




















































## TAPAS

Gilda Cotidiana .....	2,20€/unid
 	
Iberian niguri (ode to sirloin whisky).....	8,00€/4unid
   	
Mexican style taco with cod liver and cahntilly.....	4,50€/unid
   	
Cured manchego rocks with truffe oil.....	8,50€/100gr
 	
Spatch cocked anchovi with torta del casar cheese an date puré.....	5,00€/unid
  	
Almadraba red tuna toast tartar with tartufatta .....	6,50€
  	
Mussels brioche with escabeche, guacamole, hierbabuena and chips.....	7,00€/2unid
   	
Basque chistorras con piparras and paprika emulsion.....	8,00€
 	
Grilled artichokes .....	4,50€/unid
	
Beef caneloni in a Pedro ximenez sauce.....	4,50€/unid
   	
Cecina croquette with smoked ali oli an panceta.....	4,80€/4unid
  	
Free gluten iberian ham croquettes.....	4,80€/4unid
  	
Papas bravas.....	6,50€












## RATIONS

Cured iberian ham.....	22,00€
Classic “Ensaladilla” with cristal prawns.....	10,00€
   	
Burrata with sweet tomatoes.....	13,00€
   	
Veal carpaccio with idiazabal cheese and tartufatta.....	13,00€
 	
Spinach salad with white tuna, roasted peppers, and tomato vinaigrette .....	13,00€
  	
Steak tartar COTidiano con french fries .....	18,00€
   	
Chiken finguers with soja ali oli.....	8,50€
   	









## DRY RICE VALENCIA STYLE (2pax)

Season vegetables .....	20,00€
	
Presas ibérica.....	23,00€
	
Daily fish and artichokes.....	25,00€
  	








## MEAT DISHES

Presas ibérica with wheat stew and creamy apricots .....	15,00€
   	
Beef T-bone.....	69,00€/kg
	
Veal Picaña (Two years old) .....	60,00€/kg
Cow chop from galicia.....	69,00€/kg
Cachopo Cotidiano with truffed egg.....	20,00€
  	
Cow burger tenderloin (pickle, cheddar cheese and caramel onions).....	13,00€
  	














## FISH DISHES

Roasted cod.....	18,00€
 	
Almadraba Red tuna with Daily garnish .....	150gr/20,00€
  	
Sea bass with rice wok and vegetables.....	18,00€
  	

## VEGAN FOOD

Spinach salad with white tuna, roasted peppers, and tomato vinaigrette .....	13€
	
Patatas bravas cotidianas.....	6,50€
Grilled artichoke.....	4,50€
	
Grilled season vegetables.....	13€
 	
Vegetables wok with rice an thai dressing .....	10€
 	
Vegetables paella .....	20€
	

## DAILY DESSERTS

Chocolate creamy cake with lima, salt an turrón ice cream.....	6,50€
  	
Warm cheese cake with red frutis.....	6,50€
   	
Lemón mousse with hierbabuena, toffe an biscuit powder.....	5,80€
  	
Sweet sky cake with cantilly.....	6,50€
  	
Mandarin sorbet.....	5,50€
