

## DISHES MENU

(Autumn - Winter)

### STARTERS

Ration: half/ full

Potato soufflés filled with liquid egg yolk of “Senén”, (Sagardoki) - (2 - 4 units)	6,80€/ 12,90€
Smoked Swiss cheese (Appenzeller) fritters (4 - 8 units).....	6,00€/ 12,00€
My cheerful guacamole with small prawns.....	7,90€/ 14,80€
The “Causa Limeña” of Fidel with prawns*.....	7,50€/ 14,50€
Grilled artichoke flower (1 - 2 units).....	4,50€/ 8,40€
Confit artichoke nest with low temperature egg and foie (1 - 2 units).....	7,80€/ 15,00€
Russian salad with “ventresca” (tuna belly).....	5,70€/ 11,50€
Kataifi-wrapped prawns served on lettuce leaves and mint (2 - 4 units)*.....	5,50€/ 11,80€
Exquisite croquettes of Iberian ham, torreznos (fried pork, spicy) or truffle (2-4 u.)	4,50€/ 8,50€
“Torreznos” from Soria with homemade potato chips.....	5,00€/ 10,00€

### FIRST COURSES

Ration: half/ full

Spanish truffle or “Chistorra” and cheese omelette (2 people).....	7,50€
Our chef's homemade Ceviche*.....	10,00€/ 18,50€
Peruvian style scallops “tiradito” (marinated scallop slices)*.....	7,50€/ 14,50€
Lentils with foie.....	6,50€/ 12,50€
Chickpeas stew with prawns.....	7,50€/ 14,50€
Our “chaufa” rice with iberian secreto (a pork cut)*.....	7,50€/ 14,50€
Truffled parmentier with low-temperature egg and foie.....	10,00€/ 18,50€
False risotto with mushrooms and truffe.....	8,90€/ 17,50€
Pappardelle tartufata with mushrooms.....	8,50€/ 16,50€
Pappardelle with sirloin steak strips Fidel's style.....	9,50€/ 17,50€
Spicy spaghetti with garlic prawns.....	7,50€/ 14,50€

\*Peruvian cuisine

VAT included in the price  
Bread and appetizer 2.00€

## MAIN COURSERS

*Ration: half/ full*

<i>Our “callos” with Fidel’s spicy “torreznos”.....</i>	<i>7,90€/ 15,00€</i>
<i>Prawns with FIJO sauce*.....</i>	<i>8,50€/ 16,50€</i>
<i>Octopus, scallops and prawn in FIJO sauce*.....</i>	<i>12,00€/ 22,50€</i>
<i>Flambéed scallops in their shell (2 - 4 units).....</i>	<i>8,90€/ 17,50€</i>
<i>Tuna and foie brioche served with fried cassava (1 - 2 units).....</i>	<i>10,50€/ 20,50€</i>
<i>Low temperature Iberian cheek with parmentier.....</i>	<i>10,50€/ 20,50€</i>
<i>Homemade Iberian “cachopin” (our little “cachopo”) with chips.....</i>	<i>10,00€/ 18,50€</i>
<i>Small deer burger with foie served with chips (1 - 2 units).....</i>	<i>9,50€/ 18,50€</i>
<i>Sirloin steak sautéed (“saltado”) with vegetables (optional with tacu - tacu)*</i>	<i>12,00€/ 22,00€</i>

## DESSERTS

<i>“Torrija” made of brioche bread, caramelized and flambéed at the table.....</i>	<i>6,00€</i>
<i>Chocolate Coulant + 1€ with vanilla ice cream.....</i>	<i>6,00€</i>
<i>Homemade tiramisú.....</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>6,00€</i>
<i>Ice creams (chocolate, vanilla, violet and pisco sour).....</i>	<i>4,50€</i>

*\*Peruvian cuisine*

*VAT included in the price  
Bread and appetizer 2.00€*