

- TAPAS FRÍAS -

ACEITUNAS MARINADAS

MARINATED GORDAL- AND MANZANILLA OLIVES
65

STEAK TARTARE

STEAK TARTAR WITH TRUFFLE MAYO, FRIED SHALLOT ONION
AND QUAIL'S EGG SERVED WITH BREADCRUMBS
129

ENSALADA DE JAMÓN SERRANO

RUCCOLA SALAD WITH MANCHEGO, CROUTONS,
MELON & SERRANO HAM
109

TARTAR DE SALMON

SPICY SALMON TARTAR WITH AVOCADO, LUMPFISH ROE
SERVED IN A CRISPY TACO SHELL
129

TABLA DE QUESOS

MANCHEGO GRAN RESERVA DO, AZUL, CABRA SERVED WITH MARCONA
ALMONDS, ARROPE-MARINATED GRAPES AND SEED CRISP
239

MANCHEGO GRAN RESERVA DO 99 - AZUL 79 - IBÉRICO 79

TABLA DE IBERICOS

JAMÓN SERRANO, CECINA DE LEÓN, JAMÓN IBÉRICO DE BELLOTA SERVED
WITH MARCONA ALMONDS, TOASTED BREAD AND ROASTED GARLIC
239

JAMÓN SERRANO 79 - CECINA DE LEÓN 79 - JAMÓN IBÉRICO DE BELLOTA 139

- TAPAS CALIENTES -

PAN CON TOMATE

TOASTED BREAD WITH FRESH TOMATO, OLIVE OIL AND MANCHEGO
65

TORTILLA DE PATATAS

SPANISH POTATO- AND ONION OMELET, TOPPED WITH
CARAMELLISED ONION
85

PULPO A LA PARILLA

GRILLED OCTOPUS ARM WITH PIMENTON MAYO AND POTATO CRISP
159

SECRETO IBÉRICO

GRILLED IBÉRICO PIG, WITH ROASTED CORN PURÉE & PEDRO XIMÉNEZ GLAZE
189

ATÚN CON PICO DE GALLO

SEARED TUNA FILLET WITH TOMATO SALSA AND ALMOND VINAIGRETTE
175

SOLOMILLO DE TERNERA

GRILLED SWEDISH TENDERLOIN WITH CHIMICHURRI,
TOPPED WITH PATA NEGRA CRISP
199

VERDURAS A LA PLANCHA

SAUTÉED VEGETABLES WITH CHIVE- AND BASIL PESTO, TOPPED WITH
MANCHEGO AND MARCONA ALMONDS
129

PATATAS BRAVAS

FRIED POTATOES WITH TOMATO SAUCE AND AIOLI
75

PIMIENTOS DE PADRÓN

SMALL PEPPERS TOSSED IN A CITRUS- AND GARLIC SALT
79

- TAPAS CALIENTES -

TACO DE CARNE

SMASHED TACO WITH COLESLAW & TOMATOSALSA

129

CROQUETA DE POLLO

CHICKEN CROQUETTE WITH CHILI GLAZE & AIOLI ON FERMENTED GARLIC

99

GAMBAS AL AJILLO

FLAMBÉED TIGER PRAWNS WITH GARLIC AND CHILI

129

GAMBAS AL JENGIBRE

FLAMBÉED TIGER PRAWNS WITH GINGER AND CHILI

129

CHISTORRAS

SPICY SPANISH SAUSAGE WITH SWEET POTATO PURÉE

95

LA BOMBA

POTATO- AND TRUFFLE CROQUETTE WITH SPICY LAMB MINCE FILLING

95

QUESO FRITO

DEEP FRIED CHEESE FROM MENORCA, WITH PX-BOILED CHERRIES
AND CITRUS COMPOTE

99

COSTILLAS DE CORDERO

SWEDISH LAMB RACK WITH SPICY YUZU GLAZE, BONE MARROW
AND POTATO MILLES-FEUILLES

299

SAQUITOS FRITOS

DUMPLINGS FILLED WITH OYSTER MUSHROOM AND TRUFFLE.
SERVED IN A MUSHROOM STOCK AND TOPPED WITH ENOKI

109

VEGAN OPTIONS

THESE ARE RE-DESIGNED DISHES FROM OUR
ORIGINAL TAPAS MENU, ADAPTED TO SUIT YOU WHO
OPT FOR A VEGAN DIET

ACEITUNAS MARINADAS

MARINATED GORDAL AND MANZANILLA OLIVES
65

PAN CON TOMATE

TOASTED BREAD WITH FRESH TOMATO AND OLIVE OIL
65

PATATAS BRAVAS

FRIED POTATOES WITH TOMATO SAUCE
75

PIMIENTOS DE PADRÓN

SMALL PEPPERS TOSSED IN A CITRUS- AND GARLIC SALT
79

VERDURAS A LA PLANCHA

SAUTÉED VEGETABLES WITH CHIVE AND BASIL PESTO,
TOPPED WITH MARCONA ALMONDS
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SAQUITOS FRITOS

DUMPLINGS FILLED WITH OYSTER MUSHROOM AND TRUFFLE.
SERVED IN A MUSHROOM STOCK
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