RAMÓN FREIXA
TRADICIÓN

IBERIAN PRODUCTS AND CAVIAR

Jamón 100% Iberian acorn-fed Montaraz ham (portion / 1/2)	40 / 28
Coppa 100% Iberian acorn-fed Montaraz	26
A5 Wagyu Cecina	35
Crystal bread with tomato	9
Amur Beluga Caviar with churros and sour cream (50 g / 100 g)	190 / 350

TO BEGIN WITH

Russian salad with langoustine (each)	13
Gilda RF (each)	8,5
Super-delicious ham croquette (each)	5,5
Hand-prepared Cantabrian anchovies with Payoyo cheese cream (each)	9
Our marriage: anchovy, fresh anchovies, potato chips and Montaraz Iberian jowl (each)	9
Oveo Deluxe: shrimp tartar, salmon and caviar (each)	19
Natural oyster (each)	7
Oyster with “Bloody” tomato & lime dressing (each)	9
Oyster with avocado and spring onion whey (each)	9

STARTERS

Foie gras mi-cuit terrine with figs	35
Organic tomato salad with vinaigrette	24
Tomato tartare with piparras and basil	25
Tuna belly slice with lemon, pink peppercorn and moscatel	35
Seafood salpicón	39
Red prawn carpaccio with prawn-jus mayonnaise	35
Warm pickled partridge salad with pumpkin and sweet potato	26
Seasonal vegetable medley	26
Artichokes with cockles in green sauce	29
Discarlux beef tenderloin steak tartare	35

Appetizer service, bread and extra virgin olive oil Picual early harvest: 5 euros per guest. All prices are inclusive of VAT.
In case of allergy or intolerance, please ask our staff | @ramonfreixatradicion

RAMÓN'S FAVORITES

Whole Cantabrian lobster prepared as a salpicón (100 g)	15
Mediterranean red shrimp: boiled, salt-cooked or grilled	Price according to market
Galician diver-caugth razor clams in chicken escabeche	34
Galician clams with fino sherry sauce	35
Oven-roasted scarlet prawn with Can Company sobrasada	45
Garlic langoustines	62
Sea cucumbers with champagne beurre blanc and caviar	Price according to market
Creamed morels with foie gras	42
Scarlet prawn with Cobardes y Gallinas fried eggs and potatoes (2 pax) *	55

*Beluga caviar supplement (15 g) | 35

SEA

Catch of the day (oven or grilled)	Price according to market
Grilled turbot with pil pil sauce (2 pax)	80
Cod loin, Freixa Tradición style	33
Lobster with fresh pasta and lobster bisque	80
Salt-baked sea bass in cocotte with ratatouille	38
Grilled hake 'kokotxas' with pil pil sauce	39
Sea bass Wellington with champagne sauce (2 pax)	84
Mediterranean red lobster with potatoes and Cobardes y Gallinas fried eggs (2 pax)	Price according to market

MEATS

Three-meat roast cannelloni with foie, boletus and truffle	36
Beef Bourguignon with pearl onions	37
Roast coquelet chicken with demi-glace and fairy ring mushrooms	36
Roast pigeon with chestnuts, plums and dried apricots	42
Chargrilled Discarlux beef tenderloin with Port sauce	38
Bone-in veal tenderloin with green peppercorn sauce	40
Discarlux beef tenderloin Wellington with périgourdine sauce	42
Grilled aged Galician beef chop by Discarlux (2 pax) (100 g)	15
Grilled aged Angus T-bone by Discarlux (2 pax) (100 g)	15

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TODAY'S SUGGESTIONS

Every day, the market inspires part of our cuisine.

Fish and seafood from the finest markets, seasonal vegetables, mushrooms, truffles and other exceptional ingredients arrive at the restaurant to complement our menu.

We present them on our trolley and cook them in ways that respect their true essence: grilled, roasted, steamed or prepared in traditional stews.

Please ask our team about today's selection.

STEWS AND CASSEROLES

Verdina beans with clams and txangurro	29
Fresh white beans with hare and mushrooms	29
Surf and turf: meatballs with cuttlefish and prawns	27
Veal tripe, trotter and snout with Pedrosillano chickpeas	26
Brothy rice with lobster	45

SIDE ORDERS

French fries	9
Creamed spinach with raisins and pine nuts	10
Grilled bimi with mint and lemon vinaigrette	10
Fried Padrón peppers	9
Piquillo peppers confit	10
Green salad with green lettuce with spring onion	9
Potato Parmentier	9

DESSERTS

Babá with aged rum and chantilly cream	15
Mini molten chocolate cookies	13
Croissant “all chocolate” (2 pax)	22
Chocolate Caviar by Ramón Freixa	13
Cheesecake by my friend Alex Cordobés	14
Egg and vanilla flan	11
Fine apple tart with fior di latte ice cream	14
Creamy lemon pie	13
Millefeuille with vanilla cream and red berries	13
Homemade ice cream of the day with toppings	13
Freixa’s chocolate lips “Sabor de amor” (3 pieces)	10

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EVENTS & CELEBRATIONS

Family gatherings, business occasions and special celebrations find their own setting at Ramón Freixa Tradición.

Private dining rooms, menus designed for each occasion and attentive service create the perfect atmosphere in which to enjoy your experience
in complete privacy.

Our events team will help you plan every detail of your celebration.
eventos@ramonfreixatradicion.com or 672 911 873

GIVE TRADICIÓN
GIVE AN EXPERIENCE
GIVE RAMÓN FREIXA

An invitation to enjoy Ramón Freixa's cuisine and turn a meal into a lasting memory.

Gift vouchers and experiences available at
www.ramonfreixatradicion.com and at reception.

From the kitchen to the heart.

RAMÓN FREIXA TRADICIÓN

CHEF'S TABLE

THE CHEF'S TABLE AT RAMÓN FREIXA TRADICIÓN

An exclusive experience overlooking the kitchen, where the finest seasonal ingredients shape the menu each day.

Under the culinary direction of Ramón Freixa, Chef Mario Sánchez selects and prepares exceptional fish, seafood, vegetables, truffles and other outstanding ingredients before your eyes, accompanied by a cellar with a spirit of discovery and wines with stories to tell.

Lunch, Tuesday to Saturday.

Information & booking at www.ramonfreixatradicion.com and at reception.

RAMÓN FREIXA atelier

RAMÓN FREIXA'S MOST PERSONAL EXPERIENCE

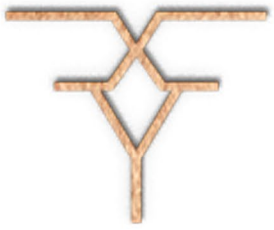
Just a few steps from Tradición, Atelier is the most creative and avant-garde expression of
Ramón Freixa's cuisine.

Just 10 guests, seated around the open kitchen, experience an ever-evolving tasting menu where technique, creativity, exceptional ingredients and emotion come together in every dish.

MICHELIN SOLES REPSOL

Dinner, Tuesday to Saturday.

Reservations at www.ramonfreixaatelier.com and at reception.



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