

## COLD PLATES



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



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



**MANCHEGO & TRUFFLE CHEESE**  
SERVED WITH BREAD AND TOMATO  
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



**BATTERED SQUID RINGS**  
CALAMARES A LA ROMANA



**HAM CROQUETTES**  
CROQUETAS DE JAMÓN



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



**SPANISH OMELETTE**  
TORTILLA DE PATATAS



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



**CHORIZO & QUAIL EGG**  
COJONUDOS



**SPICY LAMB MEATBALL WITH MASH**  
ALBÓNDIGAS DE CORDERO PICANTE CON PURÉ



**PORK BELLY WITH CHICKPEA**  
PANCETA DE CERDO CON GARBANZOS



**SQUID INK CROQUETTES**  
CROQUETAS DE SEPIA

## TAPAS +



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



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



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



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



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

## MEDITERRANEAN SALADS



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



**BURRATA & OLIVES SALAD**  
ENSALADA DE BURRATA  
\$18



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

## GREEN TAPAS \$16



**EGGPLANT CHIPS WITH HONEY**  
BERENJENAS CON MIEL



**GARLIC MUSHROOM WITH POACHED EGG AND PIQUILLO PEPPER**  
ADD JAMÓN IBÉRICO +\$5  
SETAS AL AJILLO



**GRILLED ASPARAGUS WITH HAM & MANCHEGO CHEESE**  
ESPÁRRAGOS A LA PLANCHA CON JAMÓN Y QUESO MANCHEGO



**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



**WAGYU RIB EYE STEAK**  
CHULETÓN DE TERNERA  
\$79

## PAELLAS



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



**INK SQUID PAELLA**  
ARROZ NEGRO  
\$30



**VEGETABLES PAELLA**  
PAELLA DE VERDURAS  
\$30



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



**SEAFOOD PAELLA**  
PAELLA DE MARISCO  
\$35

## DESSERTS \$9



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



**CHURROS WITH CHOCOLATE**  
CHURROS CON CHOCOLATE



**TAPAS CLUB CHEESECAKE**  
TARTA DE QUESO



**CRÈME BRÛLÉE**  
CREMA CATALANA