

SMALL DISHES MENU

(Winter)



STARTERS

<i>The potato soufflé filled with liquid egg yolk of “Senén”, (Sagardoki).....</i>	6,80€
<i>My cheerful guacamole with small prawns.....</i>	7,90€
<i>The “Causa Limeña” of Fidel with prawns*.....</i>	7,50€
<i>Grilled artichoke flower.....</i>	4,50€
<i>Confit artichoke nest with low temperature egg and foie.....</i>	7,80€
<i>Russian salad with “ventresca” (tuna belly).....</i>	5,70€
<i>Kataifi-wrapped prawns served on lettuce leaves and mint.....</i>	5,50€
<i>Exquisite croquettes of Iberian ham, spicy torreznos (spicy fried pork) or truffle (2 pieces).....</i>	4,50€
<i>“Torreznos” from Soria with homemade potato chips</i>	5,00€

FIRST COURSES

<i>Spanish truffle or “Chistorra” and cheese omelette (for 2 people).....</i>	7,50€
<i>Our chef's homemade Ceviche*.....</i>	10,00€
<i>Peruvian style scallops “tiradito” (marinated scallop slices)*.....</i>	7,50€
<i>Lentils with foie.....</i>	6,50€
<i>Chickpeas stew with prawns</i>	7,50€
<i>Our “chaufa” rice with iberian secreto (a pork cut)*.....</i>	7,50€
<i>Truffled parmentier with low-temperature egg and foie.....</i>	10,00€
<i>False risotto with mushrooms and truffle.....</i>	8,90€
<i>Pappardelle tartufata with mushrooms.....</i>	8.50€
<i>Spicy spaghetti with garlic prawns.....</i>	7,50€

**Peruvian cuisine*

Precios con Iva incluido

Pan y aperitivo 2.00€

MAIN COURSERS

<i>Our “callos” with Fidel’s spicy “torreznos”.....</i>	<i>7,90€</i>
<i>Prawns with FIJO sauce.....</i>	<i>8,50€</i>
<i>Octopus, scallops and prawn in FIJO sauce.....</i>	<i>12,00€</i>
<i>Flambéed scallops in their shell.....</i>	<i>8,90€</i>
<i>Tuna and foie brioche served with fried cassava.....</i>	<i>10,50€</i>
<i>Low temperature Iberian cheek with parmentier.....</i>	<i>10,50€</i>
<i>Homemade Iberian “cachopin” (our little “cachopo”) with chips.....</i>	<i>10,00€</i>
<i>Small deer burger with foie served with chips.....</i>	<i>9,50€</i>
<i>Sirloin steak sautéed (“saltado”) with vegetables (optional with tacu - tacu)*....</i>	<i>12,00€</i>

DESSERTS

<i>Chocolate Coulant (to share) + 1€ with vanilla ice cream.....</i>	<i>6,00€</i>
<i>Homemade tiramisu (to share)</i>	<i>6,00€</i>
<i>Cheesecake.....</i>	<i>6,00€</i>
<i>Chocolate cheesecake.....</i>	<i>6,00€</i>
<i>“Suspiro limeño” *.....</i>	<i>3,50€</i>
<i>Ice creams (chocolate, vanilla, violet and pisco sour).....</i>	<i>4,50€</i>

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