



TIERRA MENU

COMPOSED BY STARTER + 1/2 PORTION OF FISH + 1/2 PORTION OF MEAT + DESSERT

STARTERS

Iberian cured ham
Anguiano's red beans
Smoked beef meat with rocket, green onion
and slices of camerano cheese
Fresh seasonal vegetables
"Uncle Felix" warm leeks with white garlic
Homemade croquettes
Warm salad with cheeks of pork in garlic and
parsley vinaigrette
Seafood salad with Riojan red peppers and
mustard vinaigrette
Crispy pork jowl "in tin"

FISH

Grilled hake with seasonal vegetables
Battered hake with Riojan red peppers
Hake in squide sauce
Cuttlefish "sea & field" with garlic emulsion
Confit codfish accompanied with potato cream,
cabbage and homemade garlic mayonnaise

MEAT

Callos & Morros
Pig's trotters with almond sauce
Chateaubriand (min. for two people)
Slices of beef with potato terrine, bacon
and pepper cream
Iberian pork with its glazed snouts served with potato
and parsley cream
Grilled beef chop "Luismi" (min. for two people 4€ additional
per person)
Chamarito lamb meatball with potato and
parsley parmentier
Duck magret with onion jam and granadine

DESSERTS

Marzipan ice-cream with hot chocolate and Baileys
Tiramisu with colombian coffee ice-cream
Textures of chocolate
Carrot cake
Mojito sorbet
Cheese, nuts and quince jelly
Homemade apple pie

PRICE_ 39 € + 10% TAX

BREAD, WATER AND OUR WINES ARE ALL INCLUDED
COFFE OR TEA NOT INCLUDED