

IBERIAN	½	WHOLE
Iberian Bellota Loin “Diego López” (80~100gr.) 	12,00€	18,00 €
Aged Sheep’s Artisan Cheese (80~100gr.) 	10,00 €	16,50 €
“Diego López” Board (140gr.) 		
(Iberian Bellota Ham and Loin, and Aged Sheep’s Artisan Cheese)		23,00 €
Iberian Bellota Ham “Diego López” (100gr.)	19,50 €	28,00 €
APPETIZERS		WHOLE
Anchovy with ‘Regañá’ Bread (crunchy) and Salmorejo    		4,00 €
Homemade Gilda Made ‘At Home’ with Chupadeos Dressing (Cod, Bacon, Olive, Piparra Pepper and Tomato)  		5,50 €
Frozen Almond Cake and Iberian Salchichón from Los Pedroches ‘Diego López’      		4,00 €
Spanish Omelet Wedge with Free-Ranged Eggs and Whisky Sauce  		4,00 €
Sheep’s Milk and Iberian Bellota Ham Croquettes (unit)   		2,80 €
STARTERS TO SHARE	½	WHOLE
Cordoban Salmorejo with Iberian Ham and Egg   	8,50 €	12,00 €
Mazamorra with Apple Sorbet and PX Jelly     		16,50 €
Tuna Belly Salad (Made Daily)     	10,50 €	15,50 €
Foie Gras Millefeuille with Apple and Goat Cheese    		19,00 €

Partridge Paté with PX 'Gran Barquero' Jelly	      		18,00 €
Organic Garden Romaine Lettuce with Cured Sheep's Cheese, Calaveruela			
Yogurt Dressing and Slices of Aged Beef	        		21,00 €
Organic Tomato from Cortijo de La Reina with Canned Almadraba Tuna and			
Aged Montilla-Moriles Vinegar	  		15,00€
Artichokes 'Montillana'-Style with Iberian Bellota Ham	  		20,00€
Seafood Salpicón from our Bodega (sea bass, rock mussels, cuttlefish and prawns)	      		17,00€
Steak Tartare with Aged Beef Tenderloin and Thyme Emulsion	     		23,00 €
Vegetable Stew with Fried Egg		10,00 €	14,50 €
Roasted Leek Stuffed with Minced Portobello Mushrooms and Roast Beef			
from Acorn-Fed Presa	         		18,00€
FRIED IN EXTRA VIRGIN OLIVE OIL		½	WHOLE
Iberian Head Ham Flamenquín	  		17,50 €
Fried Aubergine Sticks with Cane Honey	 	8,50 €	13,00 €

RICE

WHOLE

Creamy Rice with Cordoban Bull Tail Stew, Shitake Mushrooms and Asparagus from Córdoba's Countryside (Minimum 2 People)	   	22,50€/persona
Seafood Rice with Cuttlefish Stew, Open Mussels in Montilla-Moriles Sauce, Sea Bass and Prawns (Minimum 2 People)	      	22,50€/persona

FISH

WHOLE

Supreme of Wild Sea Bass with Salt, Pil Pil and Sautéed Vegetables



26,00 €

Txangurro Ravioli (Spider Crab), Lobster and Scallops with Crispy Tomato Crumbs and Fresh Basil



21,00 €

Steamed Hake with Amontillado Beurre Blanc and Leek Ash



22,00 €

Red Tuna from Almadraba with Tangerine Citrus Purée on Roasted Bell Peppers and Pickled Almond Cream



28,00 €

MEATS

WHOLE

Tripe, Cow's Trotter and Snout of Retinta Cow in Cordoban Style



19,00 €

Stuffed Trotters with Foie



17,00 €

Iberian Bellota Pork Cheeks with Creamy Potato Purée



24,00 €

Traditional Cordoban Bull Tail



28,50€

(1st Prize in 2023 from the Cordoban Bull's Tail Gastronomic Association)

Iberian Bellota Pork in Olive Oil Jar with Garden Potatoes Scramble



24,00 €

Retinta Beef Tenderloin with Foie Gras



30,00 €

DESSERTS

WHOLE

Orange Ice Cream with Olive Oil and PX Pérez Barquero Jelly



6,50 €

Caramel Cream with Cordoban Hazelnuts and Almond Skin Ice Cream



7,00 €

Cheese Millefeuille with Raspberry Emulsion



7,00 €

Egg Yolk and Lemon Flan with Butter Biscuit and Lemon Verbena Ice Cream



7,00 €

Chocolate Cake (70%) and Chantilly Cream



7,00 €

Fruit with Passion Fruit Soup and Ginger Ice Cream



7,00 €

- Oil and bread service (made from durum wheat, fermented with sourdough starter and baked in a stone oven) 2,40 € -

ALL OUR MENU ARE PRINTED ON RECYCLED PAPER

BODEGAS CAMPOS IS THE FIRST CORDOBA COMPANY CERTIFIED

FOR ITS COMMITMENT TO SUSTAINABILITY AND FOOD SAFETY



Este restaurante dispone de recipientes (0,50 €) y bolsas (0,10 €)

para retirar la comida que deseen, reflejándose su precio en el ticket de manera separada.

Desde el 1 de Enero de 2023 es obligatorio el cobro de los recipientes de plástico de un solo uso.

(ART. 55 Ley 7 / 22 8 de Abril)

Allergens:



ALTRAMUCES



APIO



CACAHUETES



CRUSTÁCEOS



FRUTOS
DE CÁSCARA



CONTIENE
GLUTEN



HUEVOS



LACTEOS



MOLUSCOS



MOSTAZA



PESCADO



GRANOS
DE SÉSAMO



SOJA



E-X
DÍOXIDO DE AZUFRE
Y SULFITOS

Información para el usuario: Se pone en conocimiento de nuestros clientes que, tal y como se establece en el Real Decreto 1021/2022, de 13 de diciembre, por el que se regulan determinados requisitos en materia de higiene de la producción y comercialización de los productos alimenticios en establecimientos de comercio al por menor, aquellos alimentos no consumidos serán facilitados para poder llevarse.