































































TAPAS

Gilda Cotidiana.....	2,20€/unid
 	
Iberian niguri (ode to sirloin whisky).....	8,50€/4unid
   	
Mexican style taco with cod liver and cahntilly.....	4,50€/unid
   	
Cured manchego rocks with truffe oil.....	8,50€/100gr
 	
Iberian salchichón bites with black pepper, lime, and a touch of salt.....	4,50€
	
Spatch cocked anchovi with torta del casar cheese an date puré.....	5,00€/unid
  	
Toasted bread with red almadraba tuna tartare, truffle, and soy and chamomile emulsion.....	6,50€
  	
Pickled mussel brioche with guacamole, its pickling mayonnaise, and mint....	5,50€/unid
   	
Steak tartare brioche with mustard mayonnaise, piparras, and homemade French fries.....	6,50€/unid
   	
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
  	
Papas bravas.....	6,50€
Stew of the day.....	4,50€












RATIONS

Cured iberian ham.....	22,00€
Mixed white shrimp tartare, bluefn 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€
   	
Fresh burrata with pink tomato and spinach salad with basil and truffle sauce.....	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€
  	
Basque chistorras con piparras and paprika emulsion.....	8,00€
 	
Stew of the day.....	9,00€









DRY RICE VALENCIA STYLE (2 pax)

Season vegetables.....	22,00€
	
Iberian pork shoulder, bone marrow, and confit piquillo pepper.....	27,00€
	
Daily fish and artichokes.....	25,00€
  	







MEAT DISHES

Presas ibérica with wheat stew and creamy apricots.....	17,00€
   	
Beef T-bone.....	69,00€/kg
	
Veal Picaña (Two years old).....	60,00€/kg
Galician beef ribeye aged for 60 days.....	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 with sautéed shiitakes, fresh spring onions, green asparagus, and cherry tomatoes.....	18,00€
 	
Sea bass with rice wok and vegetables.....	18,00€
  	
Almadraba Red tuna with Daily garnish.....	150gr/20,00€
  	

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.....	22€
	

DAILY DESSERTS

Chocolate creamy cake with lima, salt an turron ice cream.....	6,50€
  	
Warm cheese cake with red frutis.....	6,50€
   	
Meringue layers with caramel filling.....	6,00€
  	
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