

COLD PLATES



COLD CUTS PLATTER
SALCHICHÓN & CHORIZO
SERVED WITH BREAD AND TOMATO
TABLA DE EMBUTIDOS
\$29



IBERICO HAM
SERVED WITH BREAD AND TOMATO
JAMÓN IBÉRICO
\$32



CHEESE PLATTER
SERVED WITH BREAD AND TOMATO
MANCHIGO & MANCHIGO TRUFFLE CHEESE
TABLA DE QUESOS
\$29



COLD TOMATO SOUP SPANISH STYLE
SALMOREJO
\$16



SALMON TARTARE
TARTAR DE SALMÓN
\$16



OCTOPUS CEVICHE
PULPO CEVICHE
\$18



BREAD WITH TOMATO
PAN CON TOMATE
\$8

ALL TAPAS \$16



GARLIC PRAWNS
GAMBAS AL AJILLO
MUST TRY



BATTERED SQUID RINGS
CALAMARES A LA ROMANA
MUST TRY



HAM CROQUETTES
CROQUETAS DE JAMÓN
MUST TRY



POTATOES WITH BRAVA SAUCE & AIOLI
PATATAS BRAVAS



SPANISH OMELETTE
TORTILLA DE PATATAS
MUST TRY



ORGANIC EGGS WITH POTATOES & HAM
HUEVOS ORGÁNICOS CON PATATAS Y JAMÓN



CHORIZO & QUAIL EGG
COJONUDOS
MUST TRY



SPICY LAMB MEATBALL WITH MASH
ALBÓNDIGAS DE CORDERO PICANTE CON PURE
NEW



PORK BELLY WITH CHICKPEA
PANCETA DE CERDO CON GARBANZOS
NEW



SQUID INK CROQUETTES
CROQUETAS DE SEPIA
NEW

TAPAS +



GRILLED IBERICO PORK SECRETO WITH TRINXAT
SECRETO DE CERDO
\$30
NEW



AUSTRALIAN WAGYU FLANK STEAK WITH TRINXAT
FILETE DE WAGYU CON TRINXAT
\$32
NEW



SHERRY BRAISED PORK CHEEK WITH ESCALIVADA
CARRILLERA IBÉRICA ESTOFADA
\$30
NEW



BAKED BLACK COD WITH ESCALIVADA
BACALAO AL HORNO CON ESCALIVADA
\$42
NEW



GRILLED OCTOPUS LEG WITH POTATOES
PULPO A LA PLANCHA
\$34
NEW

MEDITERRANEAN SALADS



EGG, TUNA & FETA CHEESE SALAD
ENSALADA MIXTA
\$16
MUST TRY



BURRATA SALAD
ENSALADA DE BURRATA
\$18
MUST TRY



SALMON AND AVOCADO SALAD
ENSALADA DE SALMÓN Y AGUACATE
\$18

GREEN TAPAS \$16



EGGPLANT CHIPS WITH HONEY
BERENJENAS CON MIEL
MUST TRY



GARLIC MUSHROOM WITH POACHED EGG AND PIQUILLO PEPPER
SETAS AL AJILLO
MUST TRY



GRILLED ASPARAGUS WITH HAM & MANCHEGO CHEESE
ESPARRÁGOS A LA PLANCHA CON JAMÓN Y QUESO MANCHEGO
NEW



PADRÓN PEPPERS
PIMIENTOS DE PADRÓN



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

SHARING PLATES



600 gr SEABASS WITH GARLIC & CHILI SAUCE
LUBINA A LA BILBAÍNA
\$48
RECOMMENDED FOR 2-3 PAX
NESTLEBARNSA RECIPE



WAGYU RIB EYE STEAK
CHULETÓN DE TERNERA
\$79
RECOMMENDED FOR 2-3 PAX
SOI & WARD

PAELLAS



PORK & CHORIZO PAELLA
PAELLA DE CHORIZO Y CERDO
\$30



INK SQUID PAELLA
ARROZ NEGRO
\$30
MUST TRY



VEGETABLES PAELLA
PAELLA DE VERDURAS
\$30



BEEF & MUSHROOM PAELLA
PAELLA DE CARNE Y SETAS
\$35
NEW



SEAFOOD PAELLA
PAELLA DE MARISCO
\$35

DESSERTS \$9



CHOCOLATE COULANT WITH VANILLA ICE CREAM
COULANT DE CHOCOLATE CON HELADO DE VAINILLA
MUST TRY



CHURROS WITH CHOCOLATE
CHURROS CON CHOCOLATE



TAPAS CLUB CHEESECAKE
TARTA DE QUESO



CRÈME BRÛLÉE
CREMA CATALANA



PREMIUM WINE COLLECTION

La Hoya 2014

Tempranillo - Rioja

40 months in French Barrel, subtle, elegant and dark fruits in the palate with complement of honeyed tones ending in cacao notes.

108

Pago De Carraovejas 2017

Tinto Fino | Cabernet Sauvignon | Merlot - Ribera del Duero

A Sensational of volume and elegances its tannins, in addition to floral nuances that accompany the fruits

112

La Rioja Alta "904" Gran Reserva 2011

Tempranillo | Graciano - Rioja

Elegantly refined entry. Fresh and lively in the mouth, nicely balanced with polish, silky tannins and a gentle, delicate finish

120

Roda I 2015

Tempranillo | Graciano - Rioja

Dominant dark fruits accompanied by minerals notes, chocolate and balsamic sensations. Excellent of fruits and freshness

125

Victorino 2017

Tinta de Toro - Toro

Expressive, meaty and very intense. Full of succulent fruits acidity, spices with well interated tannins

128

Alion - Vega Sicilia 2016

Tinto Fino - Ribera del Duero

Intense, complex and fleshy wine where elegance play a differenciating role and is the winery's hallmark

155



WATER

\$6

Acqua Panna (Still)

San Pellegrino (Sparkling)

SOFT DRINKS

\$4

Juice

Pineapple / Orange / Lime / Cranberry

Coke / Coke Zero

Sprite

Iced Lemon Tea

Tonic

Soda

FRESH FRUIT JUICE

\$8

Orange / Apple / Watermelon

COFFEE & TEA

\$5

Espresso

Double Espresso \$6

Latte

Cappuccino

Long Black

Tea

*Jasmine / English Breakfast / Earl Grey /
Peppermint / Chamomile*

SPANISH SANGRIA



BY THE GLASS

\$14

Sangria

Cava Sangria



BOTTLED

\$48

Sangria

Cava Sangria

COCKTAILS & MOCKTAILS

COCKTAILS

\$14

Negroni

Gin/Campari/Vermouth

Singapore Sling

Gin/Cherry Liqueur/Pineapple

Mojito Classic

Rum/Lime/Mint

Mojito Orange

Rum/Orange/Mint

Margarita

Tequila/Lime/Cointreau

Whisky Sour

Whisky/Lemon/Egg White

Cosmopolitan

Vodka/Cranberry/Cointreau

Spritz

Aperol/Cava

MOCKTAILS

\$10

Virgin Mojito

Lime/Mint/Soda

Virgin Sangria

Strawberry/Orange/Soda

Shirley Temple

Grenadine/Sprite

2nd bottle \$32

SPARKLING

Giró Ribot Brut Rosé

Trepal/Pinot Noir, Cava

Giró Ribot Brut Reserva

Macabeo/Xarel·lo/Parellada, Cava

WHITE

Calabuig

Macabeo, Valencia

Cuatro Rayas

Verdejo, Rueda

Relat de la Picossa

White Garnacha, Terra Alta

Casamaro Verdejo

Verdejo, Rueda

RED WINE (fruity)

Vega Sindoa

Tempranillo/Garnacha, Navarra

Vizar

Tempranillo, Castilla y León

Don Ramón

Garnacha, Campo de Borja

Viñas De Miedes

Garnacha, Calatayud

Dama del Lago Roble

Tempranillo, Rueda

RED WINE (full body)

Vividor

Bobal, Utiel-Requena

Calabuig Roble

Tempranillo/Monastrell, Valencia

Coto de Hayas Roble

Tempranillo/Cabernet Sauvignon,

Campo de Borja

Vega Sindoa

Merlot, Navarra

Hacienda Parrilla Alta

Petit Verdot/ Syrah, Cádiz

Viña Buena

Tinto fino, Ribera del Duero

Orgullo de Barros

Tempranillo, Ribera del Guadiana



INDULGE YOURSELF

\$60

SWEET

Miss Tela

Moscatel de Alejandria, Valencia

SPARKLING

Mare Gran Reserva

Macabeo/Xarel.lo/Parellada, Cava

ROSÉ

Bien

Tempranillo, Rioja

WHITE

7 Pulgadas

Albariño, Rias Baixas

Brezo

Godello/Doña Blanca, Bierzo

Balancines

Sauvignon Blanc,
Ribera del Guadiana

Clos Mont Blanc Únic

Chardonnay, Cataluña

RED WINE (oaky)

Mibal Roble

Tinto fino, Ribera del Duero

Masia Les Comes

Cabernet Sauvignon/Merlot,
Conca de Barberà

Señorio de P. Peciña Crianza

Tempranillo, Rioja

Ramón Roqueta Reserva

Tempranillo/Cabernet Sauvignon,
Cataluña

2nd bottle \$48

Liante

Tempranillo, Rioja

Balancines Crianza Coleccion

Garnacha/Tintorera,
Ribera del Guadiana

RED WINE (fruity)

Al Liquidoi, V.T. Cádiz

Syrah/Merlot, V.T. Cádiz

Aradon

Tempranillo, Rioja

Clos Mont Blanc Únic

Pinot Noir, Conca de Barberà

Barbaledo

Mencia, Ribera Sacara

Basado en Hechos

Reales Crianza

Monastrell/Syrah/Cabernet
Sauvignon, Jumilla

RED WINE (full body)

Irrepetible

Syrah/Malbec, Manchuela

Vivir Sin Dormir

Monastrell, Jumilla

Celler Cal Pla

Garnatxa/Carinyena, Priorat

Corral De Campanas

Tinta de Toro, Toro

Versos de Valtuille

Jóven Foudres

Mencia, DO Toro

SERIOUS MATTERS

\$80

RED WINE (fruity)

Mengoba

Mencia, Bierzo

L'ame

Malbec, Manchuela

Mas d'En Compte

Garnatxa/Carinyena, Priorat

Aragonia Selección Especial

Garnacha, Campo de Borja

RED WINE (oaky)

Iceni

Syrah/Tintilla de Rota, Cádiz

Tavera Edición Limitada

Syrah, Mentrida

2nd bottle \$64

Rèquiem

Tinto fino, Ribera del Duero

Señorio de P. Peciña Reserva

Tempranillo, Rioja

Aradon Reserva

Tempranillo, Rioja

RED WINE (full body)

Mibal Selección

Tinto fino, Ribera del Duero

La Viña de Segundo

Ecológico

Tinta de Toro, DO Toro

Quinta de la Quietud

Tinta de Toro, Toro

Coordenadas

Tempranillo, Rioja