

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" Loin, Salchichón, Chorizo and Patatera	8,00€	16,00€
Cheese selection from Extremadura Sheep: traditional cured and semi-cured Goat: Ibores D.O.P. and from Zarza de Grandilla	8,50€	14,90€
Torta del Casar DOP		15,00€

THE MENU

TO SHARE



Marinated salmon and avocado salad Lettuce heads, pickles & citrus mayo	14,90€
Cod, orange & pomegranate salad Quail egg & piparras peppers pilpil dressing	15,50€
Cod, orange & pomegranate salad Quail egg & piparras peppers pilpil dressing	15,50€
Ox carpaccio Parmesan cheese & tomato tartar	18,00€
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€
Grilled seasonal vegetables with A.O.V.E. and Pimentón de La Vera D.O.P.	12,50€



THE MENU

Seafood

Garlic or grilled lobster pimentón de La Vera D.O.P. and vegetables	34,50€
Zarzuela de marisco (2 people) langoustine, shrimp, red prawn, Huelva white prawn, clam and hake	63,00€
Huelva white prawn cooked/grilled	29,90€

Fish

Hake Nape Donostian style Ajada & spicy	22,00€
Hake stuffed with Prawns and Vegetables green sauce	22,00€
Baked Urta Vegetables and American sauce	25,00€
Oven Baked Turbot loin vegetables, baked potatoes & Galician ajada	22,90€
Pil-pil sauce Cod in extra virgin olive oil and vegetables	22,00€

THE MENU

Meats

Grilled Iberian pork tenderloin pears stuffed in Modena vinegar	19,50€
Grilled Iberian pork Presa cut pears stuffed in Modena vinegar	24,50€
Mature Retinta Cow low loin (400gr.aprox.) padron peppers & baked potatoes (Price for kg 99,90€)	40,00€
Grilled Beef tenderloin parmentier pure and confit shimeji	25,00€
Slow cooked Boneless Lamb Leg Oporto reduction	22,50€

Our own Ox We breed our own Ox Retinta

Ox stew Bordeaux style	19,50€
Ox ossobuco parmentier pure and confit shimeji	21,00€
Stuffed Ox " Cachopo" Cheese from Granadilla, cured iberian pork shoulder; caramelised onions & walnuts	19,50€
Ox entrecote Baked potatoes, asparagus & Padron pepper	120,00€/kg

THE MENU

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 Boletus 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€
The "Sir" Rice (all peeled) Shrimp, prawns, mussels, squid and ali-oli from the house	19,50€
Iberian Pork cheek rice roast garlic alioli	19,50€
Lobster Rice "San Antón"	31,50€

Broth Rices

Soupy Rice with Lobster ½ Lobster per person	31,50€
---	--------

THE MENU

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€