ 370

AIRE PROTOS
TEMPRANILLO GARNACHA, CIGALES

\$ 180

CABRALES
ASTURIAS

\$ 380

PROTOS CRIANZA
GARNACHA, RIBERA DEL DUERO

\$ 295

PAIRING

COLD MEATS

IBERIAN ACORN HAM
HUELVA, JABUGO

\$ 1250

FINO SOLEAR
SANLUCAR DE BARRAMEDA, JEREZ

\$ 170

SERRANO HAM
BURGOS, ESPAÑA

\$ 675

MARTUE
TEMPRANILLO, CABERNET, MERLOT, RIBERA DEL DUERO

\$ 200

ACORN CHORIZO
HUELVA, JABUGO

\$ 380

SEMBRO
TEMPRANILLO, RIBERA DEL DUERO

\$ 245

FUET
CATALUÑA

\$ 190

ESTRELLA DE GALICIA
GALICIA, CERVEZA

\$ 110

LOMO IBÉRICO DE BELLOTA
HUELVA, JABUGO

\$ 410

JEREZ TIO PEPE
PALOMINO FINO, JEREZ

\$ 135

SOBRASADA
CATALUÑA

\$ 280

PROTOS CRIANZA
GARNACHA, RIBERA DEL DUERO

\$ 295

PAIRING

PRESERVES

OLIVES
ESPAÑA

\$ 130

VERMOUTH MARTINI ROSSO
ITALIA

\$ 120

BOQUERONES
ANDALUCÍA

\$ 225

TERRAS GAUDA ALBARIÑO
ALBARIÑO, RÍAS BAIXAS

\$ 200

WHITE TUNA
NORTE DE ESPAÑA

\$ 310

TERRAS GAUDA ALBARIÑO
ALBARIÑO, RÍAS BAIXAS

\$ 200

ANCHOVIES
ANDALUCÍA

\$ 260

PROTOS VERDEJO
VERDEJO, RUEDA

\$ 170

PAIRING



FIRST THING'S FIRST

SERRANO HAM CROQUETTES (6 pzs)	\$ 180
TOMATO BREAD, BONITO & ANCHOVY	\$ 290
GARLIC SHRIMP (120 g)	\$ 380
CLAMS WITH GARLIC & WHITE WINE (200 g)	\$ 290
BLUE FIN TUNA TOSTADA (1 pz)	\$ 170
GALICIAN OCTOPUS (180 g)	\$ 420
SPANISH TORTILLA (180 g)	\$ 180
PADRÓN PEPPERS (180 g) (SOME ARE SPICY, SOME AREN'T)	\$ 210
DUCK CONFIT TACOS WITH TAMARINDO SAUCE (6 pzs)	\$ 290
ROASTED SUCKLING PORK TACOS(4 pzs)	\$ 290
GULAS IN THEIR INK	\$ 230
HOMEMADE FOIE PINTXO WITH (5 pzs) FIGS AND CASHEWS	\$ 370

FROM OUR GARDEN

CAMPERA SALAD	\$ 240
TRIGUERO ASPARAGUS WITH HAM & PARMESAN	\$ 260
EMILIO'S CESAR SALAD	\$ 220
MIXED SALAD	\$ 160
DRESSED TOMATOES	\$ 170
TUDELA BUDS	\$ 285
FRIED CAULIFLOWER	\$ 190

SPOONFUL

FABADA (400 g)	\$ 295
CLAM FABES (450 g)	\$ 290
CATALANA CANNELLONI WITH RIB EYE (220 g)	\$ 380
GAZPACHO (300 g)	\$ 170
MANCHEGO SOUP	\$ 170

SIDE DISHES:

POTATOES WITH PEPPER	\$ 110
FRENCH FRIES	\$ 110
POTATOES WITH TRUFFLE	\$ 150
MASHED POTATOES	\$ 110
GRILLED VEGETABLES	\$ 110

BROKEN EGGS

GULAS WITH GARLIC (260 g)	\$ 280
SERRANO (260 g)	\$ 260
CHORIZO (260 g)	\$ 410
IBERIAN HAM (260 g)	\$ 410

WOOD-FIRE RICES

SAFFRON RICE WITH FISH & PADRÓN PEPPERS (150 g)	\$ 570
BLACK WITH OCTOPUS, CALAMARI & AIOLI (150 g)	\$ 560
CREAMY RIOJANO,CHEEK & HAM (150 g)	\$ 560
FALSE RISOTTO WITH CREAM (220 g) OF MANCHEGO & WHITE TRUFFLE OIL	\$ 560
SEAFOOD FDEUA (200 g)	\$ 560
BOGAVANTE (225 g)	\$ 1250

FROM THE SEA

PREPARATIONS BILBAINA, CHARCOAL, ALBARIÑO

SEA BASS (200 g)	\$ 485
CATCH OF THE DAY (sea bass, totoaba and turbot)	\$ 485
GRILLED OCTOPUSE IN ROMESCO	\$ 485
SEAFOOD CALDERETA (360 g)	\$ 495
GRILLED PRAWNS (according to availability and market price)	

WOOD-FIRED MEAT

PREPARATIONS

OPORTO, PEPPER, CABRALES, FOIE WITH MUSHROOMS (+\$120)

PRIME SIRLOIN (200 g)	\$ 545
PRIME TXULETON (500 g)	\$ 830
(900 g)	\$ 1700
LAMB CHOPS (320 g)	\$ 570
ROASTED PORK (400 g)	\$ 710
IBERIAN PORK RIB, HONEY & MUSTARD (450 g)	\$ 540