

## **To nibble and share...**

Salted anchovies from the Cantabrian Sea with garlic bread (8 units)	24€
Octopus, almond vinaigrette, smoked cheese and spring onion	25€
"Tiger" mussel (1 unit)	3€
Foie mi-cuit with red fruit in spiced wine and "carasatu" bread	22€
Seasonal sautéed vegetables with peppers velouté	16€
"Ibérico" pastrami, piparra pepper, mushrooms and hazelnuts	22€
Lettuce heart from Tudela de Duero, herb dressing, de-boned chicken wings and medium-dry tomatoes	20€
Tomato and lobster salad with sweet & sour cucumber	27€
Beetroot "gazpacho", smoked sardine and salted walnuts	18€
French onion, tender garlic, "Ibérico" pork jowl and hazelnut vinaigrette	18€

## **Our "tablas"...**

D.O. Guijuelo "Ibérico" ham with bread and tomato	32€
"Cecina" dressed with oil and pepper with bread and tomato	18€
Artisanal cheese assortment, nuts and quince jelly	24€

According to the Spanish law 126/2015 this establishment has available information on allergies and intolerances

V.A.T Included

### **Main dishes...**

Seasonal mushroom and green asparagus honeyed rice	22€
Market fish in papillote and vegetables	30€
"Ajoarriero" cod balls	22€
40 days dry-aged rib-eye with glass peppers and French fries (2 people minimum)	55€
Baby lamb stew with mushroom duxelle	26€
Sirloin steak tartar with French fries	27€
"Ibérico presa", mushroom ragoût and mustard seeds	27€
Duck magret, dried peach stew, raisins, pine nuts and fennel salad	25€

### **Something sweet...**

Basil custard, broken biscuit and apple	10€
70% chocolate ganache and coffe Ice-Cream	10€
Creamy lemon and thyme with strawberry infusion	10€
Chicory tiramisu	10€
Seasonal fruit sorbet	8€

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**VINOTECA**  
LE DOMAINE

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