

- CURED -

JAMON IBERICO DE BELLOTA 19.5

CURED FOR 30-40 MONTHS 100 % IBERICO DE BELLOTA
D.O. GUIJUELO

LOMITO IBERICO DE BELLOTA / 12

CURED TENDERLOIN FROM IBERIAN BLACK PIGS
ACORN FED

CURED MEAT SELECTION / 15

JAMON FROM PALETA, CHORIZO IBERICO DE BELLOTA,
SALCHICHON IBERICO DE BELLOTA, OLIVES,
SOURDOUGH COUNTRY BREAD

CHORIZO IBERICO DE BELLOTA / 8

FROM ACORN FED IBERIAN BLACK PIGS

- MEAT -

OX TAIL / 12

BRAISED IN RED WINE & TRUFFLED MASHED POTATOES

SMOKED SOLOMILLO SLIDERS / 9.5

SMOKED IBERIAN TENDERLOIN, MANCHEGO, WASABI &
MUSTARD HOMEMADE MAYO

PIG CHEEK TACOS / 9.5

TERUEL PIG CHEEK BRAISED IN PEDRO XIMENEZ ON
BLUE CORN TORTILLA & HABANERO ALI OLI

PORK BELLY / 9.5

CHIPOTLE & PRUNE SALSA, CRISPY SHALLOTS,
ROASTED FENNEL

- FISH -

MOJAMA / 10

AIR DRIED CURED TUNA, ROASTED ALMONDS,
MOSCATEL REDUCTION

SMOKED SALMON LOIN / 9

FRESH FENNEL, MANGO & PONZU SAUCE

OCTOPUS CEVICHE TOSTADA / 10

OCTOPUS, CUCUMBER, TOMATO, HABANERO ALI OLI,
CRISPY CORN TORTILLA

SPICY TUNA TARTAR / 12

AVOCADO, FURIKAKE, HABANERO OIL, CHIPOTLE ALI
OLI, BLUE CORN TOSTADA

ANCHOAS DEL CANTABRICO / 9.5

CURED CANTABRIAN ANCHOVIES, CARAMELIZED
PIQUILLO PEPPERS

BOQUERONES EN VINAGRE / 8

ANCHOVY FILLETS MARINTATED IN VINEGAR

- CHEESE -

CHEESE SELECTION / 15

SAN SIMON (GALICIA), MURCIA AL VINO (MURCIA) &
MANCHEGO (LA MANCHA), QUINCE, FRUIT BREAD &
SEASONAL CONFITURE

MANCHEGO 7

D.O FROM LA MANCHA, 6 MONTHS MATURE SHEEP
CHEESE

- VEG & SALAD -

BEETROOT & GOAT CHEESE / 9

SMOKED BEETROOT, SOFT GOAT CHEESE,
SMOKED HONEY, GREEN PEA & SAGE PUREE.

BLUE CHEESE SALAD / 8.5

VALDEON BLUE CHEESE, MESCLUN LEAVES, PUMPKIN
SEEDS, GRAPES, PEDRO XIMENEZ VINEGAR, AGAVE
SYRUP.

TORTILLA / 8

CLARENCE COURT FREE RANGE EGGS, CONFIT POTATO,
CARAMELIZED ONION

+ 8.5 with a mix of Iberian charcuteria +

- BREAD & OTHERS -

PAN CON TOMATE 6

SOURDOUGH, TOMATO PULP, OLIVE OIL, MALDON SALT

COUNTRY SOURDOUGH BREAD / 4

WITH OLIVE OIL - OR - HOMEMADE CHIPOTLE ALI OLI

HABAS 3

FRIED BROAD BEANS

KIKOS / 3

BBQ CORN KERNELS

GORDAL OLIVES 4.5

WITH GUINDILLA CHILLI

MANZANILLA OLIVES 4

- SWEET -

COFFEE SOUFFLÉ / 7

COFFEE SOUFFLÉ, NOUGATINE TOPPING

CHOCOLATE & COCONUT MI-CUIT / 7

CHOCOLATE MI-CUIT, GRATED COCONUT

**AN OPTIONAL DISCRETIONARY 12.5 % SERVICE CHARGE
WILL BE ADDED TO YOUR BILL**

**PLEASE ADVISE ANY MEMBER OF THE STAFF OF
ANY FOOD ALLERGIES**

CONDESA