

ESSENTIAL MENU

140 EUROS PER PERSON. VAT INCLUDED.

• Starters

- Our classic **rump-steak tartare** with homemade brioche
- **Cecina**, cured salt ox
- **Ravioli** stuffed with pastrami, thousand island sauce, crunchy Cecina, traditional pesto and crispy cheese.
- **Green salad**
- Premium **ox chop**
- Roasted **red peppers**
- El Capricho **torte**, with biscuit ice cream and white chocolate foam



HOMAGE MENU

190 EUROS PER PERSON. VAT INCLUDED.

• Starters

- **Slow-roast silverside** served with pickles.
- Our classic **rump-steak tartare** with homemade brioche.
 - Ox sirloin **tiradito**
aged for 6 months, Burela tuna
and a selection of vegetables.
 - **Cecina**, cured salt ox.
 - Artisanal **black pudding** made in the
mountains of León, one hundred percent ox.
Served with multigrain bread.
 - A gift from **our garden**.
- **New cuts** with various different types of cure.
 - Grilled **bone marrow** with
black pepper butter, jalapeño peppers,
citrus fruits and paprika toast.
 - A **fresh bite** before our meat.
 - José Gordón Selection **ox chop**.
- Green **apple sorbet** with Coladilla yogurt
and caremelised hazelnuts.
- **El Capricho torte**, with biscuit ice cream
and white chocolate foam

