

ESSENTIAL MENU
130 EUROS PER PERSON

• **Starters**

- Our classic **rump-steak tartare** with homemade brioche
- **Cecina**, cured salt ox
- **Ravioli** stuffed with pastrami, thousand island sauce, crunchy Cecina, traditional pesto and crispy cheese.
- **Green salad**
- Premium **ox chop**
- Roasted **red peppers**
- El Capricho **torte**, with biscuit ice cream and white chocolate foam



HOMAGE MENU

180 EUROS PER PERSON

• Starters

- **Slow-roast silverside** served with pickles.
- Our classic **rump-steak tartare** with homemade brioche.
 - Ox sirloin **tiradito** aged for 6 months, Burela tuna and a selection of vegetables.
 - **Cecina**, cured salt ox
 - Artisanal **black pudding** made in the mountains of León, one hundred percent ox. Served with multigrain bread.
 - **Cauliflower**, caramamel in ox butter
- **New cuts** with various different types of cure.
 - Grilled **bone marrow** with black pepper butter, jalapeño peppers, citrus fruits and paprika toast.
 - **Roast pumpkin**
 - José Gordón Selection **ox chop**
 - Roasted **red peppers**
- Green **apple sorbet** with Coladilla yogurt and caremelised hazelnuts.
- **El Capricho torte**, with biscuit ice cream and white chocolate foam

