

# DIAMÓ

cafetería restaurante bodega

*welcome*

CONSULT US IN CASE OF ANY ALLERGY OR INTOLERANCE

*TAX included*

# TO SNACK

*to start*

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## **BEEF JERKY**

*toasted bread with tomato*

**18,80**

## **CURED IBERIAN DAM**

*toasted bread with tomato*

**21,80 €**

## **ANCHOVIES FROM THE CANTABRIAN COAST**

*8 units*

**18,80 €**

## **PYRENEES CHEESE SELECTION**

*toasted bread with tomato*

**18,40 €**

## **“ESCALIVADA” ROASTED VEGETABLES**

*with bread and smoked sardines*

**17,90 €**

## **FOIE BLOCK**

*crunchy apple sauce and toasted bread*

**18,80 €**

## **IBERIAN HAM CROQUETTES**

*8 units*

**16,00 €**

## **NORTHERN ALBACORE BREAST**

*candied pepper and balsamic vinegar*

**16,70 €**

# FROM THE LAND

*the tradition*

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## **ROSE TOMATO AND BLUEFIN TUNA**

*accompanied with onion and caviaroli*

**16,40 €**

## **CHEESE SALAD**

*lettuce, sheep and cow shredded cheese, apple sauce and balsamic vinegar*

**12,80 €**

## **PICKLED PARTRIDGE SALAD**

*lettuce, pickled partridge and tomato ice cream*

**15,20 €**

# THE CLASSICS

*our origin*

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## ROASTED MUSHROOMS

*egg yolk and shredded cheese*

15,80 €

## GRILLED OCTOPUS

*potato cream and paprika oil*

25,90 €

## MUSHROOMS CANELLONI

*béchamel and cheese gratin*

14,90 €

## MUSHROOMS RISOTTO

*carnaroli rice , mushrooms and shredded cheese*

12,30 €

## FOIE SCRAMBLED EGGS

*eggs, foie shavings, caramelized onion and potato chips*

17,50 €

## IBERIAN HAM SCRAMBLED EGGS

*eggs, iberian ham and potato chips*

15,40 €

## STEAK TARTAR

*with toasted bread*

22,80 €

## GRILLED FOIE AND MUSHROOMS

*peach sauce and honey*

21,30 €

## DIAMÓ'S HOUSE RECAU

*typical stew Benasque's Valley*

10,60 €

# THE INNOVATORS

*more modern and daring*

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## MARINATED BLUEFIN TUNA

*with lime and celery sorbet*

20,80 €

## ROAST BEEF MARROW

*scallops, smoked sardines and baked potatoes*

19,80 €

# MEATS

*grilled and baked*

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## **ROASTED LAMB (SHOULDER )**

*at low temperature with baked potatoes*

**24,60 €**

## **DUCK BREAST**

*baked potatoes and candied peppers*

**22,90 €**

## **BEEF TENDERLOIN**

*foie sauce and apple sauce*

**25,70 €**

## **ROASTED PIG**

*at low temperature with baked potatoes*

**26,90 €**

## **IBERIAN DAM**

*at low temperature with baked potatoes and px*

**23,50 €**

## **ORGANIC VEAL ENTRECOT**

*potato chips and peppers*

**24,90 €**

## **BEEF ENTRECOT**

*potato chips and peppers*

**23,90 €**

## **GRILLED LAMB RIBS**

*potato chips and peppers*

**18,60 €**

## **SAUSAGE OF GRAUS “MELSA FAMILY”**

*potato chips and peppers*

**11,70 €**

# THE FISH

*from sea to mountains*

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## **COD LOIN**

*with baked potatoes and apple sauce*

**23,80 €**

## **TURBOT**

*with candied peppers*

**23,80 €**

# DEGUSTA DIAMÓ

*to share between two people*

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## EL CAPRICHIO · 84 €

### **FOIE BLOCK**

*crunchy apple sauce and toasted bread*

### **ROASTED MUSHROOMS**

*egg yolk and shredded cheese*

### **IBERIAN DAM**

*at low temperature with baked potatoes and px*

### **CRÈME BRÛLÉE MILLE FEUILLE**

*vanilla ice cream*

### **SERS 22417**

*merlot, syrah*

### **VERI WATER**

*pure water of Pyrenees*

## LA TRADICIÓN · 90 €

### **CURED IBERIAN DAM**

*toasted bread with tomato*

### **MUSHROOMS CANELLONI**

*béchamel and cheese gratin*

### **ROASTED SHOULDER LAMB**

*at low temperature with baked potatoes*

### **“TORRIJA” CANDIED BREAD CARAMELIZED**

*meringue ice cream*

### **MIPANAS**

*cabernet sauvignon, merlot, syrah*

### **VERI WATER**

*pure water of Pyrenees*

## MONTAÑA Y MAR · 90 €

### **ROSE TOMATO AND BLUEFIN TUNA**

*accompanied with onion and caviaroli*

### **GRILLED OCTOPUS**

*potato cream and paprika oil*

### **DUCK BREAST**

*baked potatoes and candied peppers*

### **CHOCOLATE CAKE**

*tulakalum cocoa 75% and whipped cream ice cream*

### **12 LUNAS**

*cabernet, tempranillo, merlot, garnacha, syrah*

### **VERI WATER**

*pure water of Pyrenees*

# DESSERTS

*it's time for a sweet treat*

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## **“TORRIJA” CANDIED BREAD CARAMELIZED**

*meringue ice cream*

**7,20 €**

## **COFFEE CREAMY**

*mascarpone ice cream, cocoa and px (sweet wine)*

**6,70 €**

## **CRÈME BRÛLÉE MILLE FEUILLE**

*vanilla ice cream*

**6,80 €**

## **CHOCOLATE CAKE**

*tulakalum cocoa 75% and whipped cream ice cream*

**7,40 €**

## **LEMON CAKE**

*with sheep yogurt mousse*

**6,80 €**

## **CHEESE CAKE**

*vanilla ice cream*

**7,20 €**

## **SHEEP MILK CURD**

*with honey*

**4,70 €**

## **TANGERINE SORBET**

*3 ice cream balls*

**6,00 €**

*a glass of sweet wine*

## **ENATE DULCE**

*gewürztraminer*

**4,30 €**

## **DON PX**

*pedro ximenez*

**4,50 €**