

Ibericos y quesos Iberian Cold cuts & Cheese

Jamon de pata negra	Hand cut, 60 months cured Spanish Ham, served with toasted bread and tomato puree	38
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 with chutneys and toasted country bread	42
Pan con tomate	Country style bread served with fresh tomato puree	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*

Wine: Pablo Claro Tempranillo with any tasting tapas @ 38++

6 Tapas		81
8 Tapas		98
Aceitunas verdes	Green Olives "gordales"	14
Croquetas de setas	Mushroom croquettes	14
Croquetas binomio	Ham, Chicken and boiled egg croquettes	14
Croquetas de pulpo	Octopus croquettes	16
Albondigas con tomate	Meatballs in tomato sauce accompanied by potato puree	21
Chorizo iberico	Char-grilled chorizo and melted manchego cheese (3 Pieces)	14
Pimiento padron	Fried padron peppers with sea salt	14
Berenjenas con miel	Eggplant chips served with organic honey and pine nuts	14
Almejas marinera	Sauteed clams with sofrito	18

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Pan con tomate	Country style bread served with fresh tomato puree	8
Tortilla de patatas	Traditional Spanish potato and onion omelette	9
Patatas bravas	Fried potato cubes drizzled 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
Pisto Manchego con huevo frito	Mediterranean vegetable stew with fried egg	18
Hígado de pato	Grilled foie grass and scallops served with sherry vinegar sauce	24*
Costillas de cerdo	Grilled pork ribs	16
Tempura de puerros	Organic leeks fried in tempura served with "romesco"	14
Pluma Iberica	Grilled Iberico pork "pluma" with apple honey cider 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*
Gambas al Ajillo	Prawns sauteed in olive oil, garlic and parsley	18
Chopitos fritos	Fried baby calamari & soft egg served with "riojana" puree	18
Fideua negra	Black ink noodle paella	21

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

BINÖMIO

— SPANISH RESTAURANTE —

Postres

<i>Tarta de whisky</i> Vanilla tart with glazed egg yolk and whisky ice cream	18
<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>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

