

BITES TO SHARE

GILDA "MARRIAGE" anchovy, pickled anchovy, olive & basque chilli	3,00 €/UND. ★
CECINA & PAYOYO CHEESE GILDA	3,00 €/UND. N
CURED SARDINE WITH TOMATO JAM generous salted-cured sardine loins, more marine.....more juicy!	3,90 € ★
HOMEMADE PULLED BEEF a bite to start the meal	3,50 €
BEEF TENDERLOIN AND TRUFFLE ON TOAST steak tartar the house signature dish!	5,50 € ★
BEEF TENDERLOIN ON TOAST WITH GILDA the perfect match	7,60 € ★
VITELLO TONNATO BITE pulled beef on brioche toast	5,50 €
STEAK TARTAR BRIOCHE on a kimchi based with fried eggs mayonnaise	5,50 € ★
BEEF CHEEK BRIOCHE tuna tartare with pico de gallo and guacamole	5,50 € N
ALMADRABA RED TUNA TACO 🍷 tuna tartare with pico de gallo and guacamole	5,50 € ★
TRUFFLED CHEESE & CECINA SANDWICH brioche with truffle cheese and cecina	9,50 €
GARLIC PRAWN SALAD our way	8,50 €
HOMEMADE FOIE MI-CUIT crunchy sweet almonds with peach jam. Homemade!	9,50 €
STEAK TARTARE OF CURED OX SALCHICHON with soy mayonnaise and egg yolk	14,00 € N
BEEF STEAK TARTARE WITH TRUFFLE our signature dish in an XL version	18,00 € ★
BEEF STEAK TARTARE WITH BURRATA steak tartar de vaca y trufa	20,50 € ★
HOMEMADE "LEÑERAS" CROQUETTES ask about our flavours	8,50 € ★
CRISPY CHICKEN TENDERS marinated and served with parmesan yogurt or honey mustard	9,00 €
ARGENTINIAN BEEF EMPANADAS Homemade	7,60 €/2UND.
GRILLED PROVOLONE CHEESE with truffle sauce	8,50 €
WOOD-FIRED KING PRAWN CASSEROLE add burrata + 2,50 €	16,00 €
DRY-AGED BEEF CARPACCIO with mustard ice-cream and parmesan	14,00 € N

LA ABACERÍA

CHEESE BOARD Selection of four cheeses with nuts and jam	9,50 € / 18,00 €
CECINA FROM LEON (CURED BEEF) nuts, 24 months cured. 100 g	16,00 €
100% IBERIAN ACORN-FED HAM	22,00 €
SALCHICHON BITES 80g CASA SENDA A "VIC"	12,50 €
ANCHOVY CODESA SERIE ORO 00 (10/15 loins)	21,00 €

TRADITIONAL

HOUSE RICE ask for this week's variety	14,00 €
VEGETABLE WOK WITH IBERIAN PORK 🍷 oriental noodles with sautéed vegetables and iberian pork loin	16,00 €
GRATINATED COD mashed potato & white garlic sauce	17,50 € N
GRILLED OCTOPUS with mashed potato and kimchi sauce	28,00 €/360 GR ★
GLAZED DUCK sautéed wheat & teriyaki	21,00 € ★
BEEF CHEEK CANNELONI with bechamel & truffle	14,00 € N
FRIED EGGS WITH RED TUNA TARTARE two fried eggs with a base of fried potatoes	18,50 € ★
IBERIAN PORK CACHOPO WITH PARMESAN 100% certified acorn-fed iberian pork, pork loin, cheddar and mozzarella	18,00 €
PREMIUM TRUFFLED CACHOPO truffled iberian pork, serano ham, cheddar, mozzarella, and truffle poached egg	19,00 € ★

FRENCH FRIES EXTRA 2,50 € | PICKLED BASQUE PIPARRAS 2,00 € | SWEET POTATOES 3,00 €
GREEN SALAD WITH TOMATO & ONION 3,50 € | PADRÓN PEPPERS 3,00 €

All prices include VAT.

service, artisan bread, breadsticks and olives
Some dishes may contain gluten, allergens, and/or their derivatives.
If you have any allergies or intolerances, please inform our staff.

★ CHEF'S RECOMMENDATION | 🍷 SPICY DISH | N NEW ITEMS

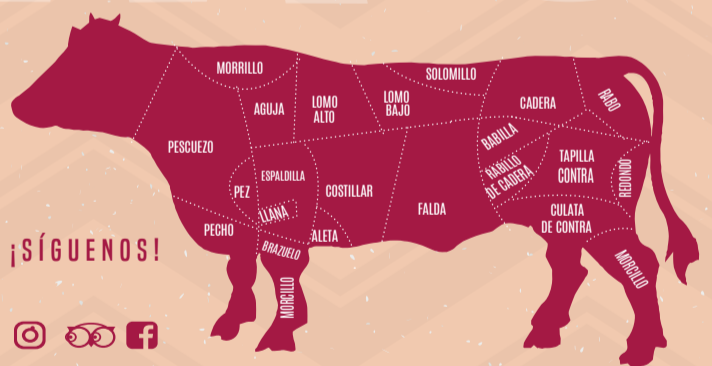
FROM THE GARDEN

BURRATA with double pesto and roasted cherry tomatoes	9,50 €
LEEK WITH BURRATA with honey and nuts	10,50 € N
HEIRLOOM TOMATO WITH MELVA TUNA Organic garden tomato with house vinaigrette, melva canutera, olive oil, and charcoal salt flakes.	12,00 €
SEASONAL GRILLED VEGETABLES with our pesto sauce	16,00 €
GRILLED LEEK WITH CECINA 24-month cured beef and truffle oil	10,50 € ★
GIANT-CHARCOAL-GRILLED WHITE ASPARAGUS with japanese yolk mayonnaise	14,00 € ★
GRILLED ARTICHOKE FLOWER foie, ham, cubes & truffle oil	6,00 €/2UND. ★

GRILLED

GRILLED CRIOLLO SAUSAGE simplemente chorizo	8,00 €/2UND.
BEEF HEART SWEETBREADS grilled with lemon	12,50 € ★
IBERIAN PORK PRESA with grilled sweet potato	24,00 €/280-300 GR N
BEEF TENDERLOIN	8,50 €/100 GR ★
STRIPLOIN 30-35 days aged	7,00 €/100 GR
STRIPLOIN (BONELESS) 30-35 days aged	8,50 €/100 GR
T-BONE STEAK 30-45 days aged	8,00 €/100 GR ★
PREMIUM RIB STEAK 35-50 days aged	7,50 €/100 GR
GOLD RIB STEAK 45-65 days aged	8,50 €/100 GR
ANGUS RIBEYE	8,00 €/100 GR N
TOMAHAWK STEAK 40-60 days aged	8,00 €/100 GR
GALICIAN OX RIB STEAK 55-90 days aged	9,50 €/100 GR
BONE MARROW WITH STEAK TARTARE	24,00 €/100 GR ★
"LEÑERA" BURGER premium beef, cheddar, bacon & caramelised onion	15,50 €/200 GR ★
TRUFFLED PREMIUM BURGER truffled beef, parmesan, rocket & sun-dried	16,00 €/200 GR ★
GALICIAN OX BURGER ON BRIOCHE	18,00 €/200 GR N

CARNES DESIDERIO



¡SÍGUENOS!



All meats are served by weight and undergo a cold-aging process at temperatures of around 4°C. To ensure optimal flavor, they are brought to room temperature for approximately 20-40 minutes, depending on thickness.
Served with french fries.

A SWEET ENDING

CHARCOAL-GRILLED PINEAPPLE vanilla ice cream, passion fruit & almonds	7,50 € ★
HOMEMADE BRIOCHE TORRIJA brioche bread with ice cream	7,50 € ★
OUR CHEESECAKE 🍷 biscuits based with a creamy blend of semi-cured and blue cheeses	7,50 € ★
CHEESECAKE WITH DULCE DE LECHE	7,50 €
LEMON PIE lemon cream topped with italian lemon meringue	7,50 €
GRANDMA'S CAKE Spanish chocolate biscuits cake	7,50 €
CHOCOLATE COULANT 70% cocoa and ice cream	7,50 € ★
TOCINO DE CIELO 🍷 Spanish egg yolk custard	7,50 €
CHEESE BOARD with nuts and jam	9,50 € / 18,00 €

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