

Takeaway Menu

BY CHEF WEIHAN

Salad & Soup

- ENSALADA ESPAÑOLA** 24
Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette
- SUPREMA DE MARISCO Y CALABAZA** 18
Cream of pumpkin soup served with poached scallops, olive croutons, grated manchego cheese with a touch of saffron

Mains

- CALDERETA ASTURIANA** 36
Asturian seafood stew of shrimps, clams, squid, scallops & rockfish
- BACALAO A LA PARRILLA** 36
Grilled cod fish with chick pea and tomato
- CORDERO A LA PARRILLA CON PIQUILLO** 38
Grilled Australian lamb rack & piquillo pepper stuffed with provencal vegetable
- ESTOFADO CORTO COSTILLAS** 32
Braised short-rib with jamón serrano, sun dried bell pepper, red Spanish wine reduction sauce, served with grated dark chocolate
- RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN** 100g 26
Charcoal grilled wagyu rib-eye served with french fries, mesclun & tempranillo wine reduction sauce (min 300g)

Paella

- CHORIZO Y POLLO** reg 30 | large 52
Fresh chorizo sausage & chicken paella with piquillo pepper & grated cheese
- PAELLA NEGRA DE MARISCO** reg 32 | large 56
Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona



COLD Tapas

- PLATO DE JAMÓN** 50g 28
Joselito paleta gran reserva 24 months with picos cracker 100g 48
- DEGUSTACIÓN DE IBÉRICOS** 36
Mixed ibérico platter with picos cracker (100g) (chorizo, jamón ibérico, salchichón ibérico)
- CAPRICO DE SANTOÑA** 18
Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)
- BURRATA CON GAZPACHO** 26
Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze

WARM Tapas



- CROQUETAS DE JAMÓN** 4 pieces 15
Croquette of suckling pig bechamel & jamón ibérico
- CROQUETAS DE MANCHEGO** 4 pieces 15
Croquette of manchego cheese béchamel
- COL RIZADA Y SAKURA EBI** 14
Baby kale & Sakura ebi with garlic slivers
- GAMBAS AL AJILLO** 22
Prawns cooked with garlic chilli & extra virgin olive oil
- CHIPIRONES FRITOS EN SU TINTA** 16
Crispy baby squid cooked in squid ink served with garlic mayonnaise
- ALMEJAS A LA MARINERA** 18
Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil
- ARROZ CALDOSO** 24
Soupy seafood saffron rice with crab meat, prawn, clams, squid, scallop & green peas
- PATATAS A LA RIOJANA** 18
Potato with piquillo pepper & chorizo sausage stew
- COSTILLITAS DE CORDERO A LA PARRILLA** 26
Charcoal grilled lamb rib confit glazed with honey mustard