

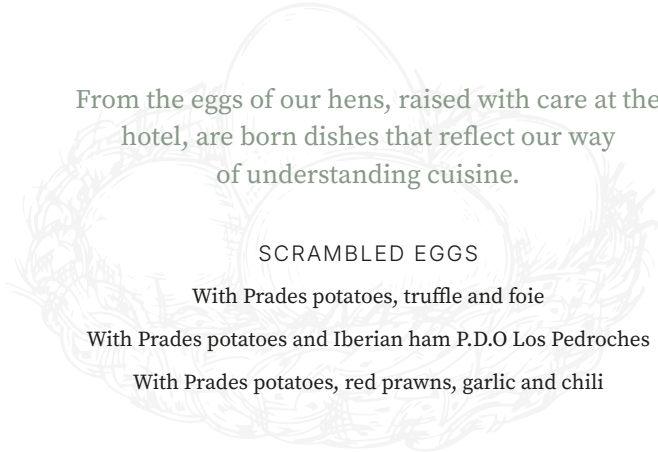
From the field *to the plate*

VEGETABLES FROM OUR GARDEN,
EGGS FROM OUR HENS,
AND OLIVE OIL FROM OUR ESTATE

We believe in honest, rooted cuisine.
That's why we prioritise local products,
crafted by farmers and producers who share
our values of quality, sustainability,
and respect for seasonality.



HOUSE-MARINATED SALMON	15
With mustard vinaigrette, dill and Chardonnay Forum vinegar	
PEROL MEAT CROQUETTES	15
Creamy, just like Grandma Maria used to make	
SQUID	18
Floured and fried	
SHAVINGS OF IBÉRICO HAM	22
P.D.O Los Pedroches	
GRILLED RED PRAWNS	26
With La Gramanosa olive oil and fleur de sel	
TOASTED COCA BREAD	3,5
With tomato and La Gramanosa olive oil	
GRILLED "ZAMBURIÑAS"	22
With garlic and chili oil	
SEASONAL TOMATO SALAD	14
With tuna belly, spring onion and La Gramanosa olive oil	
ANCHOVY IN VINEGAR SALAD	15
With strawberries, Mogent cheese, and nut vinaigrette made with Chardonnay Forum vinegar	
MARINATED SALMON TARTARE	16
With smoked aubergine cream and sun-dried tomato	
Artisan bread; made with fermented buckwheat flour, wheat bran, and malted wheat flour	2,5



From the eggs of our hens, raised with care at the
hotel, are born dishes that reflect our way
of understanding cuisine.

SCRAMBLED EGGS

With Prades potatoes, truffle and foie	18
With Prades potatoes and Iberian ham P.D.O Los Pedroches	18
With Prades potatoes, red prawns, garlic and chili	20



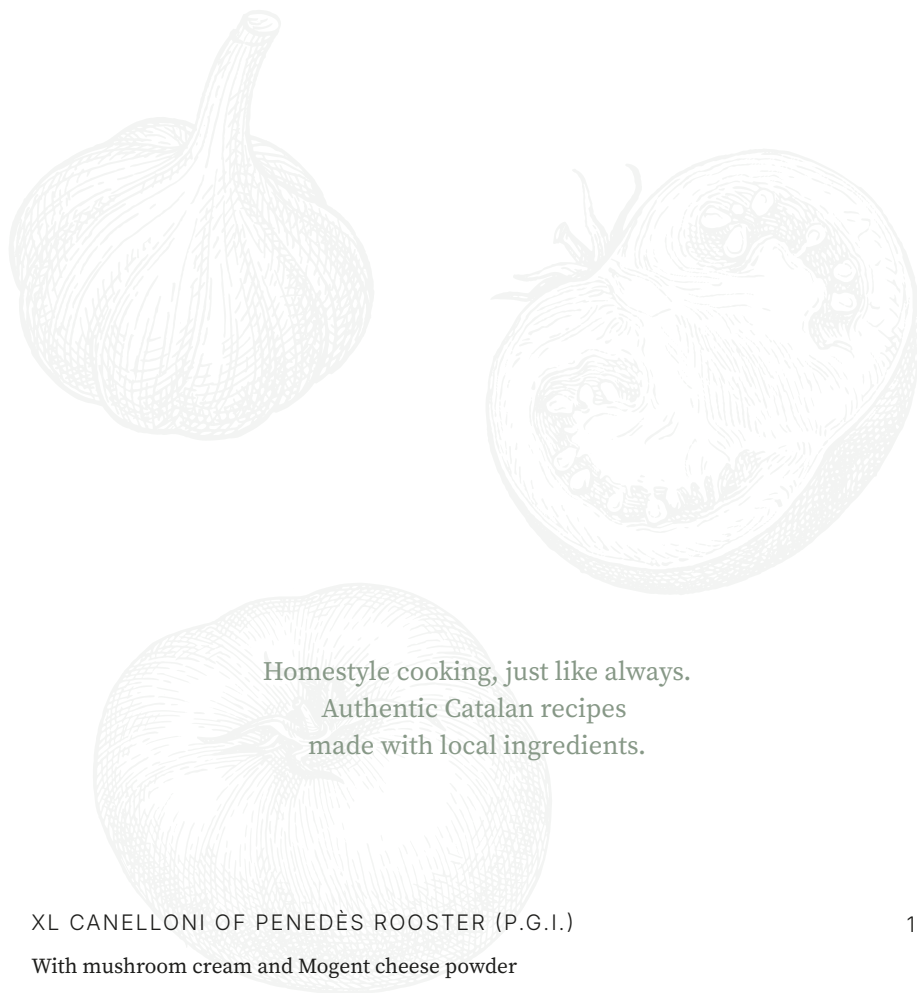
We use rice from Illa de Buda®, the last untouched wetland in the Ebro Delta, cultivated with historical and environmental commitment.

RICE BAKED IN TRAY

IBERIAN RICE	22
With Iberian pork pluma, Ral pork ribs, and smoked eggplant	
RED PRAWN RICE	24
With cuttlefish and shellfish broth	
VEGETABLE RICE	20
From our garden and locally sourced (Km0)	

BEEF TENDERLOIN	24
Grilled with La Gramanosa olive oil and fleur de sel	
IBERIAN FEATHER	22
Grilled with La Gramanosa olive oil and fleur de sel	
500G "TXULETON"	30
Aged 15 days. Grilled with La Gramanosa olive oil and fleur de sel	
GRILLED SQUID	18
With candied potato, fried garlic and chili	
SALMON SUPREME	20
With zucchini spaghetti and tomato & caper vinaigrette	

All our meats are grilled over holm oak wood
and served with caramelized piquillo peppers
and French fries.



XL CANELLONI OF PENEDE'S ROOSTER (P.G.I.)	16
With mushroom cream and Mogent cheese powder	
BEEF "FRICANDÓ"	18
With its own jus and mushrooms	
STUFFED SQUID	21
With perol meat and red shrimp, just like grandma Maria used to make	
DUCK "ÀNEC MUT" FROM PENEDE'S I.G.P	18
Roasted with plums and pine nuts	

DESSERTS

menu

- XL PROFITEROLE FILLED WITH CHANTILLY
and warm chocolate sauce Cal Simón 70% 7,5
- SEASONAL FRUIT TARTARE 6
with lime, brown sugar and mandarin sorbet
- PINEAPPLE CARPACCIO 7,5
with rum and mint syrup and coconut ice cream
- STRAWBERRIES WITH HOMEMADE CREAM 7
and ice cream

HOMEMADE CAKES BY THE SLICE

- CREAMYCHEESECAKE 7
- CHOCOLATE CAKE 7
Cal Simón 70% and toffee
- HOMEMADE ARTISAN ICE CREAM 6

Lemon, strawberry, vainilla,
xocolate Cal Simón 70%,
mandarin, seasonal ice cream

LA CARTA

vegana

CARTA VEGANA · VEGAN MENU

Amanida verda amb cabdells, ceba tendra, pastanaga i olives d'Aragó **10**

Ensalada verde con cogollos, cebolla tierna, zanahoria y aceitunas de Aragón

Green salad with baby gem lettuce, sweet onion, carrot and Aragón olives

Milfulls de tomàquet sec **15**
amb camember vegà i oli d'alfabrega

Milhojas de tomate seco

con camembert vegano y aceite de albahaca

Sun-dried tomato mille-feuille

with vegan camembert and basil oil

Lingot de bolets amb Heura, fons fosc vegetal i puré cremós de moniato **16**

Lingote de setas con Heura, fondo oscuro vegetal y puré cremoso de boniato

Mushroom and Heura terrine with vegetable jus and creamy sweet potato purée

(Heura® is a plant-based protein made from soy)

Arròs de verdures de temporada i Km0 **20**

Arroz de verduras de temporada y Km0

Seasonal vegetable rice

POSTRES

POSTRES · DESSERTS

Tàrtar de fruites de temporada amb llima i sucre morè **6,5**

Tartar de frutas de temporada con lima y azúcar moreno

Seasonal fruit tartare

with lime and brown sugar