

Fire. The first fire known to man must have come from the heavens, in the form of a lightning bolt. Its discovery and our control over it formed the basis of culture; just think of Prometheus. We were amazed in those atavistic times by its light and heat, and its ability to transform matter. Now, although we have fire at our fingertips in modern kitchens, we still fall under its spell in the same way. In El Capricho, the same holm oak that feeds our animals is the same fuel that transforms the meat through the magic of fire into our food. It is a ceremony that brings us together in time; people, animals and fire.

Ancestry

We believe deeply in time. It is time that transforms the essence that is sought or acquired, an essence that is trapped by the senses and that moves us, that needs no explanation and shows itself to us in its true form. This is our journey through time.

Selection of cured salt ox, cecina 24€
With 3 years' minimum ageing, time is the most important ingredient.

Cured tongue 11€
Marinated and then cooked. Lightly smoked and rested. We serve it with oil, balsamic vinegar and salt flakes

Ox chorizo and salchichón..... 9€

Ox-blood pudding 10€
Smooth and delicate. 100% ox. Blood, fat, bread and seasoning

Cool and raw

Carpaccio of dry-aged entrecôte 24€
180 days old with oil and salt

The house classic steak tartare..... 35€

Ox sirloin tiradito with tuna tartare 32€

Cold roast beef – pure picaña 17€

Tataki of ox with fermented baby radishes 22€

Our cultural landscape

Our respect for traditions paves a clear way to the recovery of dishes and customs of this land, which risk being forgotten.

Elvira's Spanish omelette 10€

La Bañeza bean stew 10

Stewed sweetbreads..... 12,50€

Frog's legs 32€

Ox tripe 10€

Ajoarriero salt cod..... 14€

Traditional croquettes 9,5€

Marinated dishes

Marinating arose as a form of preserving food. Now we honour it in our own way, with its subtle acidity, its delicate smokiness and a light grilling over holm oak embers.

Marinated horse-mackerel with fried red peppers.... 9€

Marinated conger eel with potatoes 14€

Reverence for the ox

In gratitude for its sacrifice, we honour it, with respect and silence..

Chargrilled ox sirloin 29€
with passion fruit, chipotle sauce, accompanied by pepper pickle

Strips of roast ox, 16€
sharp apple sauce and a salad of rutabaga, celery and walnut

Fillets of flank steak..... 18€
with sweet-and-sour alioli and stir-fried vegetables

Roast silverside 27€
wrapped in crunchy chard stalks on a bed of chard leaves

Bone marrow on cracker with paprika and grapefruit 12€

Heart churrasco with bell pepper sauce 10€

Oxtail stewed in red wine 24€

Ox cheeks stewed in prieto picudo wine sauce 18€

The great link

Between the animal and me, between the team and me; the team with the product. The link of sharing round.

Ox chop 87€/kg

Premium ox chop 120€/kg

Working cow chop 54€/kg

Premium working cow chop 80€/kg

Ox chop Selection José Gordón..... 160€/g

Las verduras

For balance

Pumpkin purée 7€
with sheep's cheese and toasted hazelnuts

Spinach fried in butter with dried fruit..... 6€

Ember-cooked onions with lemon sauce 5€

Aubergine tatemada 6€
with a hint of cumin and toasted garlic

Green salad with lemon 5€

Baton-sliced chips 4,5€

Fried yuca in arrabiata sauce 5€

Sweet potato teriyaki 7€

Roasted red peppers 9€

Desserts

French toast with namelaka and cured salt ox	7
Three-cheese cheesecake	5
<i>with seasonal homemade jam</i>	
Sheep's milk ice cream with honey and walnuts.....	6,5
Saffron ice cream	7
<i>with peach compote and yoghurt foam</i>	
Rice Pudding	5
El capricho torte	7
<i>with biscuit ice cream and white chocolate foam</i>	
Flambéed pineapple with brown sugar rum	5
'Fried milk' custard square.....	6
Crème caramel.....	5
Chocolate cake.....	6,5
Chocolate cake,	6,5
<i>coladilla yoghurt foam and caramelized hazelnuts</i>	

Vinos por copa

Dulce de invierno	4
Moscatel.....	4
Madeira	5
Jerez Cream.....	8
Jerez Palo Cortado.....	7
Jerez Pedro Ximenez.....	6
Oporto	5
Riesling Spatlesse.....	8
Tokaji	9

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HOMAGE

Starters

Roast Silverside of Ox

Ox rump and caviar

Ox sirloin tiradito with wild tuna tartare

3 year-old aged salt ox cecina

Ox-blood pudding with brioche

Marinated chargrilled aubergines

Aged ox ribs

Roast marrow with jalapeño peppers
and citrus fruits

Grapefruit sorbet

José Gordón's selected Ox chop

Seasonal salad

Seasonal products

Dessert

Home-made ice cream

Our special ox dessert

Price: 180 euros per person

Taxes included



ESSENTIAL

Starters

Our classic Rump Steak tartare

Cecina platter

Fresh homemade pasta

Seasonal salad

Premium ox chop

Red peppers, roasted over holm-oak embers

Dessert

El Capricho coffee torte with biscuit ice cream and
warm white chocolate foam

Wine

El Chano from our vineyards in the Jamuz Valley

Price: 145 euros per person

Taxes included

