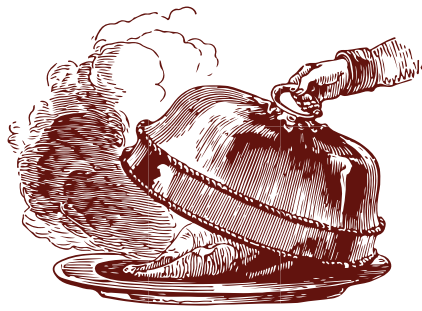


*Tapas Bar*





## OUR PRESERVES

**Anchovies from the Cantabrian Sea, Codesa (Limited Edition)**

25



**Cockles naturally prepared from Los Peperetes**

36



**Pickled mussels from Los Peperetes**

25



All of our preserves are served with chips and toasted bread

## VARIETY OF NATIONAL COLD-CUTS

**Selection of Iberian sausages**

30

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

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

25

**Leonese Cecina (finely sliced cured beef)**

22

**Iberian acorn-fed ham Joselito**

40

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



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

All prices are in euros. VAT included.



## 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** (País Vasco y Navarra)

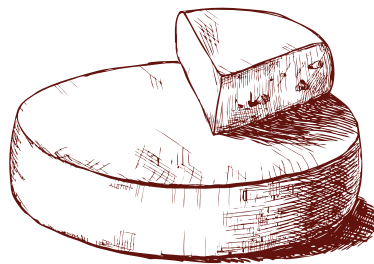
Smoked cured cheese made from raw milk, aged for 60 days

### **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 and basque chili pepper

12

### Tuna Toast

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

21



### White Asparagus

White asparagus with romesco sauce and a dried beef powder

15



### Cap Vermell Salmorejo

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

14



## HOT TAPAS

### Croquette duo

3 Iberian Ham and 3 mushrooms & truffle

15



### Squids

Calamari in tempura with lemon mayonnaise

19



### Spicy fried potatoes

Sliced potatoes in a puff pastry with spicy sauce and smoked mayonnaise

10

### Spanish omelette

Organic egg and potato omelette served with roasted garlic mayonnaise

12



### Beef Cheek Sandwich

Beef cheek sandwich with ricotta and Pedro Ximénez gel

15



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## OUR WOOD-FIRED OVEN

### Octopus

Octopus cooked over firewood with Canarian mojo sauce and mashed potatoes

32



### 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

### Tapas Spanish Toast

Chocolate Spanish-style sweet toast with vanilla ice cream and salted caramel

11



### Balearic Cheesecake

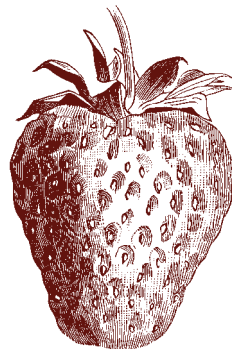
Cheesecake made with sobrassada and Mahones cheese with pine nuts and honey

11



### Fruit cocktail

7



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