

STARTERS	
BREAD with all i oli, tomato and MASOS OIL	1,5 €
FRESH TOMATO, with salted tomatoes	9,5 €
FRESH TOMATO, with ventresca (tuna belly)	9,5 €
HOMEMADE CROQUETTES	9,0 €
ARTICHOKE FLOWER WITH IBERIAN HAM (2 units)	12,0 €
SALMON AND AVOCADO TARTAR	15,0 €
SHRIMPS IN GARLIC	18,0 €
IBERIAN HAM (BLAZQUEZ) and tomato bread	18,0 €
GRILLED SQUIDDING with ratatuille and lemon-lime vinaigrette and mullet roe	18,0 €
GRILLED OCTOPUS with potato and truffle parmentier and espinaler sauce	18,0 €

## MEATS

SECRETO IBÉRICO con puré de boniato y naranja	16,0 €
PRESA IBÉRICA con puré de boniato y naranja	18,0 €
CORDERO ASADO DE BURGOS	18,0 €
SOLOMILLO DE VACUNO MAYOR	21,0 €
CHULETA DE VACUNO MAYOR I kg. Aprox.(30 días de maduración)	50,0 €

## FISH

FISH SOUQUET	15,0 €
FILLED HAKE with green sauce	18,0 €
SEA BASS (2.5–3 KG.) with citrus and ginger sauce	19,0 €
SQUID with saffron sauce	19,0 €
COD (EL BARQUERO) ranero club	19,0 €

## PASTAS

RICOTTA RAVIOLI with 4-cheese sauce	12,0 €
RIGATTONI A LA BOLOGNESA with Parmesan cheese slices	12,0 €
TAGLIATELLI A LA CARBONARA	12,0 €
TAGLIATELLI with chicken curry and vegetables	12,0 €



RICES	
ARROZ A BANDA with vegetables	15,0 €
IBERIAN SECRET RICE with vegetables	16,0 €
SENYORET RICE	18,0 €
RICE WITH LOBSTER	20,0 €
DESSERTS	
ICE CREAM CUP	5,0 €
ASSORTED FRESH FRUIT	5,0 €
CRÉME BRULÉE with nougat	6,0 €
HOMEMADE CAKES	6,0 €
CRÉPE SUZETTE	6,0 €
BROWNIE WITH CREAM	6,0 €
CHEESE ASSORTMENT (4 varieties)	6,0 €
	8,0 €