

# FROM THE BODEGA

*Start your meal the Spanish way...*

## IBÉRICO CUTS

Ibérico Ham <i>Acorn-fed Spanish 'Jamón Ibérico'</i> ✂	30
Ibérico Chorizo <i>Acorn-fed Spanish Chorizo Sausage</i> ✂	18
Ibérico 'Salchichón' <i>Acorn-fed Spanish 'Salchichón' Sausage</i> ✂	18
Ibérico 'Lomo' <i>Acorn-fed Spanish Pork Loin</i> ✂	22
Ibérico Cold Cuts Platter <i>Spanish Pork Loin . 'Salchichón' Sausage . Chorizo</i> ✂	24
Spanish Cheese Platter <i>4 types of cheese</i> 🌿 ✂	24

## ADD ON SOME HOME-MADE BREAD...

Bread With Tomatoes (5 pcs) <i>Toasted Bread . Grated Tomatoes . Olive Oil</i> 🌿	12
Home-made Bread Basket <i>Crystal Bread . Raisin Buns . Rustic Bread . Grisinis</i> 🌿	12

## 'CONSERVAS'

### GOURMET CANNED PRODUCE

*Every can and jar contains top quality fresh produce of the Spanish Sea, 'Rías' and Soil, from different areas such as **Mediterranean and Galician coast**. Preserved without any additives, simply with water and salt or olive oil, so that you can enjoy great seasonal products at any time of the year. A range of unique products that can be enjoyed on its own, or with some fresh home-made bread and salads.*

Marinated Olives <i>Arbequina . Kalamata . Picholine</i> 🌿 ✂	8
Spanish Anchovies (5pcs) <i>Salt-Cured Spanish 'Anchoas' . Olive Oil</i> ✂	16
Mussels of the Galician Rías <i>in 'Escabeche' Sauce (olive oil, wine vinegar, onion, garlic, salt &amp; spices)</i> ✂	18
Cockles of the Galician Rías <i>in brine (water &amp; salt)</i> ✂	22
Razorshells <i>in brine (water &amp; salt)</i> ✂	22
Tuna Belly <i>in olive oil &amp; salt</i> ✂	19
Sardines <i>in olive oil &amp; salt</i> ✂	20

# TAPAS

*Share the small plates among you all...*

Cherry Gazpacho 🌿 ✂️	14
<i>Cherries . Tomatoes . Onions . Garlic . Olive Oil Ice Cream</i>	
Roasted Leek Salad	16
<i>Roasted Leek . Butter Soy Cream . Almonds . Anchovies</i>	
Fresh Burrata & Heirloom Tomato Salad 🌿 ✂️	22
<i>with Basil &amp; Olives Dressing</i>	
Spinach and Pear Green Salad 🌿 ✂️	16
<i>Caramelised Pear . Spinach . Sunflower Seeds . Vermouth . Blue Cheese</i>	
Baby Gem 'Cogollos' with Roasted Peppers and Anchovies ✂️	15
<i>Baby Gem Lettuce . Jospier-Grilled Peppers . Anchovies vinaigrette</i>	
Soft-Shell Crab 'Ensaladilla'	15
<i>Potatoes . Carrots . Olives . Piquillo Peppers . Mayonnaise . Crunchy Soft-Shell Crab</i>	
'CROQUETAS' (4pcs - mix 2 only)	
Ham	12
Mushroom 🌿	10
Crab	12
Spinach & Pine nuts 🌿	10
Patatas Bravas 🌿 ✂️	10
<i>Crispy Potatoes . Spicy Salsa 'Brava' . Alioli</i>	
'Estrellados' Scrambled Eggs ✂️	13
<i>with 'Txistorra' or Ibérico Ham</i>	
Padron Peppers 🌿 ✂️	16
<i>Fried 'Pimientos de Padrón' . Maldon Salt</i>	
Prawns 'Al Ajillo' ✂️	22
<i>Pan-fried Prawns . Garlic . Parsley . Chilli</i>	
PIM PAM 'Trinxat' ✂️	20
<i>Pan-fried 'Trinxat' . Roasted Pork Belly . Kale</i>	
Spanish Tortilla 🌿 ✂️	12
<i>with 'Piquillo' Peppers</i>	
Roasted Cauliflower 🌿 ✂️	16
<i>'Piparra' Peppers . Pine Nuts . Parmesan . 'Romesco' Sauce . Basil Pesto</i>	
Octopus Galician Style ✂️	28
<i>Grilled Galician Octopus . Crushed Potatoes . 'Pimentón'</i>	
Chicken 'Canelón'	22
<i>Roasted &amp; Braised Organic Chicken . Creamy Béchamel</i>	
FOC 'Callos': Beef Tripe Stew ✂️	12
<i>Beef Tripe . Pig Trotters . Chorizo . Traditional Stew</i>	

# PAELLA & FIDEUA

*Enjoy the essence of Spanish cuisine...*

*Please note that all Paellas require 20 mins of preparation*

Fideuà 'Vall d'Aran'	28
<i>Fideo Noodles . Braised Pork Chop . Butifarra</i>	
Black Mediterranean Squid Ink Paella ✂	28
<i>with Prawns . Baby Squid . Alioli</i>	
Vegetables & Mushroom Paella 🌿 ✂	25
<i>with Seasonal Vegetables and Mushrooms</i>	
Ibérico Pork Secreto & 'Ceps' Paella ✂	33
<i>with Ibérico Secreto . Porcini Mushrooms</i>	
Seafood Paella ✂	35
<i>with Cuttlefish . Prawns . Scallops</i>	

## MAINS

Grilled Locally Farmed Barramundi ✂	24
<i>with Romesco &amp; Spinach . Raisins 'A la Catalana'</i>	
Angus Beef Rib-Eye (200g) ✂	38
<i>with Confit 'Piquillo' Peppers</i>	
Ibérico Pork Ribs ✂	36
<i>with Roasted Pumpkin Purée</i>	
Braised Lamb Shank (500gr)	42
<i>with Mashed Potatoes &amp; Roasted Garlic Sauce</i>	

## SHARING IS CARING

*Please note that all dishes require around 30 mins of preparation*

'Chuletón' Steak (Rib of Beef, 1kg) ✂	180/per kg
Segovian-Style Sucking Pig (Half, 2.5 kg) ✂	145
Side dishes: 🌿 ✂	
<i>Grilled Pineapple with Spices</i>	8
<i>Grilled Cabbage with Ponzu Sauce</i>	12
<i>'Boulangère' Potatoes</i>	12
<i>Roasted 'Padrón' &amp; 'Piquillo' Peppers</i>	16

# CHURROS TIME!

## Classic Churros 🌿

*with Chocolate Sauce*

6

*with 'Dulce de Leche' (Caramel)*

8

*with 'Crema Catalana' Foam (Crème brûlée)*

8

## White Chocolate Coated Churros 🌿

8

*with candied raspberries*

*- 2 pieces per each serving -*

# DESSERTS

## Lemon Mojito 🌿

12

*Mojito Sorbet . Mint Pesto . Rum Jelly*

## 'Pan con Chocolate'

10

*Brioche . Chocolate Ganache . Olive Oil Caviar . Confit Orange Zest . Salt*

## Divine 'Flan' 🌿

10

*Passionfruit Crème Caramel . Berries . Almond Crumble*

## Spanish 'Torrija' 🌿

12

*Traditional Spanish 'French Toast' . Vanilla Ice Cream*

## 'Pera al Vino' 🌿

12

*Confit Local Pear in Red Wine . Vanilla Ice Cream*

