

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 Granadilla	8,50€	14,90€
Torta del Casar DOP		15,00€



Salads

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

Hot starters

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

Fish

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

Meats

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



Our own Ox We breed our own Ox Retinta

Ox stew Bordeaux style mushroom, potatoes and onions	21,00€
Ox ossobuco Oven Baked, potatoes & vegetables	21,00€
Stuffed Ox “ Cachopo” Cured sheep’s cheese & cured iberian pork shoulder	21,00€
Ox entrecote Baked potatoes, penny bun, asparagus & peppers	109,00€/kg



Rice

Minimum for 2 people. Prices per person

Creamy Rice

Ox and shiitake mushrooms Rice 19,90€
wild asparagus

Acorn-fed Iberian Pork lagarto cut & mushrooms 18,50€
One of the essential cuts of the Iberian pork

Free-Range Chicken and penny bun Risotto 17,50€
with grated Parmesan cheese

Dry Rice

Vegetarian Rice 15,50€
seasonal vegetables from Ribera del Marco

Black rice 19,50€
shrimp, prawn, squid and ali-oli of the house

Señorito Rice (all peeled) 19,50€
prawns, mussels, squid and ali-oli from the house

Broth Rices

Soupy Rice with Lobster 26,00€
½ Lobster per person

Bread 2,10€
Mineral Water 1 L 2,80€
Mineral Water 0,5 L 2,00€

