

## TAPAS ON TOAST \$16



**BEEF SIRLOIN & BRIE CHEESE**  
SOLOMILLO CON QUESO BRIE



**SALMON & ANCHOVY**  
SALMON Y ANCHOVAS



**CHORIZO & QUAIL EGG**  
COJONUDOS



**PORK LOIN, IBERICO HAM & PADRÓN PEPPER**  
SERRANITO

## COLD CUTS \$29



**BREAD WITH TOMATO**  
PAN CON TOMATE



**IBERICO HAM**  
JAMÓN IBERICO



**CHEESE PLATTER**  
TABLA DE QUESOS



**COLD CUTS PLATTER**  
TABLA DE EMBUTIDOS

## MEDITERRANEAN SALADS \$15



**SALMON AND AVOCADO SALAD**  
ENSALADA DE SALMON Y AGUACATE



**EGG, TUNA & FETA CHEESE SALAD**  
ENSALADA MIXTA



**SPANISH TUNA LOIN & TOMATO SALAD**  
ENSALADA DE TOMATE Y ATÚN



**CHORIZO PUMPKIN SALAD**  
ENSALADA DE CHORIZO Y CALABAZA



**BURRATA SALAD**  
ENSALADA DE BURRATA



**OCTOPUS CEVICHE**  
PULPO CEVICHE

## GREEN TAPAS \$15



**EGGPLANT CHIPS WITH HONEY**  
BERENJENAS CON MEL



**GARLIC MUSHROOM WITH POACHED EGG AND PIQUILLO PEPPER**  
SETAS AL AJILLO



**SALMON TARTARE**  
TARTAR DE SALMON



**BROCCOLI WITH RED PEPPER SAUCE**  
BROCOLI CON ROMESCO



**PADRÓN PEPPERS**  
PIMENTOS DE PADRÓN



**STEW VEGETABLES "RATATOUILLE STYLE" WITH ORGANIC EGG**  
PISTO MANCHEGO CON HUEVO FRITO

## TAPAS \$15



**SPANISH OMELETTE**  
TORTILLA DE PATATAS



**ORGANIC EGGS WITH POTATOES & HAM**  
HUEVOS ORGANICOS CON PATATAS Y JAMÓN



**CHICKEN SKEWERS**  
PINCHOS MOCUNOS DE POLLO



**POTATOES WITH BRAVA SAUCE & AIOLI**  
PATATAS BRAVAS



**HAM CROQUETTES**  
CROQUETAS DE JAMÓN



**BEEF CHEEKS WITH MASHED POTATOES**  
CARRILLERAS DE TERNERA CON PURÉ DE PATATA



**BATTERED SQUID RINGS**  
CALAMARES A LA ROMANA



**GARLIC PRAWNS**  
GAMEAS AL AJILLO



**GRILLED LAMB WITH CHICKPEAS**  
CORDERO CON GARBANZOS



**CLAMS WITH SHERRY, GARLIC AND PARSLEY**  
ALMEJAS CON SHERRY, AJÓ Y PEREJIL

## HOUSE SPECIALS \$29



**GRILLED IBERICO PORK WITH FRIES**  
CERDO IBERICO CON PATATAS FRITAS



**BEEF SHORT RIBS WITH PEAS PUREE**  
COSTILLA TERNERA CON PURE DE GUI SANTES



**OCTOPUS GALICIAN STYLE**  
PULPO A LA GALLEGA



**CACHOPO WITH FRIES**  
CACHOPO DE JAMÓN Y QUESO



**COCHINILLO ASADO**  
RECOMMENDED FOR 2-3 PAX  
ROASTED SUCKLING PIG  
45 MIN



**600 gr SEABASS WITH GARLIC & CHILI SAUCE**  
LUBINA A LA BILBAINA



**WAGYU RIB EYE STEAK**  
CHULETON DE TERNERA  
RECOMMENDED FOR 2-3 PAX

## PAELLAS \$29



**INK SQUID PAELLA**  
ARROZ NEGRO



**VEGETABLES PAELLA**  
PAELLA DE VERDURAS



**PORK SAUSAGE & MUSHROOMS PAELLA**  
PAELLA DE BUTIFARRA Y SETAS



**CHICKEN & CHORIZO PAELLA**  
PAELLA DE CHORIZO Y POLLO



**SEAFOOD PAELLA**  
PAELLA DE MARISCO

## DESSERTS \$9



**CHURROS WITH CHOCOLATE**  
CHURROS CON CHOCOLATE



**LEMON TART WITH NOUGAT**  
TARTA DE LIMÓN CON TURRON



**TAPAS CLUB CHEESECAKE**  
TARTA DE QUESO



**CRÈME BRÛLÉE**  
CREMA CATALANA



**CHOCOLATE COULANT WITH VANILLA ICE CREAM**  
COULANT DE CHOCOLATE CON HELADO DE VAINILLA



**GLASS OF MISS TELLA (Spanish Sweet Wine)**  
COPA DE MISS TELLA (Moscatel)