

TO SHARE

RATION

Pure Iberian Acorn-Fed Ham from Dehesa de Extremadura	25,00 €
Pure Iberian Acorn-Fed Loin	28,00 €
Selection of Iberian Cured Meats from Dehesa de Extremadura	25,00 €
Assorted Board of National and Imported Cheeses	24,00 €
Duck Foie Gras with Gingerbread Ingot and Violet Confit	14,00 €/Ud.
Pickled Partridge Salad with Wild Herbs	18,00 €
Shrimp Fritters with Potatoes and Garlic Sauce	6,00 €/UD.
Broken Eggs with Fried Baby Squid and Padrón Peppers	20,00 €
Broken Eggs with Crispy Potatoes and Iberian Ham	22,00 €
Grilled Seasonal Vegetables with Iberian Ham	23,00 €
Homemade Croquettes of Iberian Ham, Boletus Mushrooms and Truffled Foie	18,00 €
Tempura Cod Bites with Japanese alioli Sauce	22,00 €
Squid with Salad and Lime alioli Sauce	20,00 €
Fresh Prawns from Huelva, Grilled or Boiled	32,00 €
Grilled Octopus with Galician Style	34,00 €
Garnish Pork Belly Soria Fried	20,00 €
Padrón Peppers with Chimichurri Sauce	10,00 €

RICE DISHES

Carabineros Prawn, King Prawn and Squid Rice, (minimum 2 people – 18 minutes)	26,00€ /pers
Black Rice with Lime Aioli, (minimum 2 people – 18 minutes)	24,00€ /pers
Arborio Risotto with Edulis and Iberian Pork Cheek with Parmesan (minimum 2 people – 18 minutes)	20,00€ /pers

FISH

Monkfish and Prawn Escalopes in Béarnaise Sauce	26,00 €
Supreme of Cod with Toasted Garlic and Sweet Red Onion	24,00 €
Duo of Carabineros Prawns with Confit Potatoes and Fried Egg	22,00 €
Baked Turbot Loin with Vegetable Noodles	24,00 €
Grilled Emperor Fish Fillet with Lime Juice, Vegetables and Aioli	19,00 €
Cod Cheeks in Pil-Pil Sauce with Ito Tagarashi	25,00 €
Fish of the Day	s/m

MEATS

Roast Suckling Pig in the Traditional Style Las Bóvedas	26,00 €
Shoulder of Suckling Lamb Roasted in the Aranda Style	32,00 €
Suckling Lamb Chops Garnished with Potatoes and Salad	28,00 €
Braised Iberian Pork Shoulder with Potatoes and Seasonal Vegetables	26,00 €
Grilled Iberian Pork Shoulder Escalopes with Flaky Salt and Emerald Glaze	24,00 €
Iberian Pork Tenderloin with Toasted Garlic, Potatoes and Sweet Piquillo Peppers	22,00 €
Braised Beef Cheek Cordoba Style with Padrón Peppers	20,00 €
Sliced and Grilled Beef Entrecôte	22,00 €
Beef Tenderloin with Foie Gras Escalope, Prunes, Raisins and Port Wine Drizzle	28,00 €
Grilled Beef Tenderloin Chateaubriand with Port Wine Sauce	
and Padrón Peppers. 2 pax.	52,00 €

DESSERTS

Homemade Cheesecake with Natural Blueberry Jam	6,50 €
Tiramisu Cake with Pure Artisan Caramel	6,00 €
Técula Mécula	6,00 €
Chocolate Coulant with Vanilla Ice Cream	6,00 €
Homemade Caramel Egg Custard with Cream Caramelized	6,00 €
Rice Pudding with Vanilla Ice Cream	6,00 €
Lemon Sorbet with Cava	6,00 €
Assorted Dessert Board	25,00 €

VAT INCLUDED

*In compliance with Royal Decree 1420/2006 of December 1, all our raw or semi-raw fish have been previously frozen according to the instructions of said regulation. Jardines de Las Bóvedas S.L. C.I.F.: B06458715