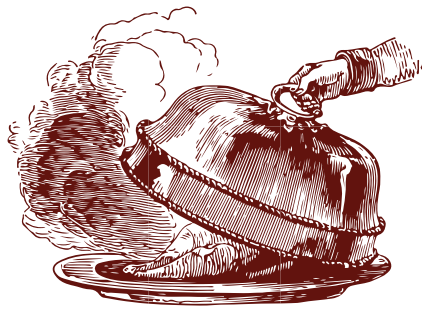


Tapas Bar





TASTING MENU

72

Entire table only

Salmorejo Cap Vermell

Cordoban-style cold tomato soup, topped with trempó, tomato and pepper salsa, and iberian ham shavings

Our Russian salad

Parmentier potatoes, carrots, snow peas, wakame, salmon roe, Northern tuna, crispy potato chips and olive dressing

Tuna toast

Tuna tartare served with “crystal” bread, sun-dried tomatoes, basil and truffle mayonnaise

Croquettes

Chef’s selection of our homemade creamy croquettes

Patatas bravas

Sliced potatoes in puff pastry with spicy sauce and smoked mayonnaise

Beef cheek sandwich

With ricotta and Pedro Ximénez gel

Fishcakes

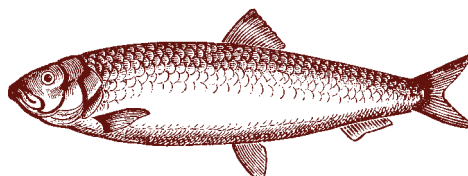
Sea bass fishcakes with Thai curry sauce and dried olives powder

Pork feather loin

Iberian pork cooked over firewood with smoked leeks

Cheesecake

Made of Mahon cheese and smoked



If you have any allergies or intolerances, do not hesitate to inform us.

All prices are in euros. VAT included.



VARIETY OF NATIONAL COLD-CUTS

Selection of Iberian charcuteries

Chorizo, Iberian spiced sausage and premium quality cured Iberian Pork Loin

30



Selection of two Mallorcan sobrasadas “Pultrú” and “Culana”, Can Llompart

25

Iberian acorn-fed ham knife cut

35

Our cold cuts are served with “Crystal” bread and Ramallet tomato



NATIONAL CHEESE BOARD

30



Pajarete (Cádiz)

Cheese made from raw goat’s milk, aged for 18 months

Moho Blanco (Madrid)

Pasteurized goat’s milk, pressed paste, semi-fresh and aged for 20 days

Idiazabal (Basque Country and Navarra)

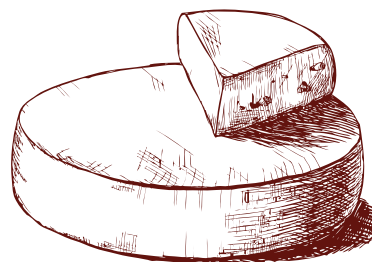
Smoked cured cheese made from raw milk, aged for 60 days

Valdeón (Castilla y León)

Pasteurized cow’s milk, aged for 45 days

Mahonés (Menorca)

Aged, matured cheese made from raw cow’s milk with 365-day aging process



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COLD TAPAS



Our Russian Salad

Parmentier potatoes, carrots, snow peas, wakame, salmon roe, northern tuna, crispy potato chips and olive dressing

16



Tomato Salad

Heirloom tomato, pickled onions, capers, basil oil

14

Tuna Toast

Tuna tartare served with “crystal” bread, sun-dried tomatoes, basil and truffled mayonnaise

21



Cap Vermell Salmorejo

Cordoban-style cold tomato soup, topped with trempó, tomato and pepper salsa, and iberian ham shavings

12



Aubergine

Aubergine roasted in our firewood over with red pesto and ricotta cheese emulsion

14



Anchovies from the Cantabrian Sea, Codesa (Limited Edition)

Accompanied with “crystal” bread and Ramallet tomato

24



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HOT TAPAS

Croquette duo

Chef's selection of homemade creamy croquettes

16



Squids

Calamari in tempura with lemon mayonnaise

22



Patatas bravas

Sliced potatoes in puff pastry with spicy sauce and smoked mayonnaise

12



Fishcakes

Sea bass fishcakes with Thai curry sauce and dried olives powder

24



Beef cheek Sandwich

Beef cheek sandwich with ricotta and Pedro Ximénez gel

15



OUR WOOD-FIRED OVEN

Octopus

Octopus cooked over firewood with Canarian mojo sauce and mashed potatoes

34



Grilled sea bass

Grilled sea bass with fire roasted vegetables

29



Iberian pork feather loin

Iberian pork cooked over firewood with smoked leeks

34



Tri-tip

The bottom sirloin cooked over firewood with Mallorcan potatoes and Padrón peppers (small green Spanish peppers)

38

All our firewood dishes have been designed to be shared



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SWEET MOMENTS

Chocolate coulant, raspberry jelly and PX ice cream

11



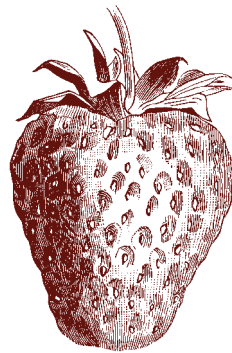
Apple tart tatin with vanilla ice cream and apple creamy sauce

12



Smoked cheesecake

11



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