

**Picos, regañás, virgin olive oil, cristal salt...
crispy, creamy, icy, fiery.....
scents.....aromas.....citrus.....fire.....products.....
friends.....colleagues.....travels.....
behind every great dish.....
behind every great product..... there´s a story to tell.**

**Welcome to El Txoco de Luis Salinero....
Cuisine from the North to the South.**

Our selected oysters.....

Selection nº2 Oyster from Marennes Oléron – natural	5,5 €
Selection nº2 Grilled Oyster with Herbs Vinaigrette	7 €
Selection nº2 Steamed Oyster with a tangy Citrus “Escabeche” sauce	7 €

To snack on.....

Marinated and Smoked Sardine Loin with Pickled Fennel (1 u.)	7,5 €
Handcrafted Ox Black Pudding Toast (1 u.)	7,5 €
Thinly sliced mature Cow with Crystal Salt and Black Pepper	10 €
Foie-gras Ballotine with Figs, Onion and dried Apricots Chutney and Porto Arrope	18 €
Premium Ox Cecina (Cured Beef) 50 gr./90 gr. Specially selected by José Gordon – El Capricho - for El Txoco	19 € 28 €

Something to share.....

Seed potatoes boiled in salt with a “Tarragon Mojo”	11 €
Roasted Aubergine with “Miel de Caña” and Ox Cecina	15 €
Steamed Leeks with Smoked Salmon and Herb Vinaigrette	16 €
Warm Avocado Salad with King Prawns, Toasted Almonds, and a Spanish Vinaigrette	19 €

Something fresh.....

Salmón Sashimi marinated with seven Citrus vinaigrette (100 gr.)	19 €
Ox Beef Carpaccio (+8 years) (90 gr.) with Foie-gras and a Japo sauce	21 €
Ox Steak-Tartare (+8 years) and toasts (200 gr.)	26 €

Something fried.....

Croquettes according to the season with Anisette ail-i-oli	15 €
Mushrooms Flamenquín (breaded Iberian fillet with mushroom filling) with cured Cheese from Sierras de Málaga and Citrus mayonnaise	15 €

Be Selfish.....Don´t share it!

Lobster Cappuccino with Crispy Ravioli and Coconut Shavings	12 €
Duck consommé with cabbage, foie gras and its accompaniments...	18 €

For the capricious.....

Ox beef Cannelloni with Truffles, Fairy Rings Mushrooms served with their Juices	22 €
Aubergines and Mushrooms Lasagna with Langoustine	25 €

For the indecisive customers.....

Escargots Bourguignonne 6 – 12 u. (Family Recipe...)	12 € 21 €
Mulard Duck Foie-gras sautéed (120 gr.) with Raisins, Apples, and a Sweet Wine	26 €
Eggs “Cocotte” with Port wine, Boletus mushrooms and Foie-gras Toasted focaccia with extra virgin olive oil and sea salt	21 €

(We comply with Royal Decree 1021/2022 of December 13 regarding Anisakis)

Bread, Breadsticks... 2.10 € per person (Lunch) - 2.80 per person (Dinner)

(We have an allergen menu available)

V.A.T. is included in all prices

From the Sea.....

Grilled “Estero” Seabass Loin with Citrus notes and Olive Oil Buckwheat and Shiitakes Mushroom	25 €
Roasted Codfish Loin (Gadus Morhua) Boletus mushrooms, Veal Juice and Iberian Acorn Ham	28 €
Grilled (Boneless) Mackerel Fillets with Leeks and a vinaigrette of Tomatoes, Shallots, Chives, and Sherry Vinegar	25 €
Octopus leg on the grill (200 gr.) with Lime, Black Salt, and roast Sweet Potatoes	32 €
Creamy and Crispy Langoustine Rice with Boletus mushrooms	26 €

From the Land.....

Iberian Acorn-Fed Pork Entrecôte from del Valle de los Pedroches on the grill with Sobrasada, Honey and Black Pepper	25 €
Baby Lamb Chops from la Ribera del Duero with Thyme, Pine Nuts and sautéed Potatoes	27 €
Roasted Mulard Duck Breast with wild Plums, Rosemary and Apples	26 €
Ox Marrow (on the bone) roasted over oak coals with Red wine and Tarragon Sauce	28 €

The Ox Meat from El Capricho of José Gordon Voted the best meat in the World

Premium Ox Burger (180 gr.) + Ox beef Cecina + Foie-gras	19 € +5 € +8 €
Grilled working Cow Sirloin (200 gr.) with Quinces, green Asparagus, and new Potatoes Red Wine and Tarragon Sauce	38 €
Aged Working Cow’s Large Rib Steak – Premium Selection These females are cared for by their owners even knowing that they will not produce offspring every year. Their meat is so clean that it resembles that of the Ox meat. (animals over 6 years old and a minimum aging of 90 days)	90 € /Kg.
Premium Ox Well-Aged Large Rib Steak – José Gordon’s Selection Each piece is individually examined for muscle infiltration, texture, and elegant flavor (animals over 6 years old and a minimum aging of 120 days)	160 € /Kg.

(All of our Large Rib Steak is served accompanied by roast peppers, smoky grilled aubergines, and boiled seed potatoes.)