

Al Fresco

Iberian acorn fed ham	19
Iberian acorn fed cold cuts <i>Selection for 2</i>	15
Our raw milk cheeses <i>Selection for 2</i>	15
Tortilla de patata	8
<i>With iberian ham</i>	9
<i>With raw milk cured cheese</i>	9
<i>With red pepper</i>	9
<i>With iberian chorizo</i>	9
Warehouse Croquettes	8
Deep fried suckling pig belly	8
Iberian pork shoulder sashimi	11
Salmoned trout tataki <i>With cucumber and fennel salad</i>	14
Pan fried octopus <i>With lentil vinaigrette and guacamole</i>	15
Steak tartar	19
Homemade foie gras <i>With sweet pumpkin marmalade, chocolate and Agua de Jamaica gelatin</i>	19

From our garden

Padua salad <i>Mozarella, iberian ham and ruculla</i>	11
Peromingo tomato salad	7
Dehesa soft cheese salad <i>Breaded with almonds and comfit tomato</i>	11
<i>Garden vegetables</i> <i>Pan fried</i>	9

Rusticas

Toscana <i>With burrata and truffle</i>	9
Iberian chorizo <i>With tomato and our cured cheeses</i>	9
Cheese lovers <i>With the best of our creamery</i>	9
From Jamaica <i>With ox tail and Jamaican pepper</i>	9
Vegetable and goat cheese <i>With our thyme goat cheese</i>	9

Spoon fed

Salmorejo	7
Strawberry gazpacho	7
Castellana crem soup	7
Our very own migas <i>With slowly cooked free range egg</i>	11

Rice vs Pasta

Rotation risotto <i>Fitted in our syrah cured cheese</i>	15
Iberian style Tagliateli carbonara <i>With Iberian acordn fed ham</i>	11
Spaghetti nero <i>With burrata, red prawn and its garnish</i>	13

From the Duero to the Atlantic

Comfit cod cod fish supreme <i>Saffron Pil-pil, vegetable fricassee and lemon thyme</i>	18
Roasted wild halibut <i>With sea foam and cockles</i>	21
Roasted sea bass <i>With semi dried peromingo tomato, olive earth and tarragon jus</i>	19
Caramelized scallops <i>With artichoke puree, pig's feet emulsion and hazelnut</i>	19

From the Dehesa pasture

Morucha sirloin <i>Carved, with wokked seasonable vegetables</i>	17
Morucha tenderloin <i>With cream dehesa cheese and syrah reduction</i>	21
Pica Pau del Douro <i>With pickled vegetables and Verdejo sauce</i>	14
Suckling lamb chops Duero style <i>With pardon peppers and roasted potatoes</i>	14
Warehouse Burguer <i>With tamarind ketchup and pont neuf potatoes</i>	13
Italian water buffalo from our Organic Farm <i>With our bernaise sauce and pont neuf potatoes</i> <i>Please ask the chef for the cut of the day</i>	

Sweet Dreams

Our home made cheesecake <i>With oak honey</i>	6
Chocolate brownie <i>With vanilla ice cream</i>	6
Rhubarb crumble <i>With custard</i>	6
Torrijas Warehouse style <i>With salted caramel ice cream</i>	6
Creme brule	6
Sorbets and ice creams with cava	5
Fruit carpaccio <i>With sechuan pepper ice cream</i>	6
Super sweet dreams <i>Warehouse style decadence</i>	15