

Four sages are needed to make a good salad, a wise miser to make salt, one generous to make the oil, one crazy for the vinegar and one woman to make you imagination

Starters

<i>Goat's cheese master Manolo Monclús, with:</i>	<i>Quesos</i>	14.00
<i>(Papaya, Red wine, Almond and honey goat, Thyme, Smoked sheep))</i>		
<i>Salad of tomato, oregano, cheese, and foie-grass</i>	<i>Ensalada tomate</i>	10.00
<i>Salad of natural roasted peppers</i>	<i>Turbante</i>	10.00
<i>Melon with Ham and mayonnaise</i>	<i>Melón</i>	10.00
<i>Puff pastry with cream of king prawns, mousrooms and leeks</i>	<i>Hojaldre</i>	10.00
<i>Navarra asparagus with Iberian ham</i>	<i>Esparragos</i>	10.00
<i>Haricot bean soup with wild boar and chorizo sausage</i>	<i>Alubias</i>	10.00
<i>Iberians slices local deer, with Teruel's ham</i>	<i>Embutidos</i>	14.00
<i>Eggplant cake on tomato, black garlic sauce and crunchy ham</i>	<i>Pastel</i>	10.00
<i>Micuit shavings with the reduction of serry in orange</i>	<i>Micuit</i>	10.00
<i>Iberian Ham plate</i>	<i>Jamon ibérico</i>	14.00
<i>Melon with ham</i>	<i>Melon con jamón</i>	10.00
<i>Cold tomato soup</i>	<i>Gazpacho</i>	8.00
<i>Haricot bean soup with Wild boar and chorizo sausage</i>	<i>Alubias</i>	9.00
<i>Slices of foie-grass in Port and preserves</i>	<i>Filetes de Foie</i>	16,00
<i>"Migas" (Sausage in fried bread) with egg and foie-gras</i>	<i>Migas</i>	12.00
<i>Local bread crumbs on cream of chorizo, pocached egg an grapes</i>	<i>Migas</i>	10.00
<i>Bread Slices and tomato with Virgin olive oil</i>	<i>Rebanadas</i>	3.00
<i>Plate of croquettes, Iberian ham, sausage prawns (9Und)</i>	<i>Croquetas</i>	10.00
<i>Fried eggs on potatoes, truffle an Iberian ham</i>	<i>Huevos</i>	10.00
<i>Mixed Paella, with chicken, rabbit and shellfish one portion</i>		12.00
<i>(Minimum order is 4 portions)</i>		

There is no more sincere love than we profess for food.

Fishes

<i>Grilled Georges prawns (8 pieces)</i>	<i>Langostinos</i>	<i>15,00</i>
<i>Grilled Fish sword with Salad and potatos</i>	<i>Emperador</i>	<i>15.00</i>
<i>Saltcod in tomato and peppers sauce</i>	<i>Bacalao</i>	<i>10,00</i>
<i>Squid to the Roman (rabas)</i>	<i>(Rabas)</i>	<i>10.00</i>

The best time to eat for the rich is when he is hungry, for the poor when he has what

Meats

<i>Roast suckling pig with potatoes</i>	<i>Cochinillo</i>	<i>18,00</i>
<i>Roast suckling Small goat with potatoes</i>	<i>Cabritillo</i>	<i>18.00</i>
<i>Grilled special sirloin pig Jabugo with potatoes</i>	<i>Secreto</i>	<i>14.00</i>
<i>Grilled local lamb chops with sausage</i>	<i>Chuletas</i>	<i>10,00</i>
<i>Grilled sirloin Veal steak with potatoes</i>	<i>Solomillo</i>	<i>18,00</i>
<i>Pirineo´s Entrecot veal steak with</i>	<i>Entrecot</i>	<i>15.00</i>
<i>Mask of cooked beef oxtail in red wine</i>	<i>Rabo toro</i>	<i>14.00</i>
<i>Breasts crumbed chicken fillet up with ham with roquefort</i>	<i>Pechugas</i>	<i>10,00</i>
<i>Grilled pork loin, with potatoes and sausage</i>	<i>Lomo</i>	<i>10,00</i>
<i>Mixed Sausage of boletus, truffle, cantharellus with potatoes</i>	<i>Longaniza</i>	<i>10.00</i>
<i>Grandmother's young lamb stew (Casserole)</i>	<i>Ternasco</i>	<i>10,00</i>
<i>Veal's steak, with potatoes</i>	<i>Bistec</i>	<i>11,00</i>
<i>Baked duck confit with orange sauce and potatoes</i>	<i>Confit de pato</i>	<i>10,00</i>

After a good meal, we are even able to forgive our relatives. And with a good dessert, even to who owes us money.

Homemade desserts

<i>Plum pudding</i>	<i>Pudin</i>	3,50
<i>Rice pudding</i>	<i>Arroz con leche</i>	3.50
<i>Brandy and almonds chocolate truffles</i>	<i>Trufas</i>	3,50
<i>Crème caramel</i>	<i>Flán</i>	3,50
<i>Homenade cake with crème amndes und chcolat</i>	<i>Tronco</i>	3.50
<i>Mascarpone Tiramisu</i>		3.50
<i>Local sponge cake with walnuts of Huesca</i>	<i>Trenza</i>	3.50
<i>Rusian cake with almonds</i>	<i>Pastel ruso</i>	3.50
<i>Irish coffee</i>	<i>Café irlandes</i>	4.50
<i>Viennese coffee</i>	<i>Café vienes</i>	4.50
<i>Ice creams</i>		
<i>Sponge cake with whyski</i>	<i>Tarta al whyski</i>	3.50
<i>Ice cream (Contesa)</i>	<i>Helado contesa</i>	3,50
<i>Fruit eaten in season (Orange, melon, grappes)</i>		3.00
<i>Fruta</i>	<i>Naranja, melon, uvas,</i>	

The best wine from the land of the River Vero, is one that has not entered a single drop of water from the river Vero

The Wines

<i>Special "Sangría homemade 1 litre</i>	10.00
<i>Special "Sangría homemade 1/5 litre</i>	6.00

White

<i>Gewurztraminer (Viñas del Vero)</i>	15.00
<i>Glárimas Gewurztraminer-Chardonay, (Sommos)</i>	12.00
<i>Montesierra Gewurztraminer-Chardonay- Macabeo (Pirineos)</i>	9.00

Pink

<i>Glárimas Syrah- Cabernet (Sommos)</i>	12.00
<i>Montesierra Cabernet-Merlot (Pirineos)</i>	9.00
<i>Villa de Alquezar, rosado de aguja</i>	10.00

Reds

Recommended

<i>Castillo de Monesma Merlot-Cabernet (Roble)</i>	12.00
<i>Viñas del Vero Merlot-Cabernet</i>	11.00
<i>Montesierra Cabernet-Merlot (Pirineos)</i>	9.00
<i>Merlot Syrah El caballo. (roble) (Pirineos)</i>	12.00
<i>Enate joven Cabernet Merlot</i>	12.00

Crianzas

<i>Rioja Marqués de Caceres (Crianza)</i>	15.00
<i>Enate Tempranillo-Cabernet Crianza</i>	16.00
<i>Laus Merlot-Cabernet (Crianza)</i>	18.00
<i>Leonor Lalane (Merlot-Merlot) (Crianza)</i>	29.00

Reservations

<i>Rioja Marqués de Riscal Tempranillo (Reserva)</i>	31.00
<u><i>(Recommended)</i></u> <i>Señorio de Lazán Cabernet-Merlot- Tempranillo (Reserva)</i>	18.00
<i>Enate Reserva</i>	25.00

Cavas and Champagnes

<i>Castillo de Perelada</i>	10.00
<i>Codorniu 1.551 Brut Nature</i>	12.00
<i>Anna de Codorniu Brut Nature</i>	18.00