



## YOUR FAVOURITES SO FAR

### Ensalada de perdiz 11

Partridge in escabeche, served with lentil salad, ceps, radish & rocket.

*from Castilla-La Mancha*

### Bacalao ajoarriero 7

Salted cod creamed with potato and topped with parsley oil, croutons, black garlic and herring roe served with toast.

*from Castilla-La Mancha*

### Merluza a la sidra 12

This is a very traditional recipe, where hake and mussels are cooked in Asturian cider and then served with patatinos (fried potatoes). The delicate hake and subtly sweet cider sauce is a perfect combination.

*from Asturias*

### Pierna de cordero al horno 🌱 28

Leg of milk-fed lamb slow-cooked & finished in the oven with roast potatoes & sweet red peppers. Served with a green salad of lettuce & spring onions.

*from Castilla-La Mancha*

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## SPECIAL DESSERT

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### Torrija 6.5 🌱


Traditionally eaten across the whole of Spain at Easter time, but all year round in Madrid. Similar to French toast, bread is soaked in milk & egg and then fried.

We serve ours with vanilla ice cream & apricot purée.

*from Madrid*



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