



TO START

Fresh Fine de Claire Oysters (Each) 	8
<i>"Amélie"</i>	
Stracciatella & Truffle Focaccia   	22
Grilled Octopus  	28
<i>Garlic Emulsion Spinach and Mashed Potatoes</i>	
Iberian Bellota Ham 	42
<i>Tomato Bread, EVOO</i>	
Imperial Oscietra Caviar 30gr.    	150
<i>Blinis, Sour Cream</i>	

SALADS

Tomato Salad, Garlic, Parsley, EVOO	16
Beetroot Salad 🥬 🥒 🥒 SO ₂ <i>Spinach, Buckwheat, Orange, Plant-Based Yogurt Dressing and Cumin</i>	20
Green Salad Seasonal Greens 🥒 🥒 SO ₂ 🥬 🌿 <i>Avocado, Gordal Olives, French Dressing, Sesame</i>	20
Burrata Salad 🥬 🥒 🥒 SO ₂ 🥬 <i>Beetroot, Feta, Parsley, Olive Oil, Lemon Juice</i>	25

RAW BAR

Pumpkin Soup 🍂	19
<i>Hazelnut Praliné, Pumpkin Seeds</i>	
Traditional Madrilénian Stew Broth with Noodles 🍲	21
Beef Steak Tartare 🍖🍷🍷🍷🍷🍷 SO ₂	24
<i>Pickles, Croissant Soldiers</i>	
Pear Carpaccio 🍖🍷🍷🍷🍷🍷 SO ₂	28
<i>Blue Cheese, Walnuts, Sun-Dried Tomatoes, Mustard</i>	
Classic Ceviche 🐙🍷 SO ₂ 🍌	29
<i>Sea Bass, Octopus, Sweet Potato, Yellow Chili, Chulpe Corn</i>	
Wagyu Carpaccio 🍖🍷🍷🍷🍷🍷 SO ₂	36
<i>Truffle Emulsion and Organic Yolk, Walnuts, Mushroom, Shallot</i>	
Verdina Bean Stew, Octopus and Clams 🐙🍷 SO ₂ 🍌	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	30
<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	35
Tenderloin (150 gr. 250 gr.)	SO ₂	34 44
Suckling Lamb Chops	SO ₂	42
<i>Chimichurri</i>		
Ribeye Steak (220 gr. 350 gr.)	SO ₂	48 58
"Kagoshima" Japanese Wagyu (150 gr.)	SO ₂	60
Galician Beef Chop Selected Ribeye Cut (700 gr.)	SO ₂	95
Galician Beef T-Bone (1000 gr.)	SO ₂	120
Premium Dry-Aged Rib Chop Grilled (1200 gr.)	SO ₂	125

FROM THE SEA

Salt-Baked Red Prawn (each)		10
Large Clams		39
<i>Marinera Sauce</i>		
Wild Sea Bass		42
<i>Zucchini MousseLine and Green Beans</i>		
Roasted Turbot		42
<i>Spinach Pil-Pil and Escarole</i>		
Catch of the Day		55
<i>Ask for Availability.</i>		

GAME AND FOREST MUSHROOMS

Sautéed Seasonal Mushrooms	☆ 🍷 SO ₂	28
<i>Slow-Cooked Egg and Potato Purée</i>		
Gnocchi with Wild Boar Cheek Ragout	🍷 🌿 ☆ 🍷 SO ₂	34
<i>Parmesan Cream</i>		
Pappardelle with Morels in Cream	🌿 ☆ 🍷 SO ₂	36
<i>Foie Gras, Truffle</i>		
Fallow Deer Meatball Stew	🍷 🌿 ☆ 🍷 SO ₂ 🍷	38
Venison Loin	🍷 🍷 🍷 SO ₂	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		11
French Fries		11
Roasted Bimi with Garlic and Chilli		11
Green Leaf Salad, French Dressing	 SO2	11
Fried Padron Peppers		11
Gratinated Green Asparagus, Tomato Hollandaise	 	11
French Fries, Parmesan Cheese, Black Truffle		11
White Rice		11
Roasted Vegetables, EVOO		11

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 5,50€

 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

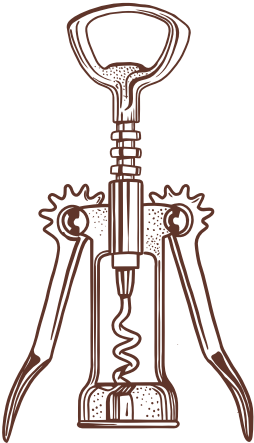
ROSÉ WINES	Glass	Bottle
Rita. A.O.C. Côtes de Provence Syrah, Garnacha	15	51
By Ott. A.O.C. Côtes de Provence Cinsault, Garnacha, Syrah	14	50

We have at your disposal a wider selection of wines.
Do not hesitate to ask for our winner menu.



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
Figueró 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-XÉRÈS-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

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