

Palacio de Tondón

Appetizers

IBERIAN HAM <i>with toasts of crystal bread and tomato</i>	32 €
TARTAR STEAK <i>With pickles and brioche bread</i>	21 €
TENDER GRILLED LEEK <i>accompanied with suckling piglet sweetbread with smoked cheese sauce</i>	18 €
HOMEMADE CROQUETAS <i>of Iberian ham</i>	14 €
SEASONAL MUSHROOMS <i>with grilled eggplant and poached egg</i>	18 €
GRILLED PEPPERS <i>in a caramelised puff pastry and salting anchovies</i>	18 €
SPROUT'S SALAD <i>with Emmental cheese, ham chips and sweet mustard vinaigrette</i>	16 €
RAVIOLIS OF SCARLET SHRIMP <i>with their own sauce</i>	20 €
VEAL SWEETBREAD <i>Robata-style, frosted of its own juice above parmentier</i>	19 €

Sea

COD FILLET <i>Santo Domingo 's potatoes cream, cabbage and stewed tripes</i>	25 €
BARBECUED TURBOT <i>with vegetables and its roasted juice</i>	26 €

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Land

FOIE STUFFED "POULARDE" <i>with Quel's plums, Soria's truffle sauce and frosted vegetables</i>	24 €
ROSSINI BEEF SIRLOIN <i>with "Vermouth riojano" sauce</i>	25 €
ROAST SHOULDER OF LAMB <i>Confitted and roasted, with peppers and Santo Domingo's potatoes</i>	27 €

Final sweet

SOUFFLÉE DE CHOCOLATE <i>stuffed with cherries from Valle de Iregua and Baileys' ice cream</i>	9 €
CREAM MELLEFEUILLE <i>and salted caramel ice cream</i>	8€
YOGURT ICE CREAM <i>berries soup and beetroot chutney</i>	8 €
LEMON CURD <i>with burnt meringue, biscuit base, and pistachio ice cream</i>	8 €
HANDMADE CHEESE SELECTION <i>apple quince jelly and bread</i>	14€