



- Altramuces
- Apio
- Cacahuetes
- Crustáceos
- Frutos secos
- Gluten
- Huevo
- Leche
- Molusco
- Mostaza
- Pescado
- Sésamo
- Soja
- Sulfitos



ORIGEN

ALMA EN LA COCINA

English

STARTING

Iberian Ham D.O.P. Dehesa de Extremadura 🌿	1/2 rac 12.50 € - ración 24 €
Creamy goat cheese Torta del Casar D.O.P. (1/2) 🍷17 €
◦ It is a cheese made with sheep's milk, which is curdled by adding wild thistle pistils. The result is a creamy paste that is eaten by spreading it on bread, a true delicatessen. Its production area covers the municipalities of the regions of the plains of Cáceres, Sierra de Fuentes and Montánchez	
Iberian cold meat assortment 🌿	14 €
Extremaduran cheese assortment 🌿 🍷	16 €
Extremaduran Patatera croquette with creamy goat cheese and honey from Hurdes (3 uds.) 🌿 🍷 🍴12 €
Oxtail croquettes, BBQ sauce and crunchy onion crispies (6 uds.) 🌿 🍷 🍴	12 €

CONTINUE & SHARE

Miajadas tomato, burrata sphere, Cantabrian anchovy 00 and basil pesto 🍷 🍴	16 €
Emulsified leek salad with citrus mayonnaise and smoked salmon tartare 🍴 🍷 🍴	16 €
Cold Tomato cream with Jerte Cherrys sorbet, ham salt with AOVE on creamy yogurt 🌿 🍴 🍷 🍴	9 €
Semi-cured Iberian pork Carpaccio, green mustard, goat cheese and camomile cacereña virgin olive oil 🍴 🍴	20 €
Shrimp omelette in another way 🍴 🍴 🍴	12 €
(with crispy crystal shrimp, fresh onion and parsley with seaweed mayonnaise)	
Scrambled eggs with Malpartideña "Patatera" over glazed potatoes slices and Iberian salt 🍴 🍴	12 €
Rock-roll retinta steak tartar with egg yolk and wholegrain mustard with pickle dressing 🍴 🌿 🍴 🍴	20 €

VEGGIES Zucchini carpaccio, dried tomato vinaigrette with hazelnuts and Parmesan cheese 🍴 🍴 🍴	12 €
Tagliatelle, sautéed vegetables and soy sauce with sesame seeds 🌿 🍴 🍴	12 €
Grilled selected vegetables with extra virgin olive oil and flake salt	15 €

PANS ON THE FIRE

Rice with Iberian pork and Extremadura mushrooms (20 min) (mín. 2 pers) 🍴	18 € x persona
Seafood Fideuá with garlic squid and roasted garlic cream 🍴 🌿 🍴 🍴	15 €
Roasted king prawns on a bed of crystal salt and bouquet of fresh shoots 🍴	20 €

FISH

Baked cod fillet au gratin with toasted alioli and over tomato cream 🍴 🍴 🍴	19 €
Yellowfin tuna Tataky, emulsified soy, wakame seaweed and sesame seeds 🍴 🌿 🍴 🍴17 €
Cantabrian hake in lemon tempure with miso mayonnaise 🍴 🌿 🍴 🍴	22 €
Charcoal-grilled octopus over scrambled potatoes, iberian bacon and paprika " La Vera" 🍴	22 €

MEATS

Crispy Iberian pork tenderloin, truffled cream and Iberian ham 🌿 🍴 🍴	22 €
Charcoal-grilled Iberian pork with mango chutney and caramelized red sauce	20 €
Lacquered Iberian lizar with orange, soy sauce and deluxe "Veratas" potatoes 🍴 🍴19 €
Beef sirloine with foie swings and Pedro Ximénez textures 🍴 🍴	27 €
Charcoal-grilled lamb chop with Provençal oil and fried "Padron "peppers.	22 €
Full "Don Manuel" burger with brioche bread and potatoes 🌿 🍴 🍴	16 €
Veggie Burger with guacamole cream, tender sprouts and potatoes 🌿 🍴 🍴 🍴	16 €
T-bone steak (1 k.), cider confitted peppers and wrinkles potatoes74 €

DESSERTS

Eat your " Piña Colada" 🌿 🍴 🍴 🍴7 €
Cheesecake Don Manuel with strawberry sauce and white chocolate ice cream 🌿 🍴 🍴 🍴8 €
Tiramisu cake with coffee cream and cocoa powder 🌿 🍴 🍴 🍴8 €
Chocolate and walnut brownie with dulce de leche and vanilla ice cream 🌿 🍴 🍴 🍴	7.5 €
Seasonal fresh fruit with tangerine ice cream	9 €
White chocolate mousse with crunchy biscuits 🌿 🍴 🍴 🍴	7.5 €
Caramelized French toast Brioche with nougat ice cream 🌿 🍴 🍴 🍴	9 €
Selection of premium. ice cream. Vegan and Gluten free choices 🌿 🍴 🍴 🍴6 €