



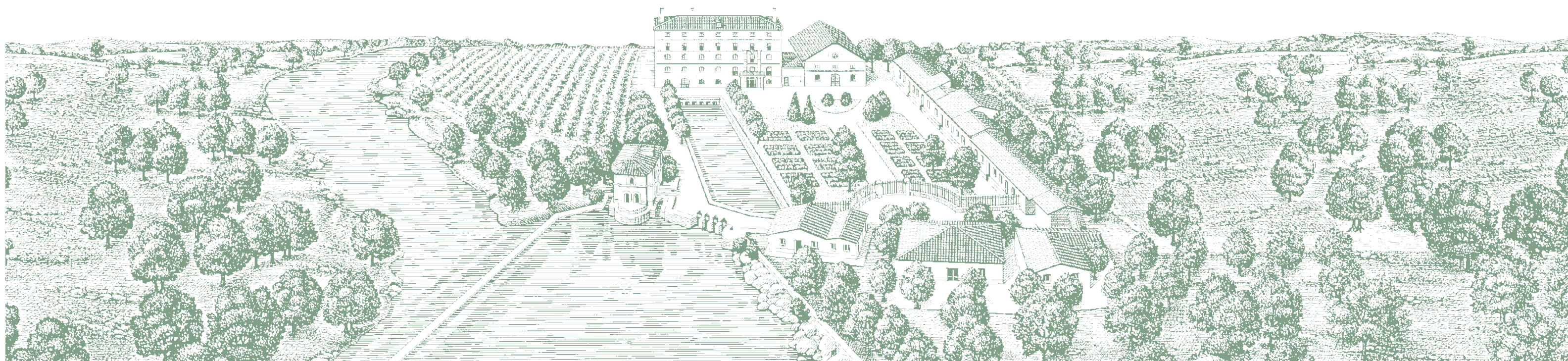
ZORITA^s

KITCHEN

2026



ALLERGEN MENU



from the DEHESA RESERVE

Acorn-fed Iberian ham, hand-carved	32,00 €
Selection of acorn-fed Iberian cold cuts 1·7 <i>Served with rustic country bread toast</i>	28,00 €
Cheeses from Salamanca and Zamora 1·3·7·8 <i>Six-cheese tasting selection</i>	28,00 €
León I.G.P. cured beef (cecina) <i>With smoky notes and extra virgin olive oil</i>	18,00 €
Acorn-fed Iberian products and Dehesa cheeses 1·3·7·8	30,00 €

starters

Iberian ham croquettes 1·3·7	18,00 €
“Torta de la Dehesa” cheese croquettes 1·3·7	18,00 €
Confit leek 1·8·12 <i>With romesco sauce</i>	18,00 €
Suckling pig crackling (torrezno) 1 <i>With “patatas meneás” and piparra peppers</i>	18,00 €
Sea bass ceviche 1·4·5·8·9 <i>Passion fruit, mango, roe and toasted corn</i>	22,00 €
Seasonal vegetable sauté 1·3·6 <i>With low-temperature egg</i>	18,00 €

salads

Mixed greens with mozzarella and Iberian ham 7·12	18,00 €
Marinated salmon salad 4·11 <i>With avocado and mango dressing</i>	18,00 €
Roasted red pepper and hummus salad 10·11·12	18,00 €
Garden tomato salad with tuna belly 4	18,00 €
Quinoa and smoked burratina salad 1·7·8·12 <i>With roasted pear and pine nuts</i>	18,00 €

pasta & RICE

Gnocchi with Bolognese 1·3·7·12 <i>Charra beef, spicy chorizo and cheese</i>	20,00 €
Wild mushroom (boletus) rice 12 <i>With truffled cheese</i>	20,00 €
Black pasta with seafood velouté 1·2·4·12·13 <i>Scallops and king prawns</i>	22,00 €

from the sea

Tuna tataki 1·4·6·11·12 <i>With avocado, red onion and wasabi pearls</i>	25,00 €
Grilled octopus 1·6·13 <i>Smoked potato and vegetable chips</i>	27,00 €

Sea bass supreme 4·8 <i>With spinach, sun-dried tomato and seeds</i>	28,00 €
Baked cod 4·7·12 <i>On creamy piquillo peppers</i>	26,00 €

meats

Venison sirloin 12 <i>Mushrooms and wild berry sauce</i>	28,00 €
Pheasant in two preparations 7·12 <i>Pear, red cabbage, Dehesa notes</i>	28,00 €
Dehesa mini tomahawk 1·12 <i>Roasted peppers, crispy sweet potato and chimichurri</i>	52,00 €
Entrecôte1 <i>Padrón peppers and French fries</i>	28,00 €
Braised beef cheek 9·12 <i>With peach purée</i>	26,00 €
Steak tartare 1·3·4·10·12 <i>Served tableside over bone marrow</i>	30,00 €
Charra beef sirloin 1·12 <i>With beer sauce and enoki mushrooms</i>	29,00 €
Rack of lamb 12 <i>Rustic style with demi-glace</i>	28,00 €
Iberian pork “pluma” 12 <i>Confit cherry tomatoes, wild asparagus and red wine reduction</i>	25,00 €
Iberian pork “presa” tataki 1·6·11 <i>Vegetables, garlic sauté and soy</i>	25,00 €
Slow-cooked suckling pig 12 <i>With sour apple and crispy lotus</i>	28,00 €

DESSERTS

Baked cheesecake 3·7·8 <i>With dulce de leche, walnuts and red berries</i>	9,00 €
Pistachio cream 1·3·6·7·8 <i>Apple ice cream</i>	10,00 €
Caramelized torrija with rum 1·3·6·7·8 <i>Walnut cream and lemon cream</i>	9,00 €
Tiramisu dome 1·3·6·7·8	9,00 €
Yuzu custard 1·3 <i>With crumble and Italian meringue</i>	9,00 €
Chocolate brownie 1·3·6·7·8 <i>With banana toffee and walnut crumble</i>	9,00 €
Assorted ice creams <i>Please ask for flavors</i>	7,00 €

LIST OF ALLERGENS	 1· Gluten	 6· Soy	 11· Sesame
	 2· Crustaceans	 7· Dairy products	 12· Sulfites
	 3· Eggs	 8· Nuts	 13· Molluscs
	 4· Fish	 9· Celery	 14· Lupins
	 5· Peanuts	 10· Mustard	