

ESPECIALES DE LA CASA

Entrecot 29

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

Chuletillas de Cordero 32

Grilled Baby Lamb Cutlets with Spinach and Chickpeas

Secreto Iberico Con Champignones 28

Sliced Iberico Pork with Oyster Mushrooms

Cochinillo a la MLTB 35

Sous vide Suckling Pig with Truffle Mashed Potatoes

Smoky BBQ Short Rib 35

8 hour slow braised Beef Short-Rib with Truffle Mashed Potatoes

TAPAS ~ TO SHARE

Tortilla Española 10

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

Berenjena a la Manchego 8

Eggplant Toast with Manchego Cheese

Pimientos Piquillos con Mousse de Manchego 12

Piquillo Peppers with Manchego Cheese Mousse (4pcs)

Patatas Picantonas 12

Fried Potatoes with Spicy Tomato Alioli

Albóndigas 16

Homemade Meatballs in Tomato Sauce (contains Beef & Pork)

Chorizo al Vino 15

Spicy Spanish Sausage sautéed in Red Wine

Gambas Picantes 16

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

Almejas Marinera 15

Fresh White Clams in Garlic White Wine Sauce

Calamares a la Andaluza 15

Andalusian Style deep-fried Crispy Calamari

CHEF'S CHOICE SET LUNCHES 14

Choose any of the following Montaditos as an appetizer,
followed by any of our mains, and any of the side dishes

Tapa Montadito

Coca De Probadura

Coca Flat Bread with Caramaelized onions,
Machego Cheese, Chorizo, and Arugula

Coca De la Huerta

Coca Flat Bread with Mushrooms, Spinach, Cherry Tomatoes,
and blended Cheese

Coca de Mar y Montagna

Coca Flat Bread with Chicken and Prawns,
topped with a garlic, parsley butter sauce

Mains

Lubina al Azafrán

Pan-seared Sea Bass fillet with Saffron Velouté sauce

Pollo Relleno con Espárragos

Grilled Chicken stuffed with Asparagus, served with alfafa sprouts

Panceta de Cerdo

Pan-seared Pork Belly with assorted vegetables

Estofado de Carne

Grandma's beef stew with carrots, potatoes, tomatoes, and bell peppers

Sides

Patatas Fritas - Potato Fries

Ensalada de la Casa - Mixed Greens Salad

Coca de Probadura 16

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

Croquetas de Jamon 12

Ham-stuffed Creamy Croquettes

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

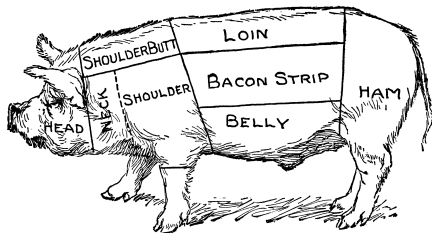
50g servings

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 (while stocks last)

.Ice Cream 10

Smooth, creamy ice-cream made in-house; please consult your waitstaff for available flavours

