

IBERICO**½ PORTION FULL PORTION**

Acorn-fed Iberico pork Loin “Diego López” (80-100 gr)  12,00€ 18,00€
Aged artisanal sheep Cheese (80-100 gr)  10,00€ 16,50€
“Diego López” Iberico platter 140 gr (acorn-fed iberico ham and pork loin, and aged sheep cheese)  23,50€
Acorn-fed Iberico cured Ham “Diego López” (100 gr)	19,50€ 28,00€

APPETIZER

Anchovy on crispy “regaña”(bread) and Salmorejo     4,00€
Frozen almond nougat served with Iberico Salchichón from Pedroches “Diego López”       4,50€
Sheep’s Milk and Iberico acorn-fed Ham Croquette (unit)    3,50€

STARTER TO SHARE**½ PORTION FULL PORTION**

Cordoban Salmorejo (tomato cold cream) served with Ibérico ham and boiled egg    9,50€ 14,00€
Mazamorra(cold almond soup)served with apple sorbet and PX jelly    16,50€
White prawn Russian salad (made daily)     12,00€ 18,00€
Foie Millefeuille with Apple and Goat Cheese     19,00€
Partridge Pâté with PX “Gran Barquero” Jelly.        18,00€
Confit leek salad and marinated Ibérico acorn-fed Pork Tenderloin from Los Pedroches         18,00€

Artichokes “Montillana” style with Ibérico acorn-fed Ham	  20,00€
Beef tenderloin steak tartare with sage emulsion	      23,00 €
Pisto (Spanish ratatouille) served with fried egg	 10,00€ 15,00€

FRIED IN EXTRA VIRGIN OLIVE OIL

Cordoban Flamenquin made with Iberico Pork	   19,00€
Fried aubergine Sticks with Cane Honey	  16,00€

RICE

Creamy Rice with Cordoban oxtail, Shiitake Mushrooms and wild Asparagus (mín. 2 people)	   23,00€
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FISH

Txangurro (spider Crab), Lobster and Scallops Ravioli with Crispy Tomato Crumbs and Fresh Basil	      22,00 €
Steamed Hake with Amontillado Beurre Blanc and Leek Ash	    26,00 €
Almadraba bluefin Tuna with mandarin Citrus Pureé on Roasted Peppers and Pickled Almond Cream	      28,00 €

MEATS

Foie Stuffed pork Trotters	    21,00 €
Acron-fed Iberico pork Cheeks with Creamy mashed Potato	    19,00€
Traditional Cordoban oxtail (1st Prize in 2023 from Cordoban oxtail Gastronomic Association)	  29,00€

Preserved acorn-fed presa (pork shoulder) with potatoes and scrambled eggs
24,00€

Retinta Beef Tenderloin with Foie Gras  30,00 €

DESSERT

Orange Ice Cream with Olive Oil and PX jelly Pérez Barquero  6,50€

Caramel Cream with Cordoban Hazelnuts and Almond Skin Ice Cream  7,00€

Cheese millefeuille with raspberry emulsion  7,00€

Tocino de cielo (egg yolk flan) with yogurt ice cream  7,00€

70% Chocolate tart and Chantilly Cream  8,00€

Bread and olive oil service (homemade bread 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



This restaurant offers containers (€0.50) and bags (€0.10)
 for pick-up of food, with the price shown separately on the receipt.
 As of January 1, 2023, single-use plastic containers will be charged for..

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

jAllergens:



ALTRAMUCES



APIO



CACAHUETES



CRUSTÁCEOS



FRUTOS
DE CÁSCARA



CONTIENE
GLUTEN



HUEVOS



LACTEOS



MOLUSCOS



MOSTAZA



PESCADO



GRANOS
DE SÉSAMO



SOJA



E-X
DIOXIDO 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