

*Ibericos y quesos Iberian Cold cuts & Cheese*

Jamon de pata negra	Hand cut, 36 months cured Spanish Ham, served with toasted bread and tomato puree	35
Seleccion de Ibericos	Cold cuts platter "Lomo", "Salchichon", "Chorizo", "Jamon" and Cheese, Served with toasted bread and tomato puree	39
	Extra bread	3
Seleccion de quesos espanoles	Spanish cheese selection toasted country bread and chutneys	42
Pan con tomate	Tomato bread	8

Tapas bar tasting menu

**The selection of the tapas is to be order in once & the tapas must be different**

*\* Plus \$6 tasting menu*

A Bottle of

Wine offer with any tasting tapas @ 38++

6 Tapas		79
8 Tapas		95
Aceitunas verdes	Green Olives "gordales"	14
Croquetas de setas	Mushroom croquettes	14
Croquetas binomio	Ham, chicken and boiled egg croquettes	14
Croquetas de queso	Blue cheese croquettes	14
Pollo al ajillo	Chicken "al ajillo" style served with cauliflower puree	18
Fritura Malaguena	Fried baby calamari & boquerones with lemon and alioli dip	15
Gambilla frita	Fried baby prawns	16
Chorizo iberico	Char grilled chorizo and melted manchego cheese ( 3 Pieces )	14
Pimiento padron	Fried padron peppers, sea salt	14
Berenjenas con miel	Eggplant chips served with organic honey and pine nuts	14
Almejas marinera	Sautee clams with sofrito	18

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Pan con tomate	Tomato bread	8
Tortilla de patatas	Traditional Spanish potato and onion omelette	9
Patatas bravas	Fried potato cubes served with "bravas" sauce	14
Tortas de Ines Rosales	Sweet olive oil tortas, topped with goat cheese and anchovies	18
Pate de Pollo	Homemade Chicken pate with toasted country bread	19
Pate de Chorizo	Homemade chorizo pate with toasted country bread	17
Terrina de queso	Fresh cheese terrine, served with honey olive oil and toasted black olive bread	14
Hígado de pato	Grilled foie grass and scallops served with sherry vinegar sauce	24*
Paella frita	Fried paella rice and manchego "friters"	14
Brocolini y Romesco	Sautee broccoli sprouts and leeks, fried Brussels and romesco	14
Pluma Iberica	Grilled iberico pork "pluma" with cider and honey gel	18
Pulpo a la gallega	Atlantic octopus, smoked paprika, boiled potatoes and extra virgin olive oil	24*
Tartar de buey	Beef tartar, topped with bone marrow and caviar	18
Cordero	Lamb T-bone (2) with goat cheese ,fresh peas and mint	24*
Tallarines de Sepia	Grilled cuttlefish strips, served with "sofrito" and veal sauce	18
Gambas al Ajillo	Prawns sauté in olive oil, garlic and parsley	16
Fideua negra	Black ink noodle paella	21

*You can also include desserts inside the tasting menu , see them on the next page 😊*

*Postres*

<i>Torrijas a la andaluza</i> Pan fried brioche "torrija" stuffed with "dulce de leche" served with "torrija" ice cream	14
<i>Tarta de Santiago</i> "Santiago" almond tart served with raspberry ice cream and almond ice cream	14
<i>Churros con chocolate</i> Traditional "Churros" with Chocolate sauce	14
<i>Chocolate con churros</i> Hot chocolate cup and churro stick	14
<i>Tarta de queso clasica</i> Classic cheesecake Basque country style and raspberry sorbet	18
<i>Mini Magnums trio</i> Homemade ice cream bars trio "Andalusina flavours" , Olive oil, Prickly pear, Raisins	18
<i>Crema Catalana</i> Traditional toasted "catalan" cream custard	12
<i>Tarta de Chocolate Binomio</i> Cold Chocolate tart served with Vanilla Ice cream	12
<i>Seleccion de quesos españoles</i> Spanish cheese selection toasted country bread and chutneys	42