

TAPAS

BITES

Bread with dips

Sundried tomatoes and basil dip, truffle butter, garlic and rosemary oil 8.⁹⁵

Garlic bread 6.⁹⁵

Pan con tomate 6.⁹⁵

Manchego platter 8.⁹⁵

Cheese platter 14.⁹⁵

Empanadas

Choice of chicken, beef or cheese and jalapeño and aioli 7.⁹⁵

Charcuterie 13.⁹⁵

Pimientos de Padrón 6.⁹⁵

Patatas bravas 5.⁹⁵

Bites platter 21.⁹⁵

VINTAGE PLATTERS

Choice of fish, meat, vegetarian or a mix.

Starting from 2 people 24.⁹⁵ p.p.

VEGGIE TAPAS COLD

Burrata

Grilled tomato, pesto, balsamic dressing and pine nuts 11.⁹⁵

Chickpeas and almonds

Roasted chickpeas, sundried tomatoes, smoked almonds and honey mustard 5.⁹⁵

Goat cheese

Spinach, pine nuts paste, fig jam and walnuts 8.⁹⁵

Courgette montadito

Toasted bread with grilled zucchini, fried artichoke, gorgonzola and walnut spread 4.⁹⁵

MEAT TAPAS COLD

Steak tartare

Truffled steak tartare with pine nuts, smoked egg yolk and dijon mayonnaise 9.⁹⁵

Serrano ham

Serrano ham with arugula and chipolini 6.⁹⁵

Chorizo montadito

Toasted bread with chorizo, manchego and pimiento de Padrón 5.⁹⁵

Carpaccio

Carpaccio with truffle mayonnaise, pine nuts, capers, parmesan cheese and arugula 7.⁹⁵

FISH TAPAS COLD

Oyster (per piece)

With raspberry vinaigrette or gin with cucumber 4.⁹⁵

Boquerones

Marinated anchovies with concassé tomatoes and herb oil 6.⁹⁵

Tuna tartare

Tuna tartare with beetroot mayonnaise, soy tapioca, sesame seeds and fried onion 9.⁹⁵

Salmon tacos

Tacos with smoked salmon, little gem, guacamole, pickled shallots and fresh chili 9.⁹⁵

ALLERGIES? LET US KNOW!

TAPAS

VEGGIE TAPAS WARM

Marinated mushrooms

White wine, garlic and fresh herbs 5.⁹⁵

Chickpea burger

Homemade chickpea burger on brioche with little gem, onion marmalade and tzatziki 6.⁹⁵

Oyster mushroom croquettes

With truffle mayonnaise 5.⁹⁵

Shimeji risotto

Shimeji mushrooms, red cabbage and pistachio crunch 9.⁹⁵

Tortilla de Patatas

Goat cheese, sundried tomatoes, walnut, arugula, pimientos de Padrón and pan con tomate 8.⁹⁵

FISH TAPAS WARM

Gambas

Fried in piri-piri and garlic with lemon 8.⁹⁵

Gamba croquettes

With aioli 5.⁹⁵

Scallops

Fried scallops with cauliflower puree, Parmesan and garlic crumble 12.⁹⁵

Paella

Fish, mussels, squid and gambas 11.⁹⁵

Calamares

Fried squid rings with aioli and lemon 7.⁹⁵

MEAT TAPAS WARM

Wagyu burger

Grilled burger on brioche with onion marmalade, little gem and truffle mayonnaise 6.⁹⁵

Duck breast

Duck breast with sweet potato puree, brussels sprouts and blackberry sauce 10.⁹⁵

Beef tenderloin gorgonzola

Beef tenderloin with potato gratin, gorgonzola and garlic crumble 13.⁹⁵

Chorizo croquettes

With truffle mayonnaise 6.⁹⁵

Pollo al ajillo

Roasted chicken wings with white wine, garlic and parsley 8.⁹⁵

DESSERTS

Blood orange sgroppino

Blood orange sorbet with cava and vodka 9.⁹⁵

Blueberry cheesecake

With vanilla ice cream 11.²⁵

Churros

Chocolate sauce and caramel ice cream 7.⁹⁵

Almond cake

Sponge cake with almond foam, homemade syrup and baileys ice cream 7.⁹⁵

Crèma Catalana

Traditional Catalan custard 7.⁹⁵

NO CASH, CARDS ONLY