Daily Specials

MONDAY

GRANDMA'S LENTIL STEW

Pardina lentils slow-cooked with León chorizo, Ibérico pork belly, Ontinyent black pudding, Ibérico pig's ear and ribs, and local vegetables. Served with Navarre piparra peppers, pickled pearl onions and fried free-range eggs. (Allergens: 3, 12)

21,50 €

TUESDAY

WHITE BEANS WITH PARTRIDGE ESCABECHE

Tender Navarre white beans slow-cooked with partridge in a traditional escabeche and poultry stock. Served with Navarre piparra peppers and pickled pearl onions. (Allergens: 9, 10, 12)

25,50 €

WEDNESDAY

COCIDO IN TWO COURSES

Angel-hair noodle soup with egg-yolk pearls, followed by Pedrosilla chickpeas, cabbage, carrot, potato, León chorizo, Ontinyent black pudding, a traditional meatball, Ibérico pork fat and trotters, Galician beef shin and marrow, Huelva Ibérico ham, Ibérico ribs and free-range hen. Served with Navarre piparra peppers and pickled pearl onions.
Minimum 2 people. (Allergens: 1, 3, 12)

27,50 €

THURSDAY

COCIDO RICE

Rice cooked in traditional cocido broth with shredded meats and vegetables.
(Allergens: 1, 3, 12)

25,50 €