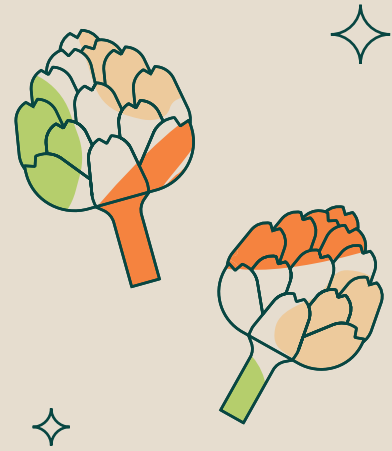




Finca  
La Desa

## 'La Desa' Starters

- 'Don Ramón' Iberian ham** 22  
 'Sierra de Montánchez' 100% Iberian ham
- Reserva Iberian loin** 20  
 'La Dehesa de Extremadura' 100% Iberian ham
- Cured veal Cecina or  
 cured beef Cecina from León** 16  
 with extra virgin olive oil and pepper
- 'La Desa' salad** 16  
 with pickled vegetables and smoked eel 🐟 🐟
- 'La Desa' croquettes** 2/unit  
 Please ask the team 🍷 🐟
- Torreznos – Fried bacon snacks** 12  
 in 'La Desa' style



## Vegetables

- Partridge or Quail salad** 14  
 with sprouts and marinated vegetables
- Cogollo lettuce** 12  
 roasted on embers, anchovies  
 and mustard vinaigrette 🍷 🐟
- Artichoke flowers (2 units)** 14  
 roasted on embers
- Roasted mushrooms** M/A  
 (depending on availability) with salting  
 pigeon and egg yolk emulsion 🍷 🐟
- Leeks** 13  
 roasted with Iberian bacon and  
 Hollandaise sauce with truffle 🍷 🐟
- Aubergine** 8  
 seared with honey's Demi-glace and Sake 🍷

## La finca's Grain

Please ask the team. We use

Carnaroli rice or creamy rice style 22

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## Fish

White shrimp carpaccio 16  
from Huelva

with fine herbs mustard vinaigrette 


Skrei cod 16

in beer and tomato tempura   

'La Desa' hake or cod 18

in our 'golden' style  

Catch of the day D/A

always grilled and depending on availability 



## Meat

Chop 60/kg

with Piquillo peppers

Sirloin (Entrecote 400 gr. approx.) 40/kg

with Piquillo peppers

Veal sweetbreads 18

with chips and lemon

Iberian 'presa' meat 21

with Padrón peppers

Cochifrito – Fried pork meat 18

cooked at low temperature and Parmentier 

### Allergen information

-  Lactose 
  Gluten 
  Egg 
  Fructose  
 Sulfites 
  Fish 
  Honey