
































































## 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
  	
Toasted bread with red almadraba tuna tartare, truffe, and soy and chamomile emulsion .....	6,50€
  	
Mussel escabeche brioche with guacamole, potato chips and mint .....	5,50€0
   	
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
  	
Steak tartare brioche with piparras and homemade French fries .....	6,50€/unid
   	
Cordoban salmorejo with Iberian ham and hard-boiled egg.....	4€
  	
Iberian salchichón bites with black pepper, lime, and a touch of salt .....	4,50€
	
Papas bravas Cotidianas .....	6,50€












## RATIONS

Cured iberian ham.....	20,00€
Mixed white shrimp tartare, bluefin tuna tarantelo and white shrimp from Huelva .....	24,00€
  	
Classic “Ensaladilla” with cristal prawns.....	10,00€
   	
Classic potato salad with red almadraba tuna loin tartare.....	12,00€
   	
Burrata with sweet tomatoes.....	13,00€
   	
Veal carpaccio with idiazabal cheese and tartufatta.....	13,00€
 	
Tuna belly salad with pink tomato, hard-boiled egg, olives and fresh onion .....	13,00€
  	
Chicken finguers with soja ali oli .....	8,50€
   	









## DRY RICE VALENCIA STYLE (2 pax)

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

## MEAT DISHES

Presa 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€
  	
Beef tenderloin burger (Potato brioche bun, pickles, melted cheddar cheese, and caramelized onion).....	13,00€
  	
















## FISH DISHES

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

## VEGAN FOOD

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 turron ice cream.....	6,50€
  	
Warm cheese cake with red frutis .....	6,50€
   	
Lemon mousse with honey and mint .....	5,80€
  	
Spanish-style French toast with milk meringue ice cream and toffee sauce.....	6,50€
  	
Mandarin sorbet.....	5,50€
 	

SALES TAX AND SIMPATY INCLUDED  
COUBERT 150€/PAX