

TAPAS ~ TO SHARE

Tortilla Española 12

Egg Omelette with Potatoes & Onions, served with Alioli Sauce (4pcs)

Berenjena a la Manchego 10

Eggplant Toast with Manchego Cheese

Pimientos Piquillos con Mousse de Manchego 12

Piquillo Peppers with Manchego Cheese Mousse (4pcs)

Patatas Picantonas 14

Fried Potatoes with Spicy Tomato Alioli

Croquetas de Jamón 14

Ham-stuffed Creamy Croquettes

Albóndigas 16

Homemade Meatballs in Tomato Sauce (contains Beef & Pork)

Chorizo al Vino 15

Spicy Spanish Sausage sautéed in Red Wine

Pinchos Moruños 15

Moorish Chicken Skewers with Mint Sour Cream

Gambas Picantes 16

Tiger Prawns cooked in Olive Oil, Garlic, Chili & our Secret Sauce!

Vieiras Iberico 15

Seared Hokkaido Scallops with Jamón Ibérico Sauce

Almejas Marinera 15

Fresh White Clams in Garlic White Wine Sauce

Pulpo a la Gallega 16

Galician Style grilled Octopus Leg

Calamares a la Andaluza 15

Andalusian Style deep-fried Crispy Calamari

Coca de Probadura 16

Crispy Flat Coca Bread with Chorizo, Caramelized Onions, Manchego Cheese, Arugula, & Pine Nuts

ESPECIALES DE LA CASA

Entrecot 29

Grilled Ribeye Steak with Red Chimichurri, served with thick-cut fries

Chuletillas de Cordero 32

Grilled Baby Lamb Cutlets with Spinach and Chickpeas

Secreto Iberico Con Champignones 28

Sliced Iberico Pork with oyster mushrooms, drizzled in a Nectar Sherry Reduction

Cochinillo a la MLTB 35

Sous vide Suckling Pig, on a bed of truffle mashed potatoes

Smoky BBQ Short Rib 35

8 hour slow Braised Beef Short-Rib with Truffle Mash and crispy Jamon

SET PLATTERS

Plato Vegetariano 40

A vegetarian platter comprising of Tortilla Española, Berenjena a la Manchego, Pimientos Piquillos, and a side of Pan con Tomate

Plato Carnívoro 50

A choice selection of our delicious meat dishes, including our Pinchos Moruños, Chorizo al Vino, Albóndigas, and a serving of our imported Serrano Jamón

Plato Mariscos 56

Seafood lovers rejoice at this selection of marine delicacies, comprised of our Pulpo de la Casa, Vieiras Iberico, Calamares a la Andaluza, and our famous Gambas Picantes

MLTB Best Sellers 53

For a taste of our most popular dishes, enjoy our Tortilla Española, Chorizo al Vino, Croquetas de Jamón, and our famous Gambas Picantes

JAMONES ~ HAMS

25g servings

Joselito, Ibérico Bellota, 48 months 25

10 Vetas, Ibérico Bellota, 30 months 16

Realanza, Ibérico, 24 months 12

Fermin, Serrano, 18 months 8

EMBUTIDOS ~ CURED SAUSAGES

25g servings

Salchichón Torreon, Ibérico Bellota 6

Morcón Torreon, Ibérico Bellota 6

Chorizo Torreon, Ibérico Bellota 6

Lomo Torreon, Ibérico Bellota 8

QUESOS ~ CHEESES

50g servings

Manchego, Sheep 8

Mahón, Cow 8

Murcia al Vino, Goat 8

San Simón, Cow 8

TABLAS ~ PLATTERS

Tabla de Jamones 56
Platter of Four Hams

Tabla de Embutidos 24
Platter of Four Cured Sausages

Tabla de Quesos 25
Platter of Four Cheeses

PARA PICAR ~ SIDES

Aceitunas Aliñadas y Almendras 6
Marinated olives with toasted almonds

Patatas Fritas 6
Thick-cut potato fries

Ensalada de la Casa 6
Mixed greens salad

Pan con Tomate 8
Toasted bread with tomato & garlic purée, sea salt & olive oil

Pan Cesta half 3 / full 6
Toasted bread basket

POSTRES ~ DESSERTS

Tarta de Limón 14
A creamy lemon tart topped with meringue, served with chocolate ganache

Arroz con Leche 14
A Spanish rice pudding of milk, sugar, cinnamon, and lemon zest, over pomegranate reduction

Tarte de Santiago 14
Traditional Spanish almond and dark chocolate cake with vanilla sauce, spread with a mango purée

Mousse de Tres Capas 16
A three-layered chocolate mousse consisting of dark, white, and milk chocolate, served with leche merengada ice cream.

Ice Cream 10
Smooth, creamy, and/or fruity ice-cream made in-house; please consult your waitstaff for available flavours

