

HOMAGE MENU

180 EUROS PER PERSON

- **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.

- **Cauliflower**, caramamel in ox butter

- **New cuts** with various different types of cure.

- Grilled **bone marrow** with
black pepper butter, jalapeño peppers,
citrus fruits and paprika toast.

- **Roast pumpkin**

- José Gordón Selection **ox chop**

- Roasted **red peppers**

- Green **apple sorbet** with Coladilla yogurt
and caremelised hazelnuts.

- **El Capricho torte**, with biscuit ice cream
and white chocolate foam

