

## COLD PLATES \$34



**IBERICO HAM**  
JAMÓN IBÉRICO Y PICOS



**CHEESE PLATTER**  
TABLA DE QUESOS



**COLD CUTS & CHEESE PLATTER**  
TABLA DE EMBUTIDOS



**TOMATO ON TOAST**  
PAN CON TOMATE \$10

## SALADS & GREENS \$16



**COLD TOMATO SOUP**  
SPANISH STYLE  
SALMOREJO



**MEDITERRANEAN SALAD**  
ENSALADA MIXTA



**HEIRLOOM TOMATO & BURRATA CHEESE**  
ENSALADA TOMATE HEIRLOOM Y QUESO BURRATA



**AVOCADO & ARUGULA SALAD**  
ENSALADA DE AGUACATE



**GRILLED ASPARAGUS WITH ROMESCO**  
ESPÁRRAGOS CON SALSA ROMESCO



**PADRON PEPPERS**  
PIMIENTOS DE PADRON



**AVOCADO ON TOAST**  
TOSTADA DE AGUACATE Y QUESO

## CLASSIC TAPAS \$16



**GARLIC PRAWN**  
GAMBAS AL AJILLO



**HAM CROQUETTE**  
CROQUETAS DE JAMÓN



**MUSHROOM CROQUETTE**  
CROQUETAS DE SETAS



**SPANISH OMELETTE**  
TORTILLA DE PATATAS



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



**EGGPLANT CHIPS**  
BERENJENAS CON MIEL



**CRISPY FRIED SQUID**  
CALAMARES FRITOS



**ORGANIC EGGS, POTATOES & CHORIZO**  
HUEVOS ESTRELLADOS



**LAMB MEATBALLS WITH HUMMUS**  
ALBONDIGAS DE CORDERO

## TAPAS \$36



**IBERICO PORK COLLAR WITH CHIMICHURRI**  
CABECERO IBÉRICO A LA PLANCHA Y SALSA CHIMICHURRI



**GRILLED OCTOPUS WITH ROASTED VEGETABLES**  
PULPO A LA PLANCHA CON ESCALMADA



**SEARED SEABASS FILLET WITH GARLIC & CHILI**  
LUBINA A LA BILBAINA



**GRILLED ARGENTINIAN BEEF STRIPLIN**  
LOMO BAJO ARGENTINO

## PAELLA \$34



**TRADITIONAL PAELLA**  
PAELLA VALENCIANA



**PORK & MUSHROOM PAELLA**  
PAELLA DE CERDO Y SETAS



**SQUID INK PAELLA**  
PAELLA NEGRO



**VEGETABLE PAELLA**  
PAELLA DE VERDURAS



**SEAFOOD PAELLA**  
PAELLA DE MARISCO



**CHORIZO AND ARTICHOKE PAELLA**  
PAELLA DE CHORIZO Y ALCAÇOFAS

## DESSERTS \$11



**CLASSIC CHURROS**  
CHURROS WITH CHOCOLATE SAUCE



**BASQUE CHEESECAKE**  
BURNT CHEESECAKE WITH BERRIES COMPOTE



**FLAN**  
SWEET & CREAMY CUSTARD WITH LIGHT CARAMEL



**CHOCOLATE TART**  
FUDGY CHOCOLATE GANACHE WITH LEMON