

DIAMÓ

cafetería restaurante bodega

welcome

CONSULT US IN CASE OF ANY ALLERGY OR INTOLERANCE

TAX included

TO SNACK

to start

BEEF JERKY

toasted bread with tomato

20,80

CURED IBERIAN DAM

toasted bread with tomato

21,80 €

ANCHOVIES FROM THE CANTABRIAN COAST

8 units

20,40 €

PYRENEES CHEESE SELECTION

toasted bread with tomato

19,20 €

“ESCALIVADA” ROASTED VEGETABLES

with bread and smoked sardines

18,30 €

FOIE BLOCK

crunchy apple sauce and toasted bread

19,40 €

IBERIAN HAM CROQUETTES

8 units

16,00 €

NORTHERN ALBACORE BREAST

candied pepper and balsamic vinegar

17,20 €

FROM THE LAND

the tradition

ROSE TOMATO AND BLUEFIN TUNA

accompanied with onion and caviaroli

16,80 €

CHEESE SALAD

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

13,60 €

PICKLED PARTRIDGE SALAD

letucce, pickled partridge and tomato ice cream

15,60 €

THE CLASSICS

our origin

ROASTED MUSHROOMS

egg yolk and shredded cheese

16,30 €

GRILLED OCTOPUS

potato cream and paprika oil

25,90 €

MUSHROOMS CANELLONI

béchamel and cheese gratin

16,40 €

MUSHROOMS RISOTTO

carnaroli rice , mushrooms and shredded cheese

13,40 €

FOIE SCRAMBLED EGGS

eggs, foie shavings, caramelized onion and potato chips

18,30 €

IBERIAN HAM SCRAMBLED EGGS

eggs, iberian ham and potato chips

16,70 €

STEAK TARTAR

with toasted bread

22,80 €

GRILLED FOIE AND MUSHROOMS

peach sauce and honey

21,90 €

DIAMÓ'S HOUSE RECAU

typical stew Benasque's Valley

10,80 €

THE INNOVATORS

more modern and daring

MARINATED BLUEFIN TUNA

with lime and celery sorbet

21,40 €

ROAST BEEF MARROW

scallops, smoked sardines and baked potatoes

19,80 €

MEATS

grilled and baked

ROASTED LAMB (SHOULDER)

at low temperature with baked potatoes

25,50 €

DUCK BREAST

baked potatoes and candied peppers

24,30 €

BEEF TENDERLOIN

foie sauce and apple sauce

25,90 €

ROASTED PIG

at low temperature with baked potatoes

27,40 €

IBERIAN DAM

at low temperature with baked potatoes and px

23,70 €

ORGANIC VEAL ENTRECOT

potato chips and peppers

24,90 €

BEEF ENTRECOT

potato chips and peppers

23,90 €

GRILLED LAMB RIBS

potato chips and peppers

19,70 €

SAUSAGE OF GRAUS “MELSA FAMILY”

potato chips and peppers

13,40 €

THE FISH

from sea to mountains

COD LOIN

with baked potatoes and apple sauce

24,30 €

TURBOT

with candied peppers

24,30 €

DEGUSTA DIAMÓ

to share between two people

EL CAPRICHIO · 87 €

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 · 93 €

BEEF JERKY

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 · 93 €

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

“TORRIJA” CANDIED BREAD CARAMELIZED

meringue ice cream

7,30 €

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

7,60 €

LEMON CAKE

with sheep yogurt mousse

6,90 €

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

4,60 €

ALVEAR PX

pedro ximenez

4,30 €

QUINTA DAS CARVALHAS

oporto

4,80 €