

OWN PRODUCTION CURED MEATS

*"The Acorn Iberian Pig is a unique and unique animal.
Protagonist of the pasture, land and gastronomy of Extremadura.
We make the Chacinas with our own pure Iberian pigs"*

CHABT Own Production Iberico Pork Ham <i>of our pigs</i>	12,00 € 1/2	22,00 € <i>plato</i>
CHABT Iberico Pork Shoulder <i>from our Pigs</i> glass bread, grated tomato and A.O.V.E.		15,00 €
CHABT Iberico Pork Lomo <i>tapa</i> <i>from our Pigs</i>		16,00 €
Iberico Pork Cold Cuts "Bodegón" Loin, Salchichón, Chorizo and Patatera		16,00 €
Selection of 4 Cheeses of Extremadura Sheep: traditional cured and semi-cured Goat: Iborea D.O.P. and of Zarza de Granadilla	8,50 € 1/2	14,90 € <i>plato</i>
Torta del Casar DOP and toast		15,00 €



Salads

Cod, pomegranate and orange salad Soaked tomato sponge, AOVE ice cream and basil	14,00 €
Shrimp and avocado salad with avocado cream and mustard vinaigrette	13,90 €
Warm octopus and crunchy pork salad Black olives vinaigrette and <i>Americana</i> sauce	18,00 €
Zorongollo, “The Salad From Caceres” roasted peppers, tomato, hard-boiled egg, black olives and fresh chives	12,50 €

Cold dishes

Monkfish Carpaccio vinaigrette of cockles, chervil and lime	15,50 €
Beef Fillet Steak Tartar and olive oil caviar	22,00 €
Cured Spanish Anchovies mustard vinaigrette and cured cheese	21,50 €
Ox carpaccio setas y tuetano de buey	18,00 €



Hot starters

Tempura hake, andaluci style truffled egg and Iberian ham	13,50 €
Own Production Iberico Pork Ham Croquettes and Iberico Cream	13,00 €
Monkfish and Jumbo Shrimp Croquettes with tomato sauce	12,50 €
Grilled seasonal vegetables with A.O.V.E. and Pimentón de La Vera D.O.P.	11,50 €
Boletus and Ox Wok crudités and teriyaki sauce	17,50 €
Spanish style octopus smoked paprika and olive oil	19,50 €
Stir-fried pork and mushroom veggies and our teriyaki	13,90 €

Fish

Hake Cheeks to PiIPil in A.O.V.E. and garlic from Aceuchal	25,00 €
Cod to PiIPil in A.O.V.E. and garlic from Aceuchal	21,00 €
Baked Turbot Tenderloin vegetables, baked potatoe	20,90 €
Hake Nape a la Donostiarra ajada Garlic Sauce and a bit spicy	22,00 €
Hake stuffed with Prawns and Vegetables with seafood sauce	22,00 €
Garlic Lobster Pimentón de La Vera D.O.P. and vegetables	28,00 €
National boiled Lobster Pimentón de La Vera D.O.P. and vegetables	68,00 €

Meats

Grilled Acorn Iberian Sir Loin baked potatoes and Pimentón de La Vera D.O.P.	19,50 €
Mature Cow Entrecote (400 grs aprox)	29,80 €
Beef Sir Loin grilled boletus and bakers potatoes	23,00 €
Boneless Lamb Leg (grilled or low-temperature cooked) Oporto Sauce and Potatoes	19,50 €

Own production ox

Ox stew Bordeaux style mushroom, potatoes and onion	20,00 €
Ox ossobuco Española sauce	20,00 €
Ox stuffed schnitzel stuffed with ham and cheese	20,00 €
Ox rib Truffed potato and chlotte	20,00 €
Ox Burguer Cheddar, mustard and Iberian pork belly	15,00 €
Ox steak	99,00 €/kg
Ox entrecote	109,00 €/kg

Rices

Minimum 2 people. Prices per person

Creamy Rices

Ox and shiitake mushrooms Rice wild asparagus and artichokes	18,50 €
Ham and Boletus Rice Two representative products of our Meadows	17,50 €
Acorn-fed Iberico Pork "Presa" Rice "Presa" is the Queen of the Iberico Pork Fresh Cuts	17,50 €
Free-Range Chicken and Boletus Risotto with grated Parmesan cheese	15,50 €

Dry Rices

Vegetarian Rice, "from the Ribera del Marco" with seasonal vegetables	13,50 €
Black rice shrimp, prawn, squid and ali-oli of the house	17,50 €
Señorito Rice (all peeled) prawns, mussels, squid and ali-oli from the house	17,50 €

Broth Rices

Soupy Rice with Lobster ½ Lobster per person	19,90 €
Soupy Rice with Lobster	35,00 €
Bread	1,50 €
Mineral Water 1 l	2,50 €
Mineral Water 0,5 l	1,50 €