liliCook
COCINA

IBERICO COLD CUTS

	Small Portion	
Garcigrande acorn-fed Iberico ham 75% Iberian breed *Dairy products, sulphites*	15,00 €	26,00 €
Garcigrande acorn-fed Iberico loin 75% Iberian breed *Dairy products, sulphites*	15,00 €	26,00 €
Garcigrande stuffed acorn-fed Iberico “secreto’ (iberico cut) 75% Iberian breed *Dairy products, sulphites*	13,00 €	24,00 €
Garcigrande acorn-fed Iberico ‘Lomito’ (iberico meat cut) 75% Iberian breed *Dairy products, sulphites*	15,00 €	26,00 €
Wagyu cured meat with extra virgin olive oil and breadsticks *Gluten*		32,00 €
Toasted glass bread with tomato *Gluten*		4,50 €

*Bread roll 1,90 euro/pers

All prices include VAT

CHEESES

	Small Portion	
Cheese national selection (4 types of cheese) *Dairy products, gluten, sulphites*		29,00 €
Cheese national selection small portion (4 types of cheese) *Dairy products, gluten, sulphites*		18,00 €
Quesería Pría. Three milks with paprika. Spicy. Llanes de Pría (Asturias) *Dairy products, gluten, sulphites*	15,00 €	24,00 €
Quesería Carlos Navas. Sheep cheese (raw milk). Matured 2 years. Peñaranda de Bracamonte (Salamanca) *Dairy products, gluten, sulphites*	13,00 €	19,00 €
Quesería Payoyo. Sheep cheese cured in butter and Rosemary (raw milk). Villaluenga del Rosario (Cadiz) *Dairy products, gluten, sulphites*	13,00 €	19,50 €
Queserías Romero. Sheep and goat cheese cured in Extra Virgin Olive Oil (raw milk). Ocaña (Toledo) *Dairy products, gluten, sulphites*	14,00 €	22,00 €
Quesería Picos de Europa. Pasteurized cow and goat's milk. Blue cheese. Posada de Valdeón (León) *Dairy products, gluten, sulphites*	10,00 €	18,00 €
Queserías Cañarejal. Cured sheep cheese (raw milk). Pollos (Valladolid) *Dairy products, gluten, sulphites*	11,00 €	18,50 €
Quesería Don Crisanto. Pasteurized cow's milk, smoked cheese. Villalba (Lugo) *Dairy products, gluten, sulphites*	9,50 €	17,00 €

All cheeses are served with bread peaks and seasonal homemade jam.

*Bread roll 1,90 euro/pers

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STARTERS

	Small Portion	
Matured beef tartare, glass bread and Fatima's chips *Gluten, mustard, egg, fish, sulphites*	14,00 €	28,00 €
Semi-smoked acorn-fed 'bola ibérica' (iberico meat cut) carpaccio served with emulsified tomato *Sesame, sulphites*		23,00 €
	Small Portion	
Miguel Bueno (Macotera) cod salad, orange slices, black olive powder and pil pil vinaigrette *Fish, sulphites*	14,00 €	24,00 €
	Small Portion	
Russian salad, pickled bonito loin and pickle mayonnaise *Fish, dairy products, sulphites, egg, gluten*	12,00 €	22,00 €
	Small Portion	
Red tuna tataky, cucumber salad and lemon and ginger jam *Fish, soy, sulphites, sesame*	14,00 €	26,00 €
	Extra unit	
Roasted confit artichoke flowers with egg yolk and Garcigrande acorn-fed pork jowl *Egg*	7,50 €	21,00 €
		Unidad
The lilicook croquette (please enquire about our croquette of the day) *Gluten, sulphites, egg*		3,90 €
Grilled gizzard, fresh herbs chimichurri and crystal peppers *Sulphites*		19,50 €
	Small Portion	
Stewed beef tripe and snout casserole *Sulphites*	10,00 €	19,50 €
Cantabrian Sea Sanfilipo anchovies with glass bread and tomato *Fish, gluten, sulphites*		25,00 €

*Bread roll 1,90 euro/pers

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MEAT DISHES

Rossini beef sirloin *Sulphites, dairy products*	34,00 €
'Presa ibérica' (iberico meat cut) on the charcoal grill for share between 2-3 people (800 gr approx.) *Allergen-free*	69,00 €/kg
'Charro' beef entrecôte on the charcoal oven (400gr approx.) *Allergen-free*	32,00 €
Matured cow entrecôte on the charcoal oven (400gr approx.) *Allergen-free*	34,00 €
Braised beef cheeks with port wine on truffled parmentier and potato chips *Dairy products, sulphites*	24,00 €

*Bread roll 1,90 euro/pers

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MATURED MEATS

Beef steak · Dehesa de Ituero (Salamanca) 63,00 €/kg
Matured 28 days

Cow steak · Cipriano Hernández (Salamanca) 69,00 €/kg
Matured 54 days

Valmuza steak · Mulas (Salamanca) 79,00 €/kg
Matured 60 days

Simmental steak · Finca Valgañón (Germany) 81,00 €/kg
Matured 54 days

Angus steak · Finca Valgañón (United Kingdom) 83,00 €/kg
Matured 45 days

Frisona steak · Cárnicas Canales (Portugalete) 89,00 €/kg
Matured 47 days

Morucha steak · Cárnicas Madroñal (Salamanca) 89,00 €/kg
Matured 45 days

Rubia Gallega steak · Okelan (Galicia) 89,00 €/kg
Matured 63 days

Frisona and Angus steak · El Señorío Charro (Salamanca) 90,00 €/kg
Matured 80 days

Angus steak · Miguel Vergara (Spain) 93,00 €/kg
Matured 70 days

SIDE DISHES

Homemade chips *Allergen-free* 6,00 €

Crystal peppers (sweet peppers) *Sulphites* 7,00 €

Lettuce and onion salad *Sulphites* 5,50 €

*Bread roll 1,90 euro/pers

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CHILDREN'S MENU

Pasta with tomato sauce *Gluten, sulphites*	9,00 €
Combined dish of chicken breast, fried egg, chips and croquettes *Egg, gluten, dairy products*	14,00 €
Fantasmikos (ice pops) *Dairy product*	3,50 €

*Bread roll 1,90 euro/pers

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