

La Dama

To start and share...

Gillardeau oysters # 3 and mignonette dressing - 5€ / unit

Anchovy from Santoña - 18€ (plate) / 11€ (half plate)

“Jamón ibérico” de bellota” (80gr) - 22€

Truffled paté - 12€

Traditional “salmorejo” - 14€

Beetroot tartar & avocado - 13€

Octopus, lobster and calamari “Salpicón” - 25€

Norwegian lobster carpaccio - 20€

Smoked eel and foie gras toast - 19€

Picaña roast beef a la “Tonnata” - 16€

Onion pie and crispy bacon with apple and fennel fresh salad - 14€

Mixt orchard salad 16.50€

Mini squid with roasted vegetables cream - 15€

Burrata, smoked sardine, olives and capers - 16€

Squid Ink Carbonara - 23€

Main Courses

Mediterranean rock fish “Suquete”	- 28€
Seasonal risotto	- 22€
Sole Meunière, salt potatoes and vegetables (piece for two)	- market price (ask)
Fish of the day with candied potatoes and roasted tomatoes	- market price (ask)
Wild sea bass and glazed vegetables	- 26€
Seasonal pasta	- 22€
Octopus, parmentier and roasted garlic	- 25€
Beef tenderloin, “demi glace” and truffled mashed potato	- 26€
Boneless “duroc” pork ribs & roasted vegetable cream	- 24€
Beef entrecôte, potatoes with herbs butter and green salad - 12€/100gr (min 250gr)	
Roasted lamb shoulder with sweet potato in two versions (piece for two)	- 24€ each
Steak tartar “La Dama”	- 23€



bread & cover 2€