



In Tapas, we pay tribute to the richness of national cuisine, exalting its products and culture. We passionately transform the most emblematic recipes of our country, endowing them with our unique stamp, imbued with the warmth and magic of our wood-fired oven.

Tapas Bar

VARIETY OF IBERIAN CHARCUTERIE

Chorizo, Salchichón and Lomo Ibérico Gran Reserva 32 € 

Hand-Carved Iberian Acorn-Fed Ham 36 €

Our cured meats are served with cristal bread and tomato 

NATIONAL CHEESE PLATTER 32 €

San Simón Don Cristano (Galicia)

Cheese made with pasteurized cow's milk, smoked and aged for a minimum of 90 days

Francisco Sudao (Extremadura)

Cheese made with pasteurized goat's milk aged for 4 months in pork lard

Mahonés Subaida (Menorca)

Raw cow's milk, aged for 5 to 9 months

Payoyo en Manteca (Cádiz)

Cheese made with goat's milk and a minimum aging of 105 days

Picón La Brañuca (Cantabria)

Cheese made with a blend of cow's, goat's and sheep's milk, aged for over two months in natural caves

COLD TAPAS

- Gazpacho**
Roasted tomato gazpacho, goat cheese cream, pine nuts and chamomile osmotized melon
- Tomatoes**
With olive, orange and watercress sauce
- Boquerones**
In vermouth & carrot escabeche, piparras and herb oil
- Foie Vegano**
De anacardos con chutney de higos mallorquines
- Ensaladilla**
With white shrimp tartare, salmon roe, snow peas and Carasau bread
- Red Tuna**
Tartar on nori algae tempura

14 €



16 €



18 €



18 €



22 €



22 €



WARM TAPAS

- Bravas**
Potato thousand layers, spicy sauce, and roasted garlic mayonnaise
- Ensaïmada**
Grilled sobrasada pastry with truffle mayonnaise
- Croquettes**
100% Iberian acorn-fed ham croquettes
- Cod Cheeks**
In corn pil-pil sauce
- Goatling**
Slow-cooked Mallorcan goatling, raw almond puree, seasonal fruit and its juice reduction

14 €



15 €



16 €



24 €



25 €



WOOD-FIRED OVEN

- King Oyster Mushroom**
Wood-fired, garlic puree, herb emulsion and truffle
- Seabass**
Grilled with beurre blanc, caviar and garlic chips
- Iberian Pork Feather-Loin**
With roasted leeks, meat juice and pistachio powder

28 €



34 €



36 €



DESSERTS

Apple Tatin

Cooked at two temperatures

12 €   

Rice Pudding

With three-milk mousse and lemon puree

12 €   

Mille-Feuille

Of "tocinillo de cielo" with creamy olive oil

12 €   

Choco Thai

70% chocolate, coconut, maracuyá, mint and nuts

12 € 



