

Home-Made Croquettes:

Iberian Ham Croquettes (8) 12,00 / (4) 6,00



Red Shrimp Croquettes (8) 13,00 / (4) 6,50



Creamy Oxtail Croquettes (6) 14,00 / (4) 9,00



Iberian Slaughter:

"The Three Little Pigs" 16,50

Black Pudding (5), Small Sausage (5) y Torreznos (5)

Fried Black Pudding from Burgos 11,00 / 5,50

Small Fried Sausage from Navarra 12,00 / 6,00

Fried Torreznos from Soria 12,50 / 7,00

Iberian Ham 24,00 / 15,00

Potato and Paprika Cream with Torreznos 14,50



Poultry Eggs:

Scrambled Eggs with Potatoes and Iberian Ham 14,50



Eggs with Boletus Cream and Truffle 14,50

Fried Eggs with Boletus Cream, French Fries,
Parmesan Cheese and Black Truffle Oil



Cheeses:

Baked Provolone with Tomato and Oregano 12,50



Gorgonzola Casserole 17,50

Veal and French Fries,
Bathed with Gorgonzola Cheese Sauce



* All our Cheeses are Pasteurized and are suitable for pregnant women.

To Snack:

Russian Salad 13,50 / 8,50

With Tuna Belly, Piparras and Hard Boiled Egg



Flakes of Foie Mi-Cuit 23,00 / 15,00

With a Variety of Jams and Toasted Bread



Breaded Chicken Breast Strips 12,50



Fried Chicken Curry Gyozas (10) 13,00 / (5) 6,50



Free Range Chicken Meatballs in Sauce 13,00



Mushrooms:

Boletus with Foie 23,00 / 15,00

Grilled Boletus with Foie Mi-Cuit

to the Honey of the Sierra de Guadarrama



The Orchard:

Eggplant and Zucchini Tempura

with Salmorejo 14,00



Grilled Confit Leeks with Romesco 14,50



Crispy Vegetable Nest

with Fried Eggs and Iberian Ham 15,50



Grilled Vegetables with Manchego Cheese Cream

and Romesco Sauce 15,50



Grilled Artichoke Flowers (3)

with Cubes of Iberian Ham 15,00



Salads:

Mixed Salad 9,50

Iceberg Lettuce, Tomato, Onion, Carrot, Tuna,
Black Olives, White Asparagus and Hard Boiled Egg



Cristal Peppers with Cod Confit 15,50

Piquillo Peppers D.O. Lodosa, Charcoal Roasted
with Confit Cod Slices and Piparras



Felipe Salad 13,50

Mixed Lettuce, Spinach, Dried Tomato, Bacon,
Flakes of Parmesan, Carrot, Croutons,
Crispy Onion...
With Sweet Mustard Sauce



Goat Salad 13,50

Spinach, Arugula, Oak Leaf Lettuce,
Goat Cheese Snow, Duck Ham, Walnuts
and Raf Tomato with Raspberry Vinaigrette



Smoked Cod and Orange Salad 15,50

Lamb's Lettuce, Orange Wedges, Smoked Cod,
Beet Dices... with Sweet Mustard Sauce



Tomato:

Salmorejo from Cordoba 8,00

With Iberian Ham Shavings and Hard Boiled Egg



Seasoned Tomatoes 10,00

Selected Tomatoes with Arbequina Olive Oil
and Sal Maldon



Tomatoes with Tuna Belly 15,00

Selected Tomatoes with Arbequina Olive Oil,
Maldon salt and tuna belly

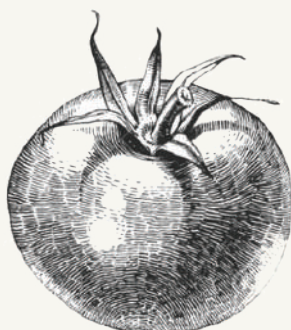


Tomato with Iberian Ham 19,00

Selected Tomatoes with Arbequina Olive Oil,
Maldon salt and Iberian ham

Burrata with Tomato Tartare 14,00

Burrata dell Puglia with Tomato Tartare, Arugula
Pistachios and Basil Oil



From the Sea:

Prawn Trumpets (6) 11,00 / (4) 7,00

Brick Pasta Stuffed with Cooked Prawns



Red Garlic Shrimp Tails with Chilli Peppers 18,50



Grilled Scallops with their Dressing 3,80 u.



Marinated Salmon and Avocado Tartare 18,00



From Boat to Table:

Fried Baby Squid Andalusian Style 18,50



Baby Squid Tacos (3) 16,50

Wheat Tortillas with Andalusian Baby Squid,
Japanese Mayo, Kimchee Mayo and Purple Onion



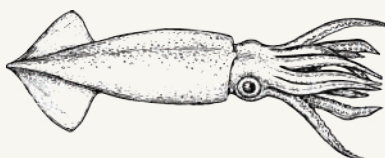
Grilled Baby Squid 17,50

With its Fried Rejos, Confit Onion and Black Garlic Alioli



Octopus on the Grill 23,50 / 13,50

With La Vera Paprika Cream with Parmesan
and Roasted Baked Potatoes



* Todos nuestros productos de pesca cumplen con el Real Decreto 1420/2006

Hake:
(*Merluccius Merluccius*)

Bilbaina-Style Hake Loin with Prawns 23,50



Floured Hake Cubes 19,50



Turbot:
(*Scophthalmus maximus*)

Baked Turbot with Galician Sauce 25,50



Desalted Cod:
(*Gadus Morhua*)

Cod with Tomato 23,00



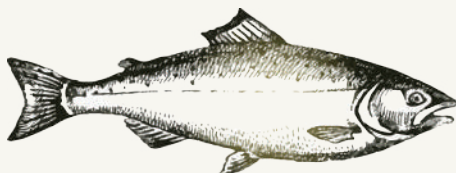
Baked Cod Loin with Tomato and Basil Oil

Black Cod 23,00



Baked Gratin Cod Loin

with Black Garlic Alioli from Las Pedroñeras



* All our fishing products comply with Royal Decree 1420/2006

COW BURGERS

200g. 100% Matured Cow Meat
on the Charcoal Grill

Burger "Philip" 13,50

With Cheddar Cheese, Bacon, Tomato, Lettuce
and Caramelized Onion



Burger "Boletus" 14,00

With Boletus Cream, Black Truffle, Tomato, Rocket
and Caramelized Onion



Burger "Gorgonzola" 14,50

Bathed in Gorgonzola Cheese Sauce with Crispy Bacon,
Tomato, Arugula and Caramelized Onion



Burger "Foie" 15,00

With Slice of Foie Mi-Cuit, Tomato, Arugula
and Caramelized Onion

Burger "Navacerrada" 17,00

With Three Meats, Sausage Disk from Burgos,
Cream of Manchego Cheese, Iberian Ham, Baconnaise Sauce,
Fried Shallot, Lettuce and Tomato and Caramelized Onion



- All burgers are served with **French Fries**

- All burgers are served on **Artisan Brioche Bread**



* You can also order all the Hamburgers in Gluten Free Bread

Beef from La Sierra:



Breaded Veal Escalope 14,50

With French Fries and Fried Egg



Great Beef Cachopo from La Sierra 34,00

Stuffed with Iberian Ham, Pepper and Our Cheese

(Recommended for sharing)



Stewed Veal Tail on Slow Fire 19,50

With Parmesan Fries



Iberian Pig:

Grilled Pure Iberian Secret 21,50

With Manchego Cheese Cream Casserole



Farm Duck:

Grilled Duck Magret 19,00

With Cranberry Sauce in Port and Candied Apple



Confit Duck Leg 17,00

With Baked Potatoes and Cranberry Sauce



Suckling Little Goat:

Ecological Little Goat of the La Sierra



Roast Small Goat (1/4 for 2 people) 50,00

Roasted in a Wood Oven with Roasted Potatoes

Small Goat Shoulder Roasted 27,00

Roasted in a Wood Oven with Roasted Potatoes

Suckling Lamb:

Lambs from Castilla y León



Grilled Suckling Lamb Chops 21,50

Shoulder of Suckling Lamb 27,50

Roasted in a Wood Oven with Roasted Potatoes

- Prior order 24h.

Suckling Pig:

Pigs from D.O. Segovia



Suckling Pig (1/4 for 2 people) 50,00

Roasted in a Wood Oven with Roasted Potatoes

- Prior order 24h.

OLD COW RED MEAT

High Back:

Selected and High Maturation Loins

Grilled Loin Rib Entrecote (300g.) 23,50

500g. Grilled Tenderloin (for 2) 39,00

Served Chopped and Rare with Our Grill

Oak Charcoal and served with French Fries

Sirloin:

Grilled Sirloin Escalopines 22,50

With Raclette Cheese Fondue Casserole

Grilled Sirloin with Foie 24,50

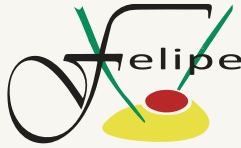
With Foie Mi-Cuit Slice, Caramelized Onion

And chips

Our Sirloin Steak Tartare 22,50

Knife Cut with Our Dressing and a Touch of Pistachio





Terraza Jardín Felipe

Desde 1980

Information for special diets:

In this letter you will find information about the 14 allergens that must be declared in the regulation 1169/2011 of the European Union.

The following symbols indicate that the dish contains the ingredients represented:



Tell us if you are allergic to any of these foods or any other, in order to offer you a better service.



We collaborate with the Celiac Association of the Community of Madrid, to offer our celiac customers the highest quality and guarantee in our dishes.

We also have Gluten-free Breads and Beers.

We also indicate the suitable dishes or that we can adapt for lacto-ovolacto-vegetarian and vegan diets



10% VAT included in all dishes

Breads, Appetizers and Sweets €1.90 per diner