



ABRIENDO BOCA

Tosta de Anchoa del Cantábrico, Paté de Piparra y AOVE. (4 €)

Tabla Charcutera de Morcón Ibérico, Mortadela de Bolonia, Sobrasada Ibérica del Valle de los Pedroches, Pan de Aceite de Oliva. (21 €)

Quesos Afinados D.O.P de España y Palillos caseros de Maíz. (16 €)

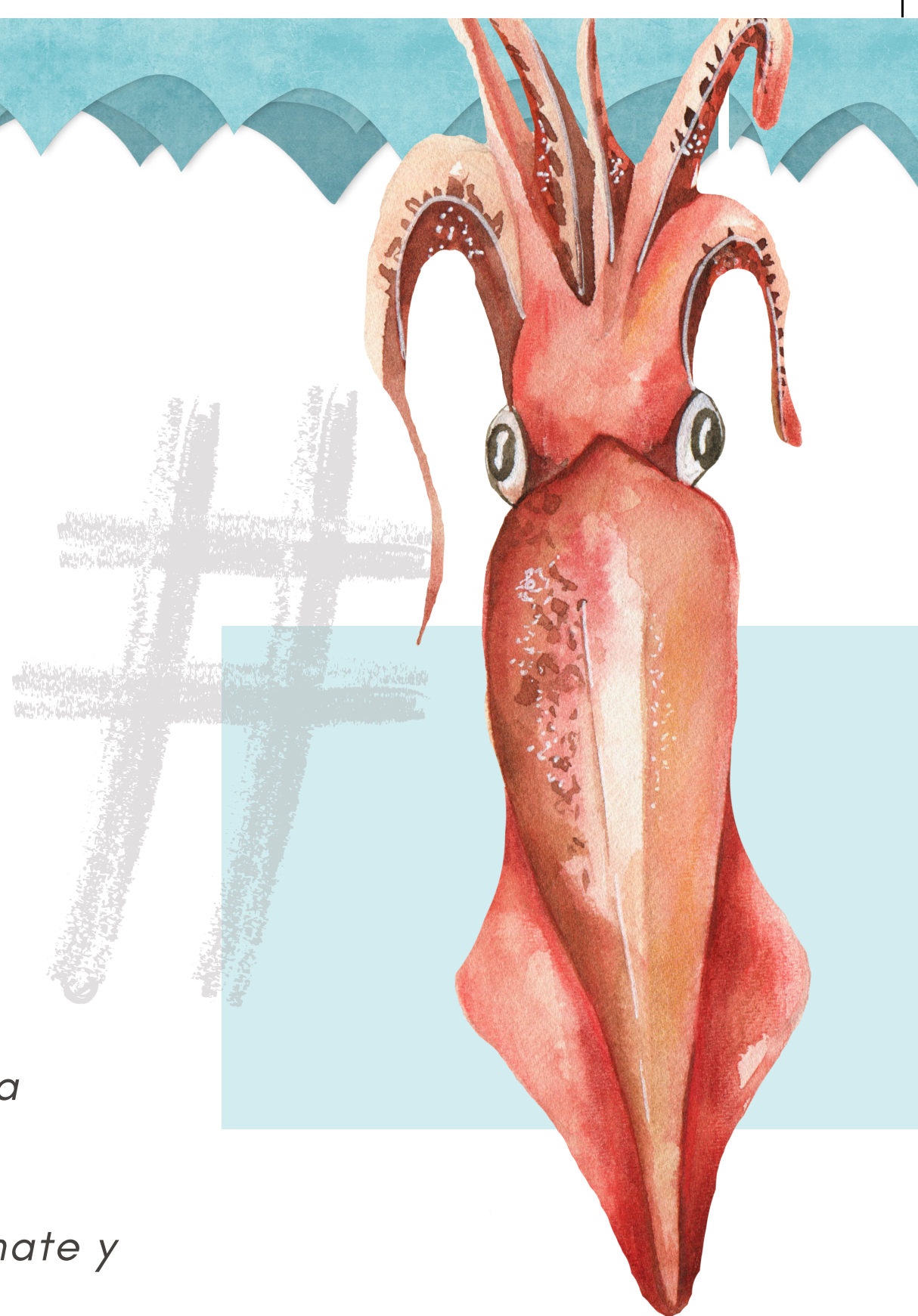
Boquerones en Vinagre, Crema de Aguacate e Hinojo Encurtido. (16 €)

Ensaladilla de Atún y Mahonesa de AOVE. (9,90 €)

Ensalada de Cherrys Confitados, Chermoula Marroquí y Caballa en AOVE. (13,50 €)

Cogollos de Lechuga, "César Cordobesa", Vinagre de Membrillo de Priego, Queso de Cabra Payoya, Pechuga Asada y Picatostes. (13,50 €)

Tartar de Salchichón Ibérico, Chips de Patata, Crema Agria y Lima, Regañas de Pan con Tomate y Orégano Fresco. (13 €) *



SABORES CÓRDOBA

Salmorejo Cordobés, Paletilla Curada de Cerdo Ibérico y Huevo Campero. (6,50 €/ 9,90 €)

Mazamorra de Pistacho, Mermelada de Higo Seco al PX y Caramelo Salado. (9,90 €)

Berenjenas Fritas, Miel de Montoro y Queso de Cabra de Zuheros. (11,50 €)

Huevos Rotos Con Patatas y Paletilla de Cerdo Ibérico. (14,50 €)

Flamenquín Tradicional Cordobés con Patatas Fritas. (14 €)

Rabo de Toro Guisado Tradicional con Patatas Fritas. (20,90 €)



Croquetas Cremosas de Puchero Andaluz. (7 € / 13 €)

Patatas Bravas, Mojo Picón Canario y Chile de Árbol Molido. (9,90 €)

Hummus, Queso Cottage, Bimi Frito y Salsa de Cacahuete y Coco. (15 €)

Focaccia, Zaloük de Berenjena Asada, Alcachofa frita, Panceta Curada. (12,90 €)

Provoletta a la brasa de Queso Artesano, Shiitakes, Pimiento Confitado y Tomillo. (13 €)

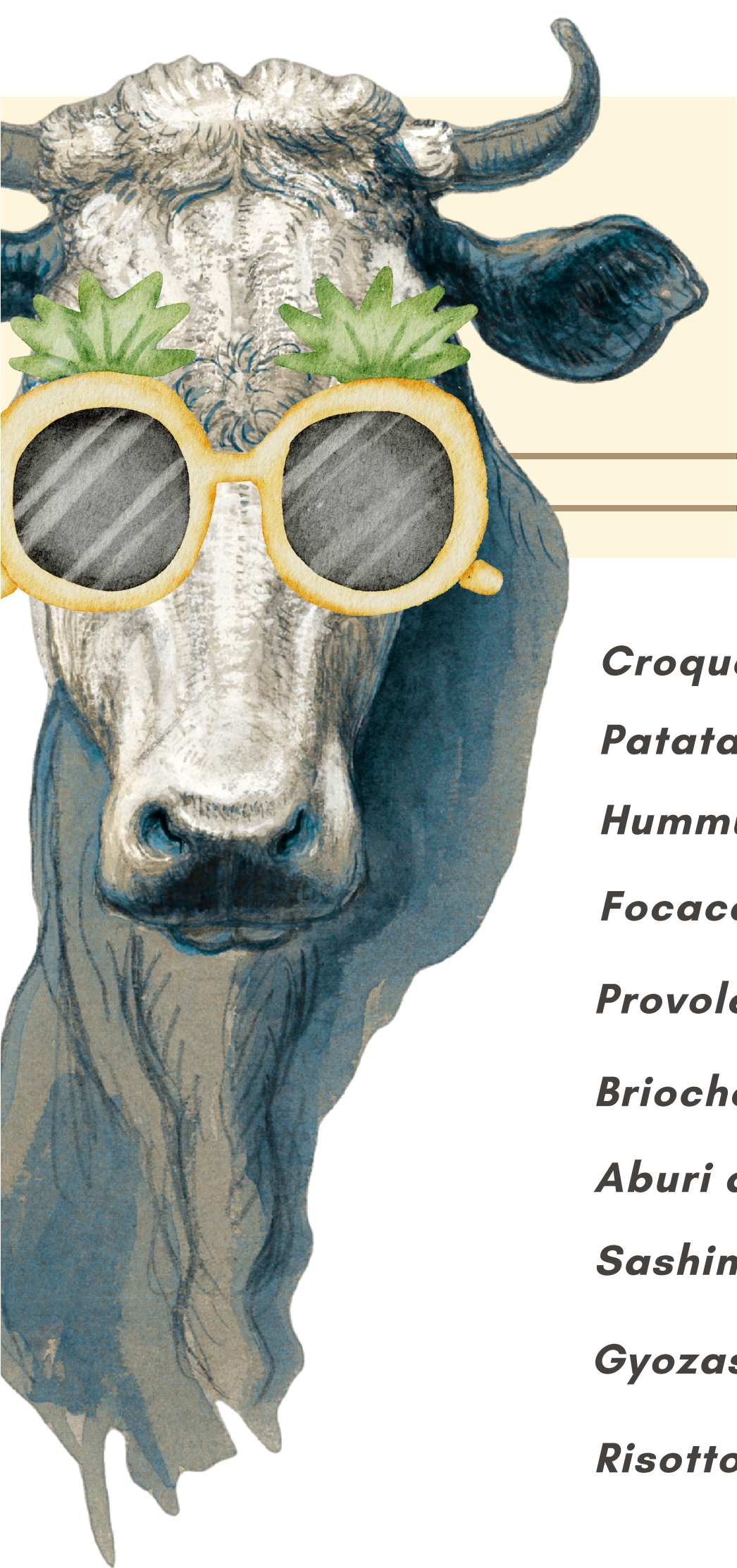
Brioche de Rabo de Toro Estofado, Mayonesa Ahumada de Soja y Relish de Pepinillo Agridulce. (9,90 €)

Aburi de Atún Rojo, Salmorejo Escabechado, Huevas de Maruca y Piparras. (23 €)

Sashimi Semicurado de Hamachi (Pez Limón), Ají Amarillo, Pepino y Lima. (18,50 €)

Gyozas de Caldereta de Cordero, Salsa "Butter Massala", Agria, Cilantro y Cacahuete. (17,90 €)

Risotto de Rabo de Toro, Mantequilla Casera y Parmesano. (19,90 €)



PESCADOS A LA BRASA

Calamar de Potera asado a la brasa, Americana de Vieiras Secas y Alioli de Yema Campera. (19 €)

Lubina a la brasa, Bilbaína, Habitas al aceite de oliva y Emulsión de Puerro. (18,50 €)

Salmón a la brasa, Crema de Curry y Verduritas Marinadas. (18 €)

Rodaballo a la brasa, Alcachofas Asadas, holandesa y Aceite de Ajo Morado. (24 €)

Pulpo Flor asado a la brasa, Crema de Patata, Pimienta Fresca y Emulsión de Puerro. (24 €)



CARNES

Rulo de Pollo Braseado, Bastones de Batata Frita, Parmentier y Salsa Huacatay. (18€)

Tacos de Mogote Ibérico Ahumado al Carbón, Marinado de Achiote, Guacamole y Sofrito Picante. (19,50 €) *

Carrillada de Cerdo al Oloroso, Curry de Za'atar, Cúrcuma y Salsa Agria. (17,90 €) *

Pluma Ibérica a la Brasa, Patata Parisine y Chimichurri Ahumado. (23,90 €)

Entrecot de Vaca Madurada a la Brasa, Patatas Fritas y Pimientos del Padrón. (29 €) *



POSTRES

Tarta de la Abuela de Natillas Tradicionales, Ganache de Cacao y Cacahuete. (6,50 €)

Tarta de Queso y Yema Tostada. (6,90 €)

"Lemon Pie" Sableé, Crema de Limón y Merengue Suizo. (7€)

Bavaroise de Mango, Coco y Pimienta de Jamaica, Coulis de Fresa y Crumble de Maíz. (Sin Gluten ni Lactosa) (6,90 €)



Reservas: 957 47 85 19
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STARTERS

Cantabrian Anchovy Toast, Piparra Pepper Pâté, and Extra Virgin Olive Oil. (4 €)

Charcuterie Board with Ibérico Morcón, Bologna Mortadella, Ibérico Sobrasada from the Valle de los Pedroches, and Olive Oil Bread. (21 €)

Aged D.O.P. Cheeses from Spain and Homemade Corn Breadsticks. (16 €)

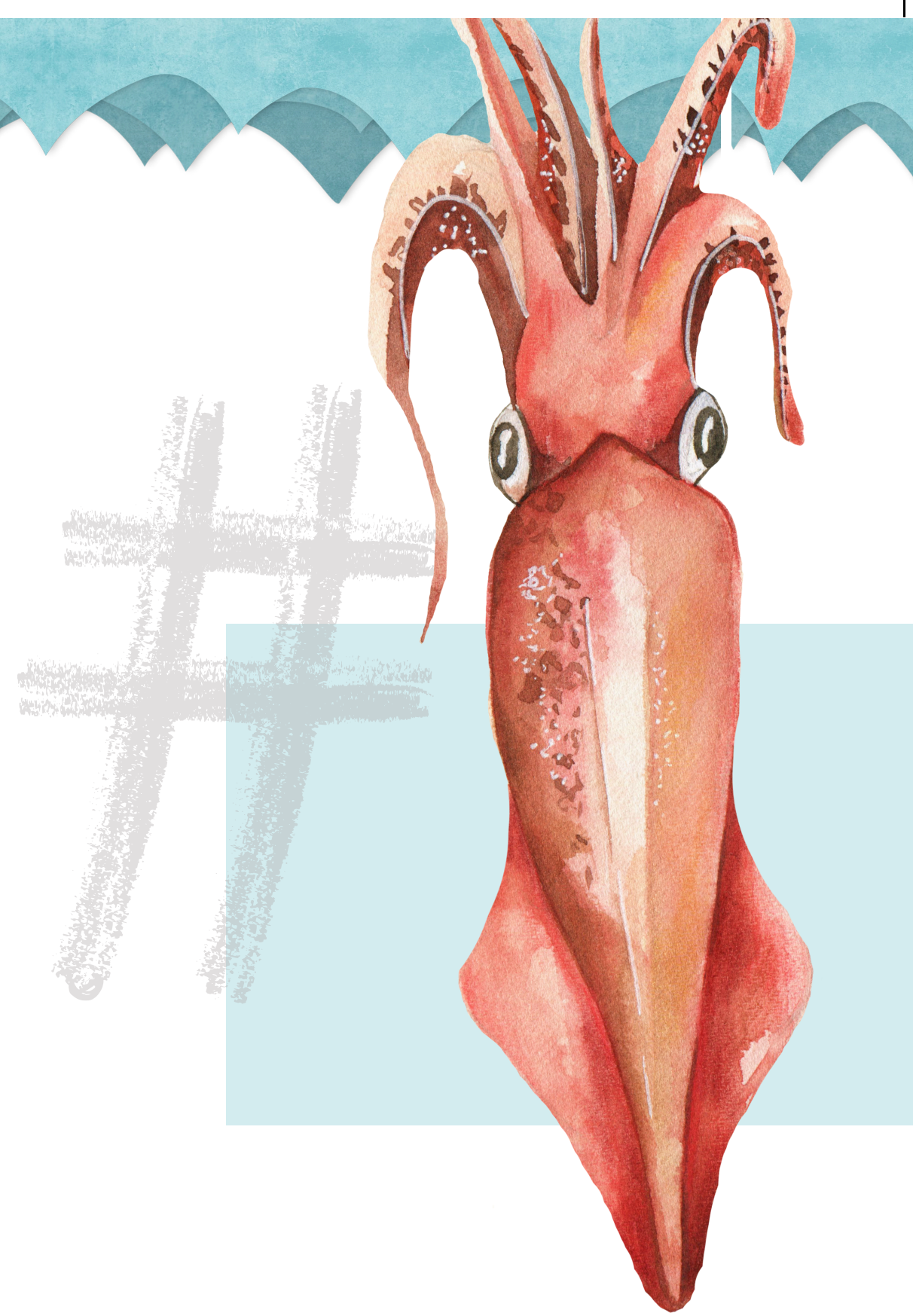
Marinated White Anchovies, Avocado Cream, and Pickled Fennel. (16 €)

Spanish Tuna Potato Salad with Extra Virgin Olive Oil Mayonnaise. (9,90 €)

Ensalada de Cherrys Confitados, Chermoula Marroquí y Caballa en AOVE. (13,50 €)

Baby Gem Lettuce "Córdoba-Style Caesar", Quince Vinegar from Priego, Payoya Goat Cheese, Roasted Chicken Breast, and Croutons. (13,50 €)

Ibérico Salchichón Tartare, Potato Chips, Sour Cream and Lime, Tomato and Fresh Oregano Flatbread Crackers. (13 €) *



FLAVORS OF CÓRDOBA

Salmorejo, Cured Ibérico Pork Shoulder, and Free-Range Egg. (6,50 €/ 9,90 €)

Pistachio Mazamorra, Dried Fig Jam with Pedro Ximénez, and Salted Caramel. (9,90 €)

Fried Eggplant, Montoro Honey, and Goat Cheese from Zuheros. (11,50 €)

Broken Eggs with Potatoes and Cured Ibérico Pork Shoulder. (14,50 €)

Traditional Cordobés Flamenquín with French Fries. (14 €)

Traditional Braised Oxtail with French Fries. (20,90 €)



Creamy Croquettes of Andalusian Stew. (7 € / 13 €)

Spicy Potatoes with Canarian Mojo Picón and Ground Chile de Árbol. (9,90 €)

Hummus, Cottage Cheese, Fried Bimi, and Peanut Coconut Sauce. (15 €)

Focaccia, Roasted Eggplant Zaalouk, Fried Artichoke, and Cured Pork Belly. (12,90 €)

Grilled Provoleta of Artisan Cheese, Shiitake Mushrooms, Candied Pepper, and Thyme. (13 €)

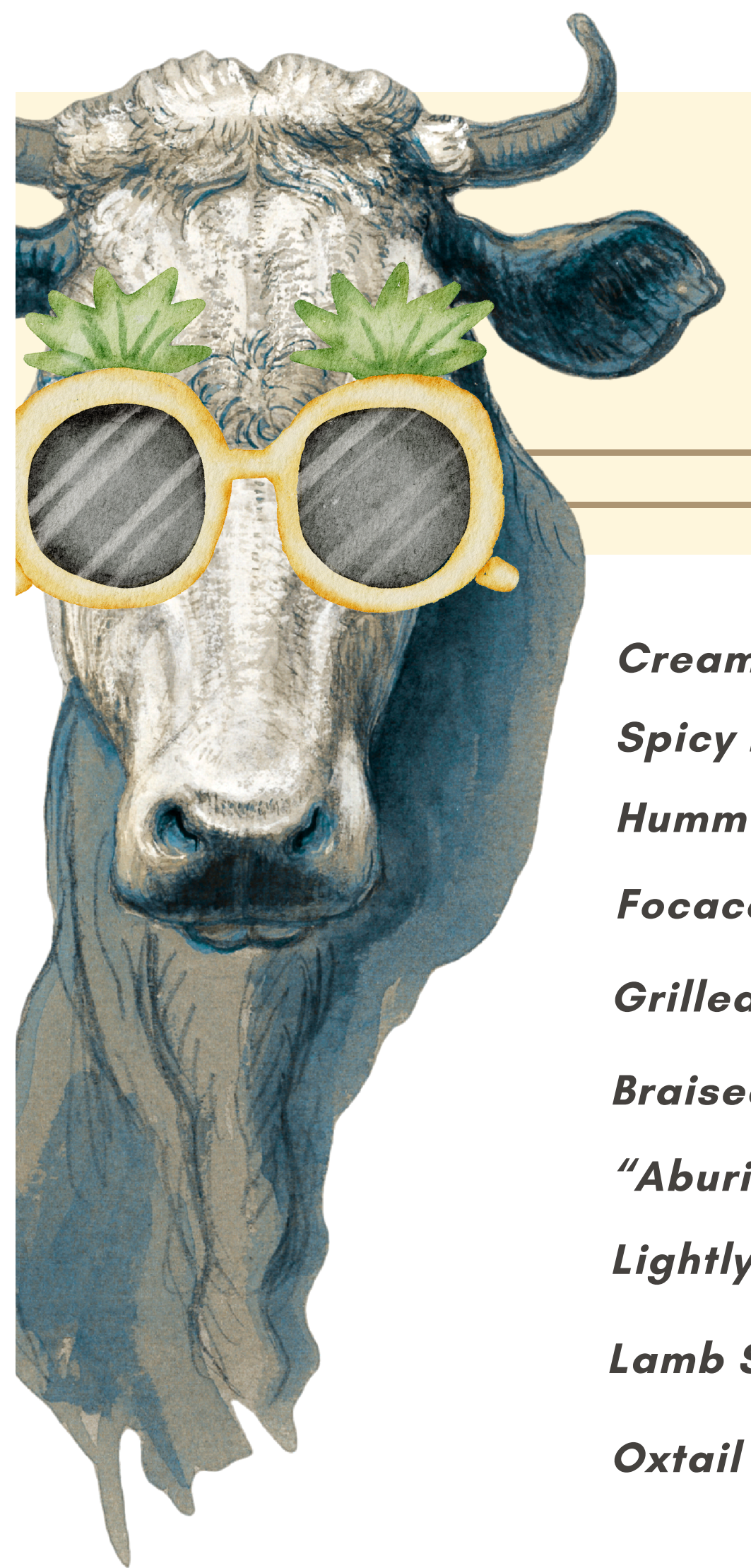
Braised Oxtail Brioche, Smoked Soy Mayonnaise, and Sweet & Sour Pickle Relish. (9,90 €)

"Aburi" (Seared Bluefin Tuna), Pickled Salmorejo, Maruca Roe, and Piparra Peppers. (23 €)

Lightly Cured Hamachi (Yellowtail) Sashimi, Yellow Chili Pepper, Cucumber, and Lime. (18,50 €)

Lamb Stew Gyozas, Butter Masala Sauce, Sour Cream, Cilantro, and Peanuts. (17,90 €)

Oxtail Risotto with Homemade Butter and Parmesan. (19,90 €)



GRILLED FISH

Grilled Line-Caught Squid, Dried Scallop Bisque, and Free-Range Egg Yolk Aioli. (19 €)

Grilled Sea Bass, Bilbaína Sauce, Baby Broad Beans in Olive Oil, and Leek Emulsion. (18,50 €)

Grilled Salmon, Curry Cream, and Marinated Vegetables. (18 €)

Grilled Turbot, Roasted Artichokes, Hollandaise Sauce, and Purple Garlic Oil. (24 €)

Grilled "Flower" Octopus, Potato Cream, Fresh Pepper, and Leek Emulsion. (24 €)



Grilled Chicken Roll, Sweet Potato Fries, Parmentier, and Huacatay Sauce. (18€)

Charcoal-Smoked Ibérico Pork Jowl Tacos, Achiote Marinade, Guacamole, and Spicy Sofrito. (19,50 €) *

Pork Cheek in Oloroso Sherry, Za'atar Curry, Turmeric, and Sour Cream Sauce. (17,90 €) *

Grilled Ibérico Pluma, Parisienne Potatoes, and Smoked Chimichurri. (23,90 €)

Grilled Aged Beef Ribeye, French Fries, and Padrón Peppers. (29 €) *



DESSERTS

Grandma's Traditional Custard Cake with Cocoa Ganache and Peanuts. (6,50 €)

Cheesecake with Caramelized Egg Yolk. (6,90 €)

"Lemon Pie" Sableé, Lemon Cream, and Swiss Meringue. (7€)

Mango, Coconut, and Jamaican Pepper Bavaoise, Strawberry Coulis, and Corn Crumble (Gluten- and Dairy-Free) (6,90 €)

