

EL CAPRICHIO
WINTER 2023





Deep down,
the slowness of time
felt beautiful

En lo profundo
La lentitud del tiempo
Sintiose bella

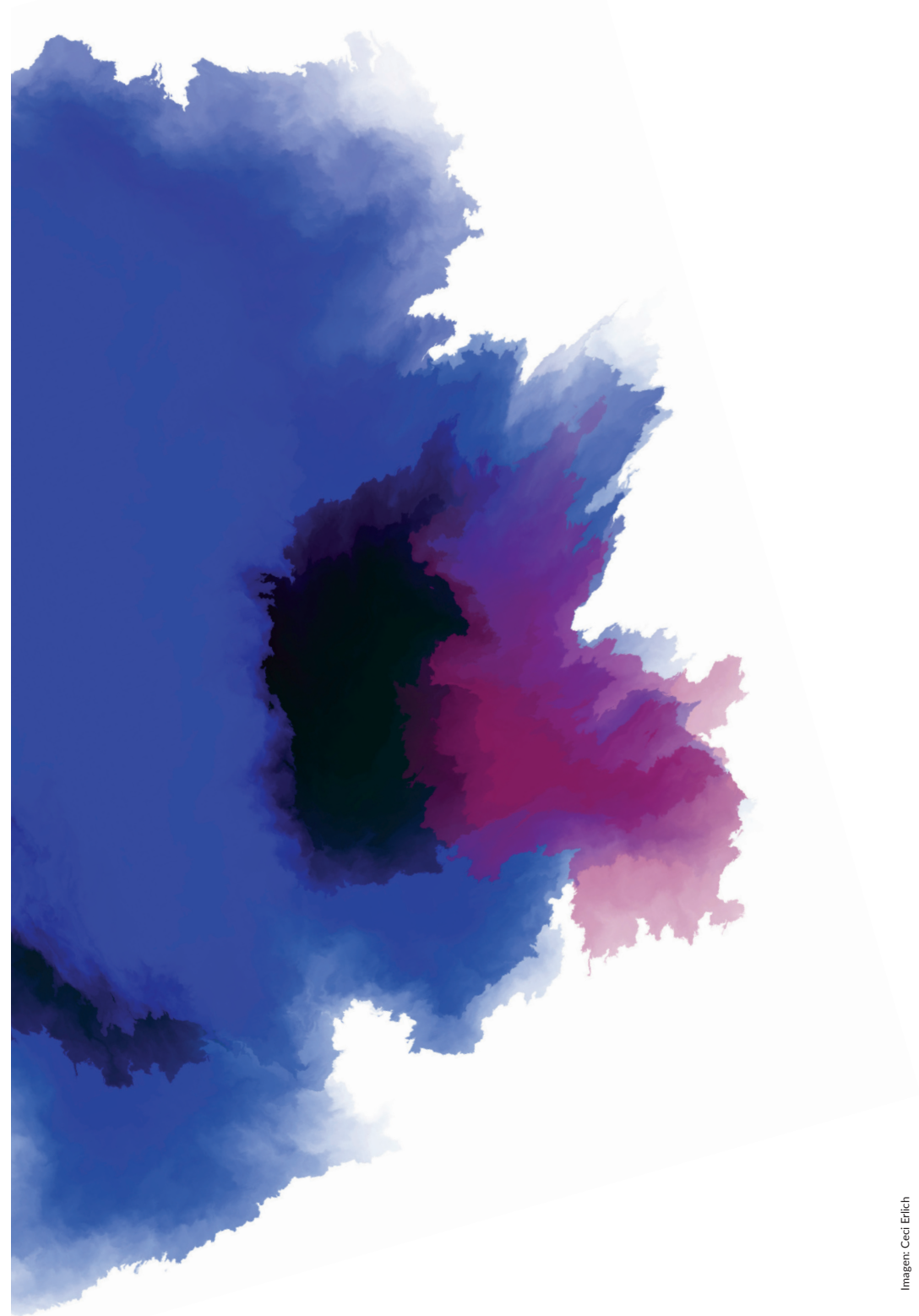
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- **Slow-roast silverside** served with pickles. 19
- Our classic **rump-steak** tartare with homemade brioche. 35
- **Carpaccio** of dry-aged entrecote (aged for 180 days). 28
 - **Ox sirloin tiradito** aged for 6 months, Burela tuna and a selection of vegetables. 32
 - Gran Reserva **cecina**, aged salt ox. 26
 - Cured **tongue** with dressing. 15
- **New cuts** with various different types of cure. Served with tomato water. 26
 - **Green salad** with burrata, crispy cecina, pickled aubergine and red fruit vinaigrette. 16
- **Wild watercress**. 10
- **Croquettes**. 12
- **Tucuman turnovers** with creole salsa. 14
- **Sweetbreads**, made with a traditional recipe. 18
- Artisanal **black pudding** made in the mountains of León, one hundred percent ox. Served with multigrain bread. 13
 - La Bañeza **bean stew**. 14
 - **Ox consommé**. 14
 - **Ravioli** stuffed with pastrami, thousand island sauce, dried tomato, crunchy cecina and crispy cheese. 16



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- **Ode to tongue:** smoked tongue with port wine sauce and puréed celeriac. 18
 - Fish of the Meseta: **salt cod**. 19
 - **Grilled bone** marrow with black pepper butter, jalapeño peppers, citrus fruits and paprika toast. 16
 - XL version. 22
 - Traditional **ox-tripe** stew. 14
 - **Ox-cheek** confit with ox butter, sherry, carrot purée and lemon thyme. 24
 - **Oxtail**, stewed very slowly and served with polenta. 38
- **Ox sirloin** with potato cake and creamed spinach. 38
 - José Gordón Selection **ox chop**. 160 euros/kilo
 - Premium **ox chop**, 120 euros/kilo
 - Premium **beef chop**. 85 euros/kilo
- **Side dishes:** Chips. 7 Yuca with arrabbiata sauce. 7 Sweet potato teriyaki. 9 Red peppers roasted over holm-oak charcoal. 11



DESSERTS

- **Dark chocolate pudding** in chocolate sauce with salt flakes, Royal olive oil, Peruvian red pepper and crunchy wafer. **9**
- **Green apple sorbet** with Coladilla yogurt and caramelised hazelnuts. **7**
- Sheep's milk **ice cream**, walnuts and local honey. **7**
- Baked three-cheese **cheesecake** with figs and a red fruit coulis. **8**
- El Capricho **torte**, with biscuit ice cream and white chocolate foam. **8**
- **Leche frita** custard squares. **7**
- **Crème caramel**. **6**
- Selection of **artisan cheeses** with sweet garnishes. **20**

