



















STARTERS

Green salad	   	11,50€
Tomato salad with spring onion and wine salt flakes	 	13,00€
Macerated cod salad		14,50€
Asparagus with vegetable vinaigrette	   	14,50€
Premium anchovies with cherry tomatoe	 	16,50€
Our croquettes (ham and idiazabal croquettes & boletus croquettes)	  	12,00€
National cheeseboard	  	14,00€
Iberian cold meats board		18,00€
Iberian grilled sausage or chorizo		10,50€
Scrambled eggs with ham and foie	 	14,50€
Octopus on parmentier with the La Vera oil	  	16,00€

FISH

Cod a la riojana	 	22,00€
Oven-roasted hake loin on wild asparagus and candied potato	 	24,00€

MEATS

Aged prime ribeye steak with its garnish		49,50€/Kg
Grilled suckling lamb chops with potatoes and peppers		22,50€
Grilled beef steak with sauce to taste; black pepper, roquefort, Oporto	 	25,00€
Beef cheeks in red wine sauce with candied potato and its salt flakes	   	19,50€
Roasted suckling lamb (2 pax) *only on weekends		por persona 22,00€

HOMEMADE DESSERTS

Tiramisu	  	6,50€
Chocolate mousse	   	6,50€
Flan	  	6,50€
Cheesecake	  	6,50€
Ice cream dellaSera	  	6,50€
Truffles with cream	  	6,50€