

## From the Dehesa in Salamanca

Duck Magret <i>with green apple textures</i>	18
Morucha Sirloin Steak <i>carved with a side of seasonal vegetables wok</i>	19
Iberian Lagarto <i>with guacamole and pico de gallo</i>	18
Morucha Tenderloin <i>with sweet pumpkin puree and our Torta de la Dehesa</i>	22
Iberian Presa <i>with seasonal vegetables and holm oak syrup</i>	18
Our Oxtail Hamburger <i>with crostini and our creamy Torta de la Dehesa</i>	20
Suckling Pig Ingot <i>con luckwarm mango chutney &amp; yuca chips</i>	22

## Duero vs Atlantico

Roasted Monkfish <i>with black olive powder, spinach and sauteed potatoes</i>	22
Roasted Seabass <i>with mashed potatoes, fresh tomato compote and basil</i>	20
Caramelized Scallops <i>con eggplant caviar and vierge sauce</i>	23
Catch of the Day <i>chef's choice</i>	S/M

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## Sweet Dreams

Our Signature Cheesecake <i>with pineapple compote and saffron</i>	6.50
Chocolate Brownie <i>with vanilla ice-cream</i>	6.50
Crème Brûlée <i>with lavender infusion from our garden</i>	6.50
Warehouse Style Torrijas <i>with salted caramel ice-cream</i>	6.50
Lemon Tart	6.50
Chocolate Truffles <i>from the Sister Isles</i>	6.50
Selection of Ice-creams and Sorbets	6.50
Selection of Seasonal Fruits	6.50

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Prices in € VAT incl.  
Bread service 2€

## To share

Our Acorn-fed Jamón Ibérico	25
Our Acorn-fed Iberian Coldcuts & Cheeses from our Organic Farm Platter for 2	20
Hacienda Zorita Organic Farm Cheese Platter selection of 3	15
selection of 5	20
Our Acorn-fed Iberian Coldcuts Platter selection of 3	15
selection of 5	20
Tortilla de Patata with our acorn-fed jamón Ibérico with our cured sheep cheese	10
Croquetas Warehouse with Our Acorn-fed Iberian Jamón	9
Suckling Pig Craklings	11.50
Iberian Pork Shoulder Sashimi prepared at the table	14.50
Sea Trout Cebiche with a side of fresh cucumber salad, fennel & totopos	13.50
Morucha Steak Tartar prepared at the table	20
Home-made Foie Gras with sweet pumpkin compote, chocolate and hibiscus gelatin	19
Our Acorn-fed Jamón Ibérico Tartar	15
Our Chef's Huevos Rotos with ratatouille ,acorn-fed jamón and a veil of potato	12
Our Cecina with Pistachos and our Hacienda Zorita olive oil	16
<i>From Our Organic Farm</i>	
Padua Salad	13
mozzarella, acorn-fed jamón Ibérico,rocket and candied tomato	
Heirloom Tomato Salad from Our Garden with tuna belly candied in our Óleo de Padua	12
Shrimp Carpaccio Salad with passion fruit vinaigrette and our Bálamo de Padua	16
Seasonal Grilled Vegetables	9

## Rústicas

La de Burrata & Trufa with burrata, black truffle and our acorn-fed jamón Ibérico	15
La de Jamaica with oxtail and Jamaican chilli pepper	13
La de Setas de Temporada with seasonal mushrooms and our thyme goat cheese	13
La de Vuelta with our cooked jamón Ibérico with sweet paprika and our Hacienda Zorita olive oil	13
La del Día Chef's suggestion	13

## Rice vs Pasta

Our Seasonal Risotto (min.2 ppl) prepared at the table	15p/p
Macarrones de la Jefa with home-made tomato sauce and our Iberian chorizo	12
Pesto Rosso with sundried tomatoes and our cured cheese	12
Eggplant Lasagna with caramelized onion and pepper, grated with our goat thyme cheese	14

## Spoonfed

Salmorejo with hard-boiled egg bits, Iberian ham shavings and crunchy croutons	8.50
Bouillabaisse Hacienda Zorita's Style with rouille and Torta de la Dehesa crostinis	12
Soups and seasonal creams	S/M

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