

VEGETARIANS

First courses

- V1_1 • Salmorejo cordobés with burrata and pesto (vegetarian) (for lactose intolerant vegetarians we can substitute burrata with grated hard-boiled egg).
- V1_2 • Hummus of chickpeas with De la Vera paprika and homemade corn tortilla chips (vegetarian and vegan).
- V1_3 • Salad of tender sprouts with tomato, black olives from Aragón, piparras chili, and semi-dried tomato (vegetarian and vegan).

Second courses

- V2_1 • Vegetable crisp (vegetarian and vegan).
- V2_2 • Artichokes in tempura with pineapple sauce and beer reduction (vegetarian and vegan).
- V2_3 • Gratinéed vegetable lasagna with béchamel sauce and parmesan cheese (vegetarian).
- V2_4 • Tempured aubergine with honey (vegan and vegetarian).

Desserts

- D_1 • Coffee pannacotta with lotus crumble (milk, gluten).
- D_2 • Three-milk sponge cake with cranberry cream (gluten, milk, nuts).

OMNIVORES

First courses

- O1_1 • Spanish potato salad “El gordo y el flaco” (eggs, fish).
- O1_2 • Stewed little beans with fried egg.
- O1_3 • Bao bread of pulled pork with red pickled onion, mayochipotle and rocket (arugula).
- O1_4 • Salmorejo cordobés with burrata and pesto (nuts, milk).

Second courses

- O2_1 • Black rice (fish and etc).
- O2_2 • Gratinéed vegetable lasagna with béchamel sauce and parmesan cheese.
- O2_3 • Grilled Iberian pork sirloin with pepper sauce, french fries and padrón peppers (gluten, milk).
- O2_4 • Fillet of sea bass with sautéed vegetables and confit cherry tomatoes (fish).

Desserts

- D1 • Coffee pannacotta with lotus crumble (milk, gluten).
- D2 • Three-milk sponge cake with cranberry cream (gluten, milk, nuts).