Menu

guía repsol 2026

Starters

Leon blood sausage| 8,00

Mixed croquettes | 11,00
Iberian ham, roast suckling lamb, boletus and leon cured beef

Brioche bun filled with pulled pork |17,50

Pork tongue | 14,50
with oil and paprika

León "IGP"cured beef | 15,00
with manchego cheese and olive oil

Steak Tartar | 18,00

Santoña's anchovys toast | 20,00
with butter

Iberian Ham (70-80gr) | 18,80
with bread and natural tomato

Foie with toasts| 22,00
with jam

First courses

Veal broth | 7,00

Mixed salad | 16,00

Warm salad | 19,00
with tomato cherries, mushrooms, iberian ham and gulas

Fried eggs with potatoes | 15,00
with minced meat or blood sausage "Morvega"

Truffled roasted cannelloni | 19,80

Orchard's of Fresno's natural leeks | 25,00
with stewed pig's trotters

Bread 1,00/portion

Main courses

Homemade ox burger | 16,00
with potato bread, mustard-honey sauce and fries

Pig´s trotters |19 ,00

Cod confit with ratatouille | 24,80

Duck confit | 26,00

"Cachopo" with cured beef | 29,50
and red peppers and goat cheese

Cow entrecote | 26,00

Premium sirloin steak | 28,00
optional blue cheese sauce

Simmental beef ribeye steak| 65,00/kg
with fries and peppers

Galician blonde beef ribeye steak | 70,00/kg
with fries and peppers

Desserts

Seasonal fruit | 3,00

Baked Cheesecake | 5,50

Lemon mousse | 5.50

Ice-Cream | 4,50
vainilla, stracciatela, american cookies and chocolate

Premium Ice-Cream | 4,50
white coffee and hazelnut

Chocolate coulant | €6,50
with ice-cream

"La Prada" blue cheese | 6,50

CHECK
ALLERGENS

VERDIAGO VIVE

PRICE IN EUROS
VAT INCLUDED