



TO START

Fresh Fine de Claire Oysters (Each) 	8
<i>"Amélie"</i>	
Stracciatella & Truffle Focaccia   	22
Grilled Octopus  	
<i>Garlic Emulsion Spinach and Mashed Potatoes</i>	27
Iberian Bellota Ham 	42
<i>Tomato Bread, EVOO</i>	
Imperial Oscietra Caviar 30gr.    	150
<i>Blinis, Sour Cream</i>	

SALADS

Beetroot Salad 🥬🥕🥒🌿🌱🌾🌿🌱🌾	20
<i>Spinach, Buckwheat, Orange, Plant-Based Yogurt Dressing and Cumin</i>	
Green Salad Seasonal Greens 🥬🥕🥒🌿🌱🌾🌿🌱🌾	20
<i>Avocado, Gordal Olives, French Dressing, Sesame</i>	
Burrata Salad 🥬🥕🥒🌿🌱🌾🌿🌱🌾	22
<i>Persimmon, Pomegranate, Arugula and Citrus Dressing</i>	

RAW BAR

Pumpkin Soup 🍲	19
Hazelnut Praliné, Pumpkin Seeds	
Traditional Madrilénian Stew Broth with Noodles 🍲	21
Beef Steak Tartare 🍖🍷🍷🍷🍷🍷🍷	21
Pickles, Croissant Soldiers	
Pear Carpaccio 🍷🍷🍷🍷🍷🍷🍷	28
Blue Cheese, Walnuts, Sun-Dried Tomatoes, Mustard	
Classic Ceviche 🍷🍷🍷🍷	28
Sea Bass, Octopus, Sweet Potato, Yellow Chili, Chulpe Corn	
Wagyu Carpaccio 🍷🍷🍷🍷🍷🍷🍷	34
Truffle Emulsion and Organic Yolk, Walnuts, Mushroom, Shallot	
Verdina Bean Stew, Octopus and Clams 🍷🍷🍷🍷	38

FROM THE GRILL

Roasted Sweet Potato	SO ₂	21
<i>Pico de Gallo, Tofu</i>		
Chargrilled Artichokes	🍷🍷🍷🍷	26
<i>Cured Egg Yolk and Potato Purée</i>		
Las Brasas Burger	🍷🍷🍷🍷 SO ₂	28
<i>Brioche, Iberian Pork Bacon, San Simón Cheese, Onion Jam, Roasted Tomato, Pickle</i>		
Iberian Acorn-Fed Pork Chop	SO ₂	32
Iberian Pluma marinated in Paprika & Honey	🍷🍷🍷 SO ₂	32
Tenderloin (150 gr. 250 gr.)	SO ₂	32 40
Suckling Lamb Chops	SO ₂	40
<i>Chimichurri</i>		
Ribeye Steak (220 gr. 350 gr.)	SO ₂	42 54
<i>"Kagoshima" Japanese Wagyu (150 gr.)</i> SO ₂		
Galician Beef Chop Selected Ribeye Cut (700 gr.)	SO ₂	90
Galician Beef T-Bone (1000 gr.)	SO ₂	115
Premium Dry-Aged Rib Chop Grilled (1200 gr.)	SO ₂	125

FROM THE SEA

Salt-Baked Red Prawn (each)		9
Large Clams	    	35
<i>Marinera Sauce</i>		
Wild Sea Bass	                           	40
<i>Zucchini Mousse and Green Beans</i>		
Roasted Turbot	                          	40
<i>Spinach Pil-Pil and Escarole</i>		
Catch of the Day		55
<i>Ask for Availability.</i>		

GAME AND FOREST MUSHROOMS

Sautéed Seasonal Mushrooms	☆ 🍷 S02	28
<i>Slow-Cooked Egg and Potato Purée</i>		
Gnocchi with Wild Boar Cheek Ragout	🍷 🍷 🍷 🍷 S02	34
<i>Parmesan Cream</i>		
Pappardelle with Morels in Cream	🍷 ☆ 🍷 S02	36
<i>Foie Gras, Truffle</i>		
Fallow Deer Meatball Stew	🍷 🍷 ☆ 🍷 S02 🍷	38
Venison Loin	🍷 🍷 🍷 S02	40
<i>Purple Cauliflower; Mushroom–Cabbage Cannelloni</i>		

FAVOURITES TO SHARE

Black Trumpet Mushroom Rice with Slow-Cooked Short Rib	 SO ₂	70
Beef Wellington	    SO ₂	80
<i>Potato Purée, Périgord Sauce</i>		
Whole Sole	    SO ₂	87
<i>Cava Sauce, Caviar</i>		

SIDE ORDERS

Potato Purée with Pasiega Butter	🍷	9
French Fries		9
Roasted Bimi with Garlic and Chilli		10
Green Leaf Salad, French Dressing	🍷 \$02	10
Fried Padron Peppers		10
Gratinated Green Asparagus, Tomato Hollandaise	🍷 🍷	11
French Fries, Parmesan Cheese, Black Truffle	🍷	11
Tomato Salad, Garlic, Parsley, EVOO		12

PARTNERS IN PROVENANCE

The commitment of "Partners in Provenance" stems from respect for local farmers, ranchers and producers and their dedication to providing food of the highest quality. Rosewood Villa Magna looks for the best farms, orchards and artisans to provide our customers with "premium" local products such as vegetables from the Huerta de Aranjuez, free-range eggs from Avícola Redondo in El Barraco, Avila; olive oil from Verde Esmeralda in la Sierra de Cazorla; Veal from Cárnica Luismi in Galicia or the best fish and seafood from our seas at Pescaderías Coruñesas, Madrid.

All Prices are in € and include 10% VAT
Table Service per Person 4,50€

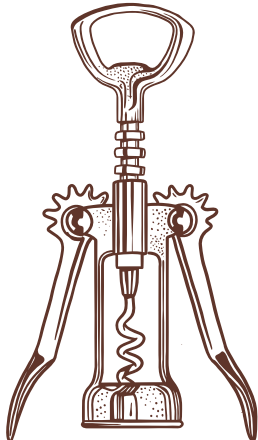
 Gluten
  Seafood
  Fish
  Egg
  Soy
  Dairy
  Walnuts
  Sulfites
  Mollusk
  Celery
  Sesame
  Nuts
  Mustard
  Sustainable
  Vegan

CAVA			Glass	Bottle
Jaume Giró i Giró Gran Reserva Xarel.lo			12	42
Jaume Giró i Giró Rosé Pinot Noir			13	44
CHAMPAGNE			Glass	Bottle
Louis Roederer Collection Chardonnay, Pinot Meunier, Pinot Noir			25	145
Louis Roederer Vintage Rosé Chardonnay, Pinot Noir			28	165
WHITE WINES			Glass	Bottle
Ossian I.G.P. VT Castilla y León Verdejo 			19	85
Pazo San Mauro. D.O. Rías Baixas Albariño			16	49
Jean León 3055 D.O. Penedés Chardonnay			12	38
Casal Novo D.O. Valdeorras Godello			12	38
Menade D.O. Rueda Verdejo			12	38
Massimo Selección. D.O. Ribeira Sacra Godello			12	38
Valdelainos D.O. Rueda Verdejo			10	35
ROSÉ WINES			Glass	Bottle
Rita. A.O.C. Côtes de Provence Syrah, Garnacha			15	51
By Ott. A.O.C. Côtes de Provence Cinsault, Garnacha, Syrah			14	50
<i>We have at your disposal a wider selection of wines. Do not hesitate to ask for our winner menu.</i>				

RED WINES		Glass	Bottle
Mauro I.G.P. VT Castilla y León Tempranillo		22	95
Emilio Moro D.O. Ribera del Duero Tinto Fino		14	40
Marqués de Murrieta D.O.Ca. La Rioja Tempranillo		14	55
Figuero 12 D.O. Ribera del Duero Tinto Fino		12	38
A Ras de Suelo D.O. Méntrida Garnacha, Syrah		11	35
La Maldición D.O. Vinos de Madrid Tempranillo		11	35
Gatuno D.O. Vinos de Madrid Garnacha		10	34

DRAFT BEER	
Mahou 5 Estrellas España	10

BOTTLED BEER	
Mahou 5 Estrellas España	10
Mahou Session IPA España	10
Mahou Maestra España	10
Mahou Tostada O'O España	10
Mahou Sin Alcohol España	10
Mahou Sin Gluten España	10
Corona Mexico	11



VERMOUTH		
La Copa Rojo		8
La Copa Blanco		8
Petroni Rojo		10
Petroni Blanco		10
D.O. JEREZ-XÊRÈS-SHERRY		
Apóstoles VORS Palo Cortado Palomino, Pedro Ximénez		19
Leonor 12 años Palo Cortado Palomino Fino		9
Viña AB Amontillado Palomino Fino		8
Tío Pepe en Rama Fino Palomino Fino		8
Alfonso Oloroso Palomino Fino		8
PORTUGAL		
MADEIRA		
Cossart Gordon Bual 15 years		12
VINHO DO PORTO		
Vintage Quinta do Noval		34
Tawny 10 Quinta do Noval		16
LBV Quinta Do Noval		14
MINERAL WATER		
STILL		
Solán de Cabras	33 cl 75 cl	8 9
Evian	33 cl 75 cl	8 10
SPARKLING		
Solán de Cabras	33 cl 75 cl	8 9
San Pellegrino	50 cl 75 cl	9 10
<i>All prices are in € and include 10% VAT</i>		