


















































Colds of Tradicion

Great Selection Angus Cecina (24 months of maturation), corn bread, pestle tomato & EVOO (80 g./110 g.)  	14€/23€
Tenderloin carpaccio, spiced dressing, rucula and parmesan cheese  	10€/17€
Foie gras micuit, Pasiego spongecake, prune & dried peach purée (40 g/80 g)  	11€/21€
Scorpionfish cake with tartara sauce & cristal bread (regaña)     	8€/14€
Cantabrico anchovies, roasted red bell-peppers & corn bread (8 uds)  	18€
Northern Sea tuna belly, flamed red peppers, green onions and fried garlic 	18€
Seafood cocktail (lobster, monkfish and prawns) (100g./150g.)   	18€/24€
Ajo blanco (almond cold soup), tomato tartare, prunes & smoked scallop      *9,00€ per half portion added	15€
Terderloin steak tartar (40 days of maturation) and corn bread (80g./120g.)   	15€/21€

Fried of Tradicion

Fresh milk and iberian cold cuts croquetas (4uds/8uds)    *2,00€ per unit added	8€/13€
Tigre rock mussel with pickle mussel emulsion (2uds/4uds)      *3,50€ per unit added	7€/13€
Grilled and fried Burgos black pudding, roasted red bell-peppers & salt flakes (4uds/8uds) *2,00€ per unit added	8€/13€
Fried suckling pig gizzard, with garlic and parsley (180 g.)   	19€

First Courses Tradicion


Grilled zamburiña (bay scallop), iberian pork jowl, herbal dressing (4uds/8uds)    *3,00€ per unit added	12€/20€
Roasted poularde cannelloni, with boletus & mushroom bechamel (2uds)    *9,00€ per unit added	16€
Grilled Bao octopus, spring onions, cachelo potatoes & carrot emulsion (160 g) 	22€
Guadañeta squid stew in its ink with braised potato and alioli sauce 	18€
Crab, grilled leek with holandesa citrus sauce (sea cannelloni)     	15€

Rices of Tradicion

Dried rice with catch of the day and shrimps   36€
*recomended for 2 people

Dried rice with grilled frisona Rib-eye (220g.) 38€
*recomended for 2 people

Stews of Tradicion

Truffled veal meatballs on their sauce with *Robuchon* purée (2 uds) (160 g.)     22€
*12,00€ per unit added

Ox tail with Ribera del Duero wine reduction and smoked potato cake  23€

Wagyu cheeks, black garlic emulsion and coconut kefir (120g.)   23€

Grilled of Tradicion

Simmental tenderloin, with smoked potato cake on their sauce (190 g.) 28€

Grilled frisona Rib-eye with roasted red peppers (250/350 g.) atm
*Check our board with the different cuts of the day

Meat of the day

*Our meats are provided to us every week, looking for the best product, with different infiltration and maturation. To give a great experience to our guest, all of them are tempered and roasted with coal and holmoak from our province.

*Check our board with the different cuts of the day

Catch of the day

*Our philosophy is that our menu cannot demand from the sea. It is the sea which suggests which fish is available.

*Our products will change depending on the waters, weather or season, because we want to ensure the best fish every time for our guest.

*These fish will change every 48 hours, providing the best quality of daily catch. The prices are updated every day, all of them slow grilled over coal and holmoak wood from our province.

*Check our board with the different fish of the day



500ml beer and Km0 water service 2,90€ per person. Prices in €. 10% VAT included
Restaurante Cobo Estratos, Second category - 3 tenedores - Plaza de la Libertad, 9 - Burgos - 947027581
Updated Menu: 19/12/2023