



### Menu de julio

Sardinas ahumadas, con brevas encurtidas y queso frito

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Carrillada de ternera con calabaza, calabacín, patata y albahaca

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Melocoton pochado en moscatel con regaliz y chocolate blanco

25€ por persona

### July menu

Smoked sardines with pickled fresh green figs and fried cheese

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Veal cheeks with pumpkin, courgette, basil and potato

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Fresh peach poached in muscatel wine with licorice, and white chocolate

25€ per person



### Starters

Selection of local goat and sheep cheese (3 kinds)	6,50/10,00
Three local sausages “cold cuts”	6,50/10,00
Iberian “Blackfoot” ham	16,00
Mixed Patria salad: Choose between three dressings	6,50/9,50
1. Salsa Patria: Yoghurt, mayonnaise, garlic, lemon, spices	
2. Ginger: Soy sauce, lemon, chilli, ginger, olive oil	
3. Salsa pimiento: Bell peppers, olives, capers, mint, vinegar, olive oil	
Beef tenderloin “Tataki” with pickles	10,00
Spinach croquettes with local goat cheese and Piquillo sauce	7,00 / 10,00
Tomato salad with basil ice cream, pine seeds and mozzarella	6,50
Marinated duck with aubergine, pistachio, orange and pumpkin	8,00
Broccoli salad with Peruvian chilli and roasted bell peppers	6,00
Avocado with almond/ garlic crumble, soy and liquid pepper sauce	6,50

### Main courses

Sautéed seasonal vegetables with fresh herbs and garlic “air”	10,00
Pasta Linguini with Hake, chimmichurri and Parmesan cheese	12,00
Fish of the day, served with fresh beans, cauliflower and fish stock	16,00
Iberian Blackfoot pork loin with artichoke cream, aubergine and fennel	16,00
Beef entrecôte from Avila, served with roasted onions and Rioja sauce	18,00
Fillet of Beef, served with roasted onions and Rioja sauce	19,00

### Desserts

Home made sorbet or ice cream (ask the waitress please)	3,50
Chocolate cake (no gluten)	4,00
Chocolate cake with ice cream	6,50
Home made vanilla ice cream with Pedro Ximenez	5,00
Fresh water melon ceviche with English cream	6,00

### For the kids

Beef or fish fillet and potatoes	7,00
Pasta with tomato sauce and Parmesan cheese	5,50
Home-made bread (per person)	1,25
With gourmet olive oil “Masía el Altet”, 1 bowl	1,00