



TO START

Fresh Fine de Claire Oysters (Each)	8
<i>“Amélie”</i>	
Battered Prawns	28
<i>Tartar Sauce and an Emulsion made from the Prawns' Heads</i>	
Grilled Octopus	28
<i>Garlic Emulsion Spinach and Mashed Potatoes</i>	
Iberian Bellota Ham	45
<i>Tomato Bread, EVOO</i>	
Imperial Oscietra Caviar 30gr.	150
<i>Blinis, Sour Cream</i>	
Spanish Potato Omelette with Galician Beef Steak Tartare	27 70
<i>Pickles and Cured Egg Yolk Extra 10g Caviar</i>	
Galician Beef Jerkya	40
<i>Almonds and EVOO, Black Olive Bread</i>	

SALADS

Seasoned Tomato Salad	24 39
<i>EVOO and Salt Extra Cantabrian Tuna + 15</i>	
Warm Grilled Little Gem Lettuce Salad	20
<i>Lettuce Emulsion and Homemade Pickles</i>	
Melon and Acorn-fed Iberian Ham Salad with Burrata	25
Motril Shrimp Potato Salad	25
<i>Spicy Mustard Emulsion</i>	
Green Leaf Salad	26
<i>Buckwheat, Roasted Plums, and Galician Beef Jerky</i>	

SOUP & RAW BAR

Tomato Gazpacho <i>Raw Vegetables and Croutons</i>	20
Beef Steak Tartare	24 67
<i>Pickles and Croissant Toasts Extra 10g Caviar</i>	
Pear Carpaccio	28
<i>Blue Cheese, Walnuts, Sun-dried Tomatoes, Mustard</i>	
Wagyu Carpaccio	36
<i>Truffle Emulsion, Organic Egg Yolk, Walnuts, Mushrooms, Shallots</i>	
Galician Lobster Salpicón	92
<i>Salpicón Dressing, Fresh Onion and Chive Oil</i>	
Charcoal-Smoked Salmon with Spinach Gazpachuelo	26
<i>Mini Cucumber, Pickled Shallots and Green Apple</i>	

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, Ávila; olive oil from Verde Esmeralda en la Sierra de Cazorla; Veal from Cárnicas Luismi en Galicia or the best fish and seafood from our seas at Pescaderías Coruñasas, Madrid.

FROM THE GRILL

Roasted Sweet Potato	21
<i>Pico de Gallo and Tofu</i>	
Free-range Chicken	29
<i>Mixed Vegetables and Lemon Juice</i>	
Las Brasas Burger	30
<i>Brioche, Iberian Pork Bacon, San Simón Cheese, Onion Jam, Roasted Tomato, Pickle</i>	
Acorn-fed Iberian Pork Chop	32
Marinated Iberian Pork Pluma with Paprika and Honey	35
Galician Beef Tenderloin (150 gr. 250 gr.)	34 44
Grilled Milk-fed Lamb Chops	42
<i>Chimichurri</i>	
Galician Beef Tenderloin with Mustard Sauce	46
<i>Grilled Vegetables</i>	
Galician Entrecôte (220 gr. 350 gr.)	48 58
“Kagoshima” Japanese Wagyu (150 gr.)	60

Galician Beef Rib Steak Selection (700 gr.)	95
Galician T-Bone Steak (1000 gr.)	120
Dry-aged Premium Rib Steak “Las Brasas” (1200 gr.)	125

FROM THE SEA

Large Clams	39
<i>Seafood Sauce</i>	
Grilled Norway Lobster <i>Garlic, Parsley and Lemon Dressing</i>	35
Wild Sea Bass	46
<i>Citrus Emulsion and Chickweed & Mixed Greens Salad</i>	
Grilled Squid (700gr)	35
<i>Squid Ink Sauce and Crispy Onion</i>	
Smoked Cantabrian Bonito Loin	35
<i>Tomato Vinaigrette, Sun-Dried Tomato Reduction and Fried Piparra Peppers</i>	
Grilled Razor Clams	38
<i>Garlic and Parsley Dressing</i>	
Fresh Catch of the Day <i>Please ask for availability</i>	55

FAVOURITES TO SHARE

Creamy Octopus Rice	60
<i>Nora Pepper Emulsion</i>	
Beef Wellington	80
<i>Mashed Potato and Périgord Sauce</i>	
Grilled Turbot	90
<i>Bilbaina Sauce</i>	

SIDE ORDERS

Potato Purée with Pasiega Butter	11
French Fries	11
Roasted Bimi with Garlic and Chillli	11
Green Leaf Salad, French Dressing	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

All Prices are in € and include 10% VAT
Table Service per Person 5,50€

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

CAVA

CAVA 	Glass	Bottle
Jaume Giró i Giró Gran Reserva Xarel·lo	15	42
Jaume Giró i Giró Rosé Pinot Noir	16	44

CHAMPAGNE

CHAMPAGNE	Glass	Bottle
Louis Roederer Collection Chardonnay, Pinot Meunier, Pinot Noir	25	145
Louis Roederer Vintage Rosé Chardonnay, Pinot Noir	28	165

WHITE WINES

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
Menade D.O. Rueda Verdejo	13	38
Massimo Selección. D.O. Ribeira Sacra Godello	12	38
Valdelainos D.O. Rueda Verdejo	11	35

ROSÉ WINES

ROSÉ WINES	Glass	Bottle
Rita. A.O.C. Côtes de Provence Syrah, Garnacha	15	54
By Ott. A.O.C. Côtes de Provence Cinsault, Garnacha, Syrah	14	55
Whispering Angel A.O.C. Côtes de Provence Cinsault, Garnacha, Syrah	12	44

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

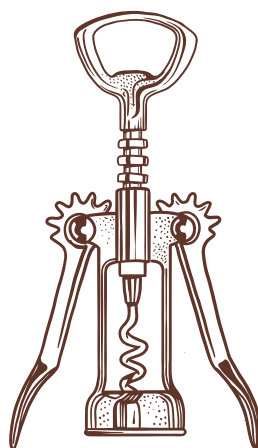


RED WINES

RED WINES	Glass	Bottle
Mauro I.G.P. VT Castilla y León Tempranillo	22	95
Emilio Moro D.O. Ribera del Duero Tinto Fino	15	52
Marqués de Murrieta D.O.Ca. La Rioja Tempranillo	15	55
Figuero 12 D.O. Ribera del Duero Tinto Fino	12	38
A Ras de Suelo D.O. Méntrida Garnacha, Syrah	11	35
Gatuno D.O. Vinos de Madrid Garnacha	10	34

BEER

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

A detailed line drawing of a mechanical device, likely a beer pump or a stylized figure. It features a large, rounded handle at the top, connected to a central shaft with a series of gears or a pump mechanism. The base consists of two angled legs supporting a central vertical pipe with a wavy, spring-like section at the bottom. The drawing is done in a simple, clean line-art style.

VERMOUTH

VERMOUTH	
La Copa Rojo	8
La Copa Blanco	8
Petroni Rojo	10
Petroni Blanco	10

D.O.JEREZ-XÊRÈS-SHERRY

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

MADEIRA	
Cossart Gordon Bual 15 years	12

VINHO DO PORTO

VINHO DO PORTO	
Vintage Quinta do Noval	34
Tawny 10 Quinta do Noval	16
LBV Quinta Do Noval	14

SOFT DRINKS

MINERAL WATER

STILL

STILL		
Solán de Cabras	33 cl 75 cl	8 9
Evian	33 cl 75 cl	8 10

SPARKLING

SPARKLING		
Solán de Cabras	33 cl 75 cl	8 9
San Pellegrino	50 cl 75 cl	9 10

All prices are in € and include 10% VAT