



# THE GAR DEN

## Starters

- Acorn-fed Iberian ham from D.O. Los Pedroches, ciabatta bread and garden.....**30 €**
- Green leaf salad with mango, papaya, nuts, and a lime and ginger .. **8,5 €**
- Baby leaf salad with grilled, basted free-range chicken and sweet onion ....**12 €**
- Iberian tomato, smoked sardine and avocado salmorejo .....**15 €**
- Home-marinated salmon tartare with chilli green mayonnaise.....**15 €**
- Red tuna, natural mango emulsion and cherry tomato confit.....**24 €**
- Iberian ham and Idiazábal cheese croquettes ..... **8,5 €**
- Ricotta ravioli, Iberian ham and figs with vegetable caldito and poached egg.....**17 €**

## HOLM OAK Charcoal Grill

### FROM THE SEA

- Fish freshly brought in from the sea, grilled in the Donostiarra style.  
Price per 100 g..... **8,5 €**
- Grilled cod loin with tomato confit .....**26 €**
- Grilled hake with mutabbel, cane honey and garlic chips.....**25 €**

### FROM THE LAND

- Old cow chop, matured for 21 days.  
Price per 100 g..... **7,5 €**
- Presa ibérica (tender shoulder/loin cut of Iberian pork) from D.O. Los Pedroches with papas arrugás (wrinkled potatoes) and chimichurri...**24 €**
- Tenderloin of old cow with roast peppers and mustard vinaigrette.....**32 €**
- Duck magret with apple and port .... **17,5 €**



## Desserts

- Caramel choux with glass of white chocolate and mango sorbet.....**9 €**
- Chocolate, extra virgin olive oil and vanilla coulant with rum ice cream .....**9 €**
- Our piña colada: caramelised pineapple, coconut cream and passion fruit .....**9 €**
- Seasonal fruit with light cows' cheese and ice cream made from fresh milk.....**9 €**
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