

To begin with... Tapas, starters and bites

Hand cut ibérico ham with gratted fresh tomato and cracking bread.....	27€
"Hilha Gillardeau" Oyster "au naturelle" or with the dressing of the day (piece).....	5€
Croquettes as from the chef's daily inspiration	9€
Spanish omelette with confit onion	10€
Calamarini "a la andaluza" with saffron alioli and padrón peppers.....	14€
"Panza" Crispy pork belly ...tender, crunchy and slightly smoked	9€
The "Patatas Bravas"... a must try	8€
Jar of traditional tomato Gazpacho with its garnish	12€
La Gilda XL, traditional homemade pickles and game fish skewer	9€
"Ensaladilla", tuna, potato and egg mayonaisse.....	9€
Grilled white asparagus with mahones and hazelnuts hollandaise.....	12€

Our pickles...

Served with lettuce hearts and salad

Mackerel in white wine	12€
Black pork tonque, spices and sherry vinegar	12€

Starters

Beech Wood smoked beef tartare on foie gras custard.....	16€
Crispy bread, tomatos and smoked sardines salad	15€
Fine homemade chicken and foie gras pate with sour dough bread	14€
"All i Pebre". Spicy octopus and potato velouté	10€
Fresh white bean stew with oyster and spinach	16€

Weekly lunh menu 19 €

From Monday to Friday (Bread and water incl.)

STARTER, MAIN COURSE AND DESSERT

2€ BREAD AND APPETIZER

From the market to the table...

Grilled yellow fin tuna belly with its spicy "Marmitako".....	25€
Loin of seabass with "ajada" dressing and confit leeks....	26€

Surf & turf

Veal sweetbreads and octopus with cauliflower.....	23€
Free-range chicken paella, with Mediterranean crayfish and saffron alioli	21€

Slow cooking comfort food

"Callos a la madrileña" (veal tripes stew).....	16€
Red wine stewed beef oxtail cannelloni	20€
Boneless mushrooms and foie gras stuffed suckling pig head with potato pureé	22€
Glazed slow braised beef shank with a silky potato (for two or more people)	28€ p.p.
Crispy duck confit with chicory salad, smoked eel citrus fruits and pomegranate dressing.....	23€
Galantine of baby free range chicken stuffed foie grass and pistachio	24€

Side dishes...

Sautéed mangetout.....	5€
Mousseline of potato pureé.....	4€
French fries.....	3€
Sautéed spinach.....	4€
Padrón peppers.....	4€
Confit piquillo peppers.....	4€

Leave space for a sweet treat

Gianduja tartalette with a touch of sea salt and raspberry sorbet.....	9€
Grandma's rice pudding with blueberries.....	9€
Traditional Rum Baba with vanilla chantilly and berries	9€
Cheese plate with dried fruits and nuts	12€
Apple "Tarte Tatin" with Vanilla and "moscovado" sugar ice cream (for 2 people)	16€

