

THE MENU

Our cured meats and charcuterie MAEXTRE

"The Acorn- fed Iberian Pig is a unique animal.

Protagonist of the pasture, land and gastronomy of Extremadura.

We make the charcuterie and the cured meats from our own Iberian acorn-fed pigs "

	1/2	Plato
Iberian Pork Ham Maextre	12,00€	23,00€
Iberian Pork Loin Maextre	9,50€	18,00€
Iberian Pork Cold Cuts "Bodegón"	8,00€	16,00€
Loin, Salchichón, Chorizo and Patatera		
Cheese selection from Extremadura	8,50€	14,90€
Sheep: traditional cured and semi-cured		
Goat: Ibores D.O.P. and from Zarza de Granadilla		
Torta del Casar DOP		15,00€

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Salads



Cod, orange & pomegranate salad Quail egg & piparras peppers pilpil dressing	15,50€
Marinated salmon and avocado salad Lettuce heads, pickles & citrus mayo	14,90€
Steak Tartar Beef tenderloin Steak Tartar	22,00€
Our Ox carpaccio Parmesan cheese & tomato tartar	18,00€
Fresh tomato salad and fresh Goat Goat Cheese from Granadilla Walnuts & rocket salad pesto	12,50€

Hot starters



Grilled white prawn from Huelva	29,90€
Andalucian style Anchovies Battered & deep fried	12,50€
Hake in Tempura Fried peppers and mayo sauce	13,90€
Our Iberian Pork Ham Croquettes Roasied garlic alioli	13,00€
Monkfish and prawn croquettes American single mayo	13,00€
Mix platter of Croquettes	13,00€
Grilled seasonal vegetables with A.O.V.E. and Pimentón de La Vera D.O.P.	12,50€



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Fish

Hake sweetbreads in Pil-pil In extra virgin olive oil & spring onion	27,00€
Cod in Pil-pil in extra virgin olive oil and vegetables	22,00€
Oven Baked Turbot loin vegetables, baked potatoes & biscayne sauce	20,90€
Hake Nape Donostian style Ajada & spicy	22,00€
Hake stuffed with Prawns and Vegetables In Fish veloute	22,00€
Grilled Lobster in Garlic Pimentón de La Vera D.O.P. and vegetables	34,50€

Meats

Grilled Iberian pork tenderloin baked potatoes and Pimentón de La Vera D.O.P.	19,50€
Mature Retinta Cow entrecote (400gr.aprox.) Grilled padron peppers & baked potatoes (Price for kg 79,00€)	40,00€
Grilled Beef tenderloin Glased baby potatoes, vegetables & extra virgin olive oil	23,00€
Grilled iberian pork Presa cut Glased baby potatoes and paprika	23,50€
Boneless Lamb Leg Slow cooked, Oporto Sauce and Potatoes	20,50€

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Our own Ox We breed our own Ox Retinta

Ox stew Bordeaux style
mushroom, potatoes and onions

21,00€

Ox ossobuco
Oven Baked, potatoes & vegetables

21,00€

Stuffed Ox " Cachopo "
Cheese from Granadilla, cured iberian pork shoulder;
caramelised onions & walnuts

21,00€

Ox entrecote
Baked potatoes, asparagus & peppers padron

109,00€/kg

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Rice

Minimum for 2 people. Price per person

Creamy Rice

Ox and shiitake mushrooms Rice wild asparagus	19,90€
Acorn-fed Iberian Pork lagarto cut & mushrooms One of the essential cuts of the Iberian pork	18,50€
Free-Range Chicken and penny bun Risotto Portobello carpaccio & grated Parmesan cheese	17,50€

Dry Rice

Vegetarian Rice seasonal vegetables from Ribera del Marco	15,50€
Black rice shrimp, prawn, squid, mussels, & ali-oli of the house	19,50€
Señorito Rice (all peeled) Shrimp, prawns, mussels, squid and ali-oli from the house	19,50€
Lobster Rice "San Antón"	29,00€

Broth Rices

Soupy Rice with Lobster ½ Lobster per person	29,00€
Bread	2,10€
Mineral Water 1 L	2,80€

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Children Menu

Iberian Pork tenderloin scallops fries & iberian ham croquettes	9,50€
Chicken rice	9,50€
Grilled Chicken breats Fries & iberian ham croquettes	6,50€
Fried Chicken breast in bread crumbles Fries & iberian ham croquettes	6,50€

Desserts

Chocolate Coulant banana & chocolate ice cream	7,90€
Cheesecake with fresh cheese from Casar	7,80€
Caceres french toast Custard; coffee ice cream & acorn liqueur	6,80€