

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"*

	1/2	plato
CHABT Own Production Ibérico Pork Ham <i>of our pigs</i>	12,00€	22,00€
CHABT Ibérico Pork Shoulder <i>from our Pigs</i> glass bread, grated tomato and A.O.V.E.		15,00€
CHABT Ibérico Pork Lomo <i>tapa from our Pigs</i>		16,00€
Ibérico Pork Cold Cuts "Bodegón" Loin, Salchichón, Chorizo and Patatera		16,00€
Selection of 4 Cheeses of Extremadura Sheep: traditional cured and semi-cured Goat: Ibores D.O.P. and of Zarza de Granadilla	8,50€	14,90€
Torta del Casar DOP and toast	11,00€	15,00€



Salads

Cod 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 sauce</i>	18,00€
Zorongollo, " <i>The Salad From Caceres</i> " 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, <i>andaluci</i> style truffled egg and Iberian ham	13,50€
Own Production Ibérico Pork Ham Croquettes and Ibérico 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

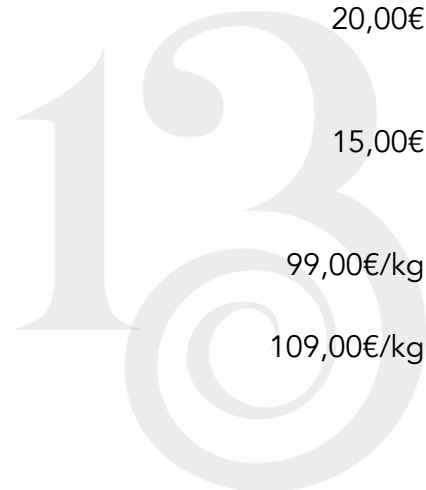
Hake Cheeks to Pil-pil in A.O.V.E. and garlic from Aceuchal	25,00€
Cod to Pil-pil in A.O.V.E. and garlic from Aceuchal	21,00€
Baked Turbot Tenderloin vegetables, baked potatoe	20,90€
Hake Nape <i>a la Donostiarra</i> ajada Garlic Sauce and a bit spicy	22,00€
Hake stuffed with Prawns and Vegetables with seafood sauce	22,00€
Garlic Lobster Pimentón de La Vera D.O.P. and vegetables	32,50€
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 Entrecotte (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 Ibérico Pork "Presa" Rice "Presa" is the Queen of the Ibérico Pork Fresh Cuts	17,50€
Free-Range Chicken and Boletus Risotto with grated Parmesan cheese	15,50€

Dry Rices

Vegetarian Rice, " <i>from the Ribera del Marco</i> " 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€
<i>Bread</i>	1,50€
<i>Mineral Water 1 L</i>	2,50€
<i>Mineral Water 0,5 L</i>	1,50€