



# TIERRA MENU

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

## STARTERS

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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

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Grilled hake with seasonal vegetables  
Battered hake with Riojan red peppers  
Cuttlefish "sea & field" with garlic emulsion  
Confit codfish accompanied with potato cream,  
cabbage and homemade garlic mayonnaise  
Tuna cube with black olives emulsion

## MEAT

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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

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Marzipan ice-cream with hot chocolate and Baileys  
Cheese cake with strawberry 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