

# DIAMÓ

cafetería **restaurante** bodega

# HELLO

*GRATEFUL TO HAVE  
THEM HERE*



ESTABLECIMIENTO CON INFORMACIÓN DISPONIBLE EN  
MATERIA DE ALERGIAS E INTOLERANCIAS ALIMENTARIAS.

NO DUDE EN CONSULTARNOS ANTE CUALQUIER ALERGIA O INTOLERANCIA.

IVA INCLUIDO - PRECIOS EN €

## TO SNACK

TO START

BEEF JERKY 14.80

*TOASTED BREAD WITH TOMATO*

CURED IBERIAN DAM 14.80

*TOASTED BREAD WITH TOMATO*

IBERIAN HAM 14.80

*TOASTED BREAD WITH TOMATO*

PYRENEES CHEESES SELECTION 14.80

*TOASTED BREAD WITH TOMATO*

"ESCALIVADA" ROASTED VEGETABLES 14.20

*SMOKED SARDINE*

FOIE BLOCK 15.60

*CRUNCHY APPLESAUCE AND TOASTED BREAD*

IBERIAN HAM CROQUETTES 14.00

*8 UNITS*

NORTHERN ALBACORE BREAST 14.70

*CANDIED PEPPER AND BALSAMIC VINEGAR*

## FROM THE LAND

THE TRADITION

TOMATO ROSE AND BLUEFIN TUNA BALFEGÓ 14.90

*ONION AND CAVIAROLI*

PICKLED PARTRIDGE SALAD 13.40

*LETTUCE, PICKLED PARTRIDGE AND TOMATO ICE CREAM*

GREEN BEANS 10.60

*WITH QUINOA AND IBERIAN JOWL*

CHEESE SALAD 10.40

*LETTUCE, SHEEP AND COW CHEESE SAVINGS, APPLE CREAM, NUTS  
AND BALSAMIC VINEGAR*

# THE CLASSICS

OUR ORIGIN

ROASTED MUSHROOMS 13.40

*YOLK AND CHEESE SHAVINGS*

GRILLED OCTOPUS 21.40

*POTATO CREAM AND PAPRIKA OIL*

MUSHROOMS CANELLONI 11.90

*BÉCHAMEL AND CHEESE GRATIN*

MUSHROOMS RISOTTO 10.80

*CARNAROLI RICE, MUSHROOMS AND CHEESE SAVINGS*

FOIE SCRAMBLED EGGS 11.70

*EGGS, FOIE SHAVINGS, CARAMELIZED ONION AND CHIPS*

IBERIAN HAM SCRAMBLED EGGS 11.20

*IBERIAN HAM AND CHIPS*

DIAMÓ HOUSE RECAU 8.90

*TYPICAL STEW OF BENASQUE VALLEY*

STEAK TARTAR 22.60

*WITH TOASTED BREAD*

# THE INNOVATORS

MORE CURRENT AND DARING

MARINATED BLUEFIN TUNA BALFEGÓ 18.90

*WITH LIME AND CELERY SORBET*

ROASTED SCALLOPS 18.90

*PUMPKIN CREAM AND ASPARAGUS*

GRILLED FOIE 19.40

*WITH MUSHROOMS, PEACH AND HONEY*

ROAST BEEF MARROW 18.70

*SCALLOPS, SMOKED SARDINES AND BAKED POTATOES*

# LAS CARNES

A LA PARRILLA Y AL HORNO

ROASTED SHOULDER BLADE LAMB 21.40  
*AT LOW TEMPERATURE WITH POTATOES*

DUCK BREAST 19.80  
*POTATO PARMENTIER AND CANDIED PEPPER*

BEEF TENDERLOIN 23.40  
*FOIE SAUCE AND APPLE CREAM*

LOW TEMPERATURE ROASTED SUCKLING PIG 25.80  
*AT LOW TEMPERATURE WITH POTATOES*

IBERIAN DAM 21.70  
*POTATOES AND PX*

ORGANIC VEAL ENTRECOT 22.50  
*CHIPS AND PEPPER*

BEEF ENTRECOT 21.30  
*30 MATURATION DAYS. CHIPS AND PEPPER*

GRILLED LAMB RIBS 15.30  
*CHIPS AND PEPPER*

SAUSAGE OF GRAUS "MELSA FAMILY" 9.80  
*CHIPS AND PEPPER*

# THE FISH

FROM SEA TO MOUNTAINS

SEABASS "AQUANARIA" 22.40  
*WITH POTATO CREAM AND PEACH*

COD LOIN "ALEJANDRA" 19.80  
*WITH POTATOES AND APPLE CREAM*

TURBOT 19.60  
*CANDIED PEPPER*

# DEGUSTA DIAMÓ

PARA COMPARTIR ENTRE DOS PERSONAS

## LA TRADICIÓN · 69

FOIE BLOCK

*CRUNCHY APPLESAUCE AND TOASTED BREAD*

IBERIAN HAM SCRAMBLED EGGS

*EGGS, IBERIAN HAM AND CHIPS*

DUCK BREAST

*POTATO PARMENTIER AND CANDIED PEPPER*

CHOCOLATE CAKE

*TULAKALUM 75% AND FRESH CREAM ICE CREAM*

12 LUNAS

*CABERNET, TEMPRANILLO, MERLOT, GARNACHA, SYRAH*

AGUA VERI

*PYRENEES WATER*

## MONTAÑA Y MAR · 75

MUSHROOMS CANELLONI

*BÉCHAMEL AND CHEESE GRATIN*

GRILLED OCTOPUS

*POTATO CREAM AND PAPRIKA OIL*

ROASTED SHOULDER BLADE LAMB

*AT LOW TEMPERATURE WITH POTATOES*

"TORRIJA" CANDIED BREAD CARAMELIZED

*MERINGUE MILK ICE CREAM*

VISPIUS

*TEMPRANILLO, GARNACHA*

AGUA VERI

*PYRENEES WATER*

## EL CAPRICHIO · 73

"ESCALIVADA" ROASTED VEGETABLES

*AND SMOKED SARDINE*

ROASTED MUSHROOMS

*YOLK AND CHEESE SHAVINGS*

IBERIAN DAM

*AT LOW TEMPERATURE WITH POTATOES*

LEMON CAKE

*WITH YOGOURT MOUSSE*

EDRA SOL

*MERLOT, SYRAH*

AGUA VERI

*PYRENEES WATER*

# LOS POSTRES

UN CAPRICHIO DULCE

"TORRIJA" CANDIED BREAD CARAMELIZED 6.70  
MERINGUE MILK ICE CREAM

CRÈME BRÛLÉE MILLE FEUILLE 6.50  
VANILLA ICE CREAM

CHEESE CAKE 6.50  
VANILLA ICE CREAM

COFFEE CREAMY 6.30  
MASCARPONE ICE CREAM, COCOA Y SWEET WINE

SHEEP MILK CURD 4.60  
HONEY

CHOCOLATE CAKE 6.90  
TANGERINE ICE CREAM

LEMON CAKE 6.40  
WITH SHEEP YOGURT MOUSSE

TANGERINE SORBET 5.70  
3 ICE CREAM BALLS