



EL CAPRICHIO
MENU
SUMMER
2023

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- **Slow-roast silverside** with red onion, pumpkin pickles, carrot and celery crudités. **19**
- Our classic **rump-steak** tartare with homemade brioche. **35**
- **Carpaccio** of dry-aged entrecote (180 days old). **28**
- **Ox sirloin tiradito** aged for 6 months, line-caught tuna and a selection of vegetables. **32**
 - Gran Reserva **Cecina**, aged salt ox. **26**
 - **New cuts** with varying ageing times. **26**
 - **Green salad** with burrata cheese, crispy cecina, pickled aubergine and vinaigrette of red fruits. **16**
 - **Tomatoes** from the garden. **10**
 - **Croquettes**. **12**
 - **Tucuman turnovers** with creole salsa. **14**
 - **Sweetbreads**, made with an old recipe. **18**
- Artisanal **black pudding** made in the mountains of León, one hundred percent ox. With focaccia. **13**
- **Salmorejo** made from home-grown tomatoes, with quail's egg and crispy cecina. **14**
 - La Bañeza **bean** stew. **14**
 - Homemade **ravioli** with pastrami filling and Mediterranean pink sauce, sundried tomatoes, crunchy cecina and crispy cheese. **16**

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- **Smoked tongue** with port-wine sauce and celeriac purée. **18**
- **Fried cod** with red mojo sauce, roast peppers, and potatoes. **16**
- **Frogs' legs**. A classic local dish, with a pork fat spread. **32**
 - **Grilled bone** marrow with pepper butter, jalapeño peppers, citrus fruits and paprika toast. **16**
For **XL version**. **22**
 - Traditional **ox-tripe** stew. **14**
- **Escalopes** with cecina, sage sauce with white wine and tourné vegetables. **18**
- **Ox-cheek** confit with a touch of sherry, carrot purée and lemon thyme. **24**
- **Oxtail**, stewed very slowly in red wine, with potato millefeuille. **38**
- **Tenderloin** steak with a selection of butters and spinach purée au gratin. **38**
- José Gordón Selection **beef chop**. **160** euros per kilo
 - Premium **ox chop**. **120** euros per kilo
 - **Ox chop**. **96** euros per kilo
 - Premium **beef chop**. **85** euros per kilo
- **Side dishes**: Chips **7**. Yuca with arrabbiata sauce. **7**
 - Sweet potato teriyaki. **9**
 - Red peppers roasted over holm-oak charcoal. **11**





En lo profundo
La lentitud del tiempo
Sintiose bella

ELCAPRICHIO
DE JOSÉ GORDÓN