

# 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 "

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



## Salads

<b>Cod, orange &amp; pomegranate salad</b> Quail egg & piparras peppers pilpil dressing	15,50€
<b>Marinated salmon and avocado salad</b> Lettuce heads, pickles, veggie chips & apple vinaigrette	13,90€
<b>Grilled prawns salad</b> Roast tomatoes, apple, cheese and mustard dressing	14,90€
<b>Steak Tartar</b> Beef tenderloin, free range, egg yolk & caviaroli	22,00€
<b>Our Ox carpaccio</b> Cured sheep's milk cheese and tomato tartar	18,00€
<b>Iberian pork tenderloin carpaccio</b> Parmesan cheese, rocket salad & Marinated Mushrooms in aove gata-hurdes dop	14,00€

## Hot starters

<b>Grilled white prawn from Huelva</b>	29,90€
<b>Andalucian style Anchovies</b> Battered & deep fried	12,50€
<b>Hake in Tempura</b> Fried peppers and mayo sauce	13,90€
<b>Our Iberian Pork Ham Croquettes</b>	13,00€
<b>Monkfish and prawn croquettes</b> with tomato sauce	13,00€
<b>Mix platter of Croquettes</b>	13,00€
<b>Iberian pork abanico wok</b> Shimeji and shitake mushrooms, vegetables and teriyaki sauce	15,50€
<b>Grilled seasonal vegetables</b> with A.O.V.E. and Pimentón de La Vera D.O.P.	12,50€

## Fish

<b>Hake sweetbreads in Pil-pil</b> In extra virgin olive oil & spring onion	25,00€
<b>Cod in Pil-pil</b> in extra virgin olive oil and vegetables	22,00€
<b>Oven Baked Turbot loin</b> vegetables, baked potatoes & biscayne sauce	20,90€
<b>Hake Nape Donostian style</b> Ajada & spicy	22,00€
<b>Hake stuffed with Prawns and Vegetables</b> In Fish veloute	22,00€
<b>Grilled Lobster in Garlic</b> Pimentón de La Vera D.O.P. and vegetables	34,50€

## Meats

<b>Grilled Iberian pork tenderloin</b> baked potatoes and Pimentón de La Vera D.O.P.	19,50€
<b>Mature Retinta Cow entrecote (750gr.aprox.)</b> Grilled Penny bun & baked potatoes (Price for kg 79,00€)	59,00€
<b>Grilled Beef tenderloin</b> Purple potatoes,vegetables & extra virgin olive oil	23,00€
<b>Grilled iberian pork Presa cut</b> Mushed potatoes and paprika	23,50€
<b>Boneless Lamb Leg</b> Slow cooked,Oporto Sauce and Potatoes	20,50€

## Our own Ox We breed our own Ox Retinta

<b>Ox stew Bordeaux style</b> mushroom, potatoes and onions	21,00€
<b>Ox ossobuco</b> Oven Baked, potatoes & vegetables	21,00€
<b>Stuffed Ox “ Cachopo”</b> Cured sheep’s cheese & cured iberian pork shoulder	21,00€
<b>Oven baked Ox ribs</b> Truffled potato and chalottes	21,00€
<b>Ox Burguer</b> Cheddar, mustard and Iberian pork belly	15,90€
<b>Ox entrecote</b> Baked potatoes, penny bun, asparagus & peppers	109,00€/kg



## Rice

**Minimum for 2 people. Prices per person**

### Creamy Rice

<b>Ox and shiitake mushrooms Rice</b> wild asparagus	19,90€
<b>Iberian Pork ham &amp; penny bun</b> Two representative products of our Meadows	18,50€
<b>Acorn-fed Iberian Pork lagarto cut &amp; mushrooms</b> One of the essential cuts of the Iberian pork	17,50€
<b>Free-Range Chicken and penny bun Risotto</b> with grated Parmesan cheese	16,50€
<b>Free range Chicken rice</b>	18,90€

### Dry Rice

<b>Vegetarian Rice</b> seasonal vegetables from Ribera del Marco	14,50€
<b>Black rice</b> shrimp, prawn, squid and ali-oli of the house	18,50€
<b>Señorito Rice (all peeled)</b> prawns, mussels, squid and ali-oli from the house	18,50€

### Broth Rices

<b>Soupy Rice with Lobster</b> ½ Lobster per person	21,90€
<b>Bread</b> .....	2,10€
<b>Mineral Water 1 L</b> .....	2,80€
<b>Mineral Water 0,5 L</b> .....	2,00€

