

A dramatic sky scene featuring a large, dark blue and purple cloud formation on the left side, and a bright, pinkish-red cloud formation on the right side. The sky is filled with various shades of blue and purple, with a bright white light source visible on the right side, creating a strong contrast and highlighting the edges of the clouds.

EL CAPRICHIO
WINTER 2024



Deep down,
the slowness of time
felt beautiful

*En lo profundo
La lentitud del tiempo
Sintiose bella*

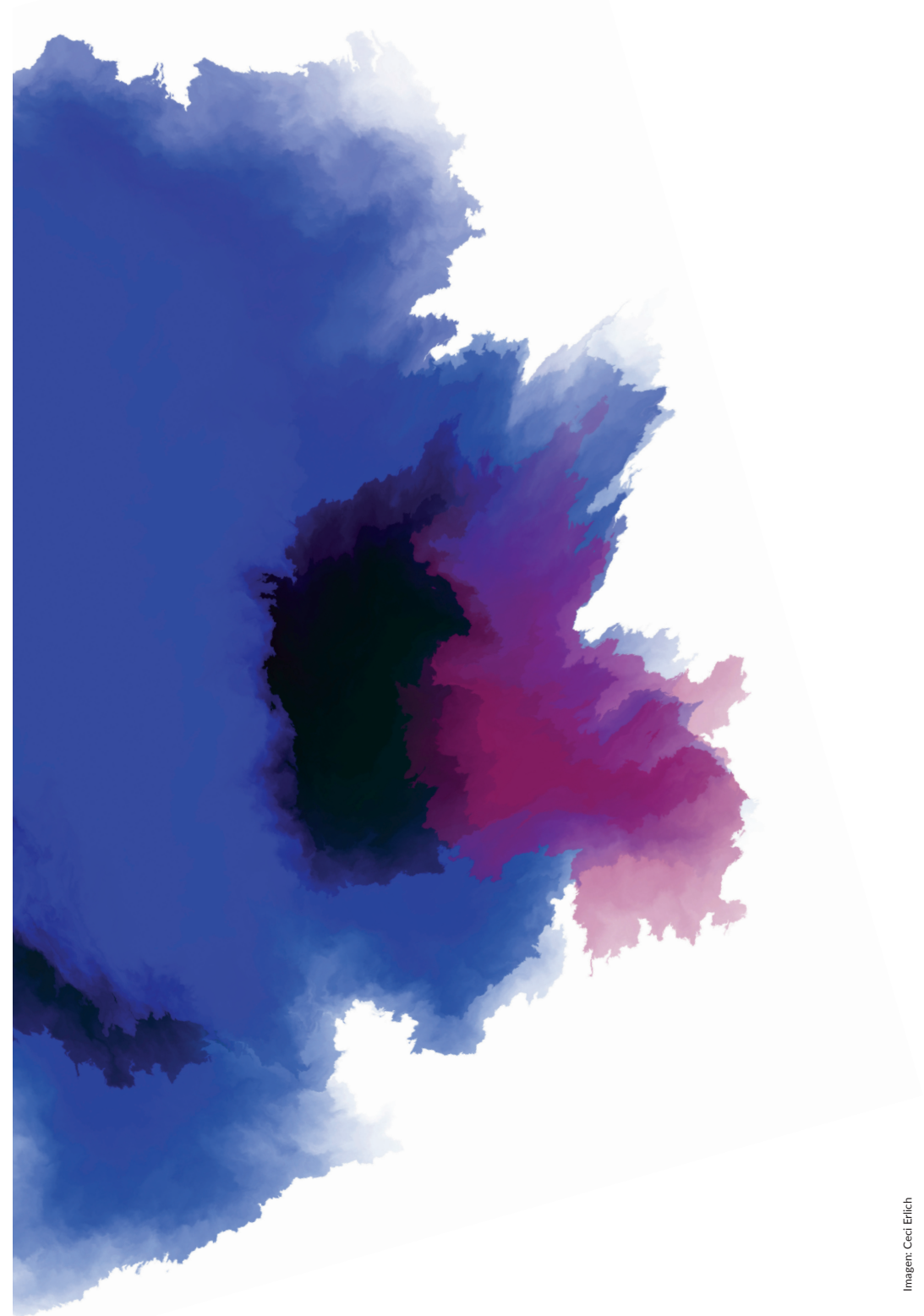
(1 / 2)

- **Slow-roast silverside** served with pickles. **22**
- Our classic **rump-steak** tartare with homemade brioche. **35**
- **Carpaccio** of dry-aged entrecote (aged for 180 days). **28**
 - **Ox sirloin tiradito** aged for 6 months, Burela tuna and a selection of vegetables. **32**
 - Gran Reserva **cecina**, aged salt ox. **26**
 - Cured **tongue** with dressing. **17**
- **New cuts** with various different types of cure. **26**
- **Green salad** with burrata, crispy Cecina... and more. **18**
 - **Croquettes**. **16**
 - **Tucuman turnovers** with creole salsa. **16**
 - **Ox consommé**. **16**
- **Sweetbreads**, made with a traditional recipe. **18**
- Artisanal **black pudding** made in the mountains of León, one hundred percent ox. Served with multigrain bread. **16**
 - La Bañeza **bean stew**. **17**
- **Ravioli** stuffed with pastrami, thousand island sauce, crunchy cecina, traditional pesto and crispy cheese. **19**



(2 / 2)

- **Ode to tongue:** smoked tongue with port wine sauce and puréed celeriac. **20**
 - Fish of the Meseta: **salt cod**. **18**
 - **Grilled bone** marrow with black pepper butter, jalapeño peppers, citrus fruits and paprika toast. **18**
XL version. **24**
 - Traditional **ox-tripe** stew. **18**
 - **Ox-cheek** confit with ox butter, sherry, carrot purée and lemon thyme. **28**
 - **Oxtail**, stewed very slowly and served with polenta. **46**
 - **Schnitzel** with Cecina, in white wine sauce and seasonal stir-fried vegetables. **20**
- **Ox sirloin** with potato cake and creamed spinach. **46**
 - José Gordón Selection **ox chop**. **160** euros/kilo
 - Premium **ox chop**, **120** euros/kilo
 - Premium **beef chop**. **90** euros/kilo
- **Side dishes:** Chips. **7** Yuca with arrabiata sauce. **9**
Sweet potato teriyaki. **10** Red peppers roasted over holm-oak charcoal. **14**



DESSERTS

- **Dark chocolate pudding** in chocolate sauce with salt flakes, Royal olive oil, Peruvian red pepper and crunchy wafer. **12**
- **Green apple sorbet** with Coladilla yogurt and caramelised hazelnuts. **10**
- Sheep's milk **ice cream**, walnuts and local honey. **9**
- Baked three-cheese **cheesecake** with figs and a red fruit coulis. **10**
- El Capricho **torte**, with biscuit ice cream and white chocolate foam. **10**
- **Leche frita** custard squares. **9**
- **Crème caramel**. **9**
- Selection of **artisan cheeses** with sweet garnishes. **20**

