

It all started on a trip to the heart of Galicia, where older people still peer out from the windows, watching for someone or something coming to snatch away their work, their mystical life. That day by chance in a house in the Valley of Culleredo, I saw a man and an ox

TO START

Premium cured salt ox (cecina)	€24
Cured dressed tongue	€11
Home-cured cold cuts of ox	€19
Croquettes	€9.50
Ox-blood pudding (morcilla)	€9.50
Sweetcorn turnovers with red cabbage chimichurri sauce	€10
Grilled octopus	€21
Ox heart skewers	€9.50
Seasonal salad	€12

PURE FLAVOUR

Carpaccio of dry-aged sirloin steak with shavings of foie, pine nuts and cheese	€24
Carpaccio of dry-aged entrecote (180 days old) with oil and salt	€24
The house classic steak tartare	€35
Ox sirloin tiradito with tuna tartare	€32
Bone marrow with paprika and pink grapefruit	€12
Tataki of ox	€22
Roast beef	€17

TRADITIONAL DISHES

Ox tripe	€10
Stewed veal sweetbreads	€12.50
Garlic soup	€7.50
Oro viejo consommé	€9
La Bañeza bean stew with traditional salt pork	€10
Frogs' legs with poached free-range eggs to finish	€32
Ox foot	€10
Spanish omelette in vegetable sauce	€9.50

TO FOLLOW

Grilled tuna steak	€30
Cod	€14
Baby lamb chops	€16

FROM OUR OXEN

Oxtail stew	€22
Beef cheeks in prieto picudo wine sauce	€18

AND OUR GRILLS

Ox tenderloin with a choice of flavoured butters: green pepper and mustard, wild mushrooms and foie gras or basil and pine nuts	€30
Strip of roast ox with red cabbage sauerkraut and marinated aubergine	€26
Skirt steak with honey and butter sauce	€18
Silverside with roast sweet potato	€27

THE CHOPS

Ox chop	€87/kg
Premium ox chop	€120/kg

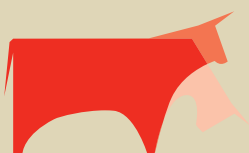
The premium chop has been carefully selected for marbling, texture and flavour

Working cow chop	€54/kg
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Working cows no longer have calves, but are still highly-prized by their owners. The meat is pure and similar to that of the ox

AS A SIDE OR CENTRE DISH

Fried yuca in arrabbiata sauce	€5
Rustic chips	€5
Traditional potatoes	€5
Roasted red peppers	€9
Sweet potato teriyaki	€7
Brussels sprouts with garlic and paprika	€7



Prices include VAT

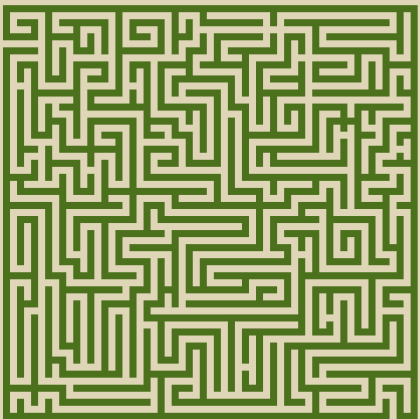
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DESSERTS

El Capricho torte with biscuit ice cream and white chocolate foam	€7
Fresh fruit Pavlova with whipped ice cream	€8
Sweet spicy aubergines with homemade yoghurt	€7
Green apple sorbet, Coladilla yoghurt foam and caramelized hazelnuts	€6.50
Saffron ice cream, peach compote and yoghurt foam	€7
Sheep's milk ice cream with honey and walnuts	€6.50
Flambéed pineapple with brown sugar rum	€7
Crème caramel	€5
Cheesecake	€5
'Fried milk' custard square	€6
Chocolate cake	€6.50
Rice pudding	€5

WINE BY THE GLASS

Fazenda Pradio Encabezado	5 €
Bacalhôa Moscatel Roxo de Setúbal 5 año	3,5 €
Nieport 10 years Old Tawny	5 €
Tokaji 5 Puttonyos	9 €
Barbeito Boal 5 years	5 €
Barbeito 10 Years Sercial Reserva Velha	8 €
Oloroso tradición vors 30 years	8 €
Pedro Ximénez tradición vors 20 years	9 €
Cream tradición vors 20 years	8 €



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SET MENU

Appetiser

Premium cured salt ox (cecina)

Spanish omelette in vegetable sauce

Salad

Grilled ox fillet

Dessert

Drinks: wine (Camporaya D.O. Bierzo), beer, water or soft drinks

€30 per person

This menu is available every day, except for the meals on Saturday, Sunday and holidays



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FESTIVAL MENU

Appetiser

Carpaccio of dry-aged entrecote (180 days old) with oil and salt

Premium cured salt ox (cecina)

Cured dressed tongue

Steak tartare

Ox tenderloin with basil butter and pine nuts

Premium ox chop

Green apple sorbet

El Capricho torte with biscuit ice cream and white chocolate foam

€130.00 per person

Feel free to consult us for wine and food pairings.